

Heritage



SNACKS

SPICED NUTS

cashews, brazil nuts, fresno pepper spice / 7

MARINATED THINGS

olives, mushrooms, Thomasville tomme / 5

ROULETTE PEPPERS

shishisto peppers (some hot some not) / 8

FRIED COLLARDS

flash fried, bbq spice / 9

HERITAGE SALAD

artisanal lettuces, radish, red onion, Thomasville Tomme, maggi creme / 11

MILLIONS OF PEACHES

fresh local peaches, smoked salmon, candy stripe beets, Fresno peppers, scallion oil / 17

Chef's Tasting Menu

\$100 per person



FISH TACOS

rice panko crusted whitefish, handmade tortillas, pickled vegetables, cilantro, scallion, sesame sriracha aioli / 23

SAUSAGE PARTY

Bangers, Merguez, Cajun Alligator, braised cabbage, potato balls, pepper gravy / 32

STUFFED OYSTER

Naked Cowboy oysters, crab, spinach, artichoke + parmesan stuffing / 24



SCOTCH EGG

chicken pate scotch egg, house mustard + honey / 17

OXTAIL

braised jerk oxtail, plaintain cups, pikliz / 31



COQUILLE ST JACQUE

roasted scallops, syrah cheddar bread crumbs, maitake garlic cream / 33



WELSH RAREBIT

house sourdough, veal gravy, aged cheddar / 19



HOUSE PASTA

chili crisp, burrata, benne, chive / 22