



SOUTHERN. TWISTED



Heritage

OCTOBER 16TH THROUGH OCTOBER 18TH

Appetizers

Fried Collards

flash fried, bbq spice . . . 9

Fried Pearl Onions

*chili batter, horseradish + paprika
sauce, pea shoots . . . 14*

Coconut Fried Shrimp

*rice flour breading, coconut sugar
glaze, peppers, cilantro . . . 15*

“Meat Cute”-arie

*hog’s head cheese, chicken
mousse, cornichon, rye toast,
house mustard . . . 19*

We opened Heritage as an ode to our grandmothers and the traditions they passed down to us, traditions that are being lost. Our menu changes weekly based on what is in season and what we can get from farmers. We believe in using ingredients to the best of their ability, with as little waste as possible, preserving our resources, preserving our history, taking southern ingredients and presenting them in ways you may have never seen before.

There will always be something new to discover and we hope you enjoy!

*With love,
Chris + Amy*

Chef’s Tasting Menu

Ten course progressive tasting
menu that lets you explore a
little bit of everything

*\$100 per person
\$145 with drink pairings*

Salads + Soups

Heritage Salad

*artisanal lettuces, garlic + maggi
creme, radish, red onion, Thomasville
Tomme . . . 10*

Roasted Pumpkin Soup

“pumpkin spiced” crème fraiche . . . 11

REGIONALLY SOURCED, SOUFULLY INSPIRED

Small Plates

Tounge & Cheek

*braised beef tongue carpaccio, guanciale
lardon, pickled shallots, horseradish
vinaigrette, micro arugula . . . 29*

Bless Your Heart

*seared balsamic + cabernet marinated
lamb heart, red onion, parsley . . . 25*

Clutch Yer Pearls

*lobster, shrimp, + fish agnolotti, anisette
+ spinach parmesan cream, lemon
brown butter, salmon caviar . . . 26*

Hike Up Your Skirt

*veal skirt steak bracirole, polenta style
grits, roasted tomato crème . . . 28*

Sides . . . 6

*Potato Dauphine
Glazed Baby Carrots*

**ASK YOUR SERVER
ABOUT DESSERT!**

Featured Dishes

Steak

*seared venison strip loin, roasted bone
marrow + liver demi-glace . . . 41*

Mahi Mahi

*pan seared mahi mahi, corn + okra
succotash, brown butter + thyme corn
creme . . . 36*

Glossary

Cornichon: tiny, tart French pickles made from gherkin cucumbers harvested when very small

Agnolotti : Agnolotti is a type of stuffed pasta from the Piedmont region of Italy, traditionally made by folding a sheet of pasta over a filling of roasted meat or vegetables

Bracirole: an Italian dish of thin slices of meat—often beef, but sometimes pork or veal—that are rolled around a savory filling, browned, and then slow-cooked in a tomato sauce.

Dauphine: crisp potato puffs made by mixing mashed potatoes with savoury choux pastry, forming the mixture into quenelle shapes or rounds that are deep-fried