

HERITAGE

ALLONS À

Paris

APPETIZERS

FRIED COLLARDS | 9

flash fried, bbq spice

CHARCUTERIE | 19

chicken pate, pickles, roasted grapes,
Asher bleu cheese, olive salami,
tomato jam, house bread

COURGE DAUPHINE | 14

(Winter Squash Cakes)
winter squash, black rice relish,
pistachio, balsamic honey glaze

RILETTE DE POISSON | 16

(Seafood Spread)
butter + sherry braised steelhead
trout mousse, house bread

MOULES FRITES | 19

(Mussels + Fries)
Icy Blue mussels, white wine + butter
sauce, herb aioli, hand cut fries



COCKTAIL SPECIALS

Death in the Afternoon | 15

Absente Absinthe, sparkling wine

French Pearl | 15

Ford's Gin, lime, simple syrup, pastis

Hibiscus 75 | 15

Hibiscus gin, rosé bubbles



SALADS/SOUPS

HERITAGE SALAD | 10

artisanal lettuces, radish, red onion,
Thomasville Tomme, garlic maggi cream

POTAGE PARMENTIER | 12

potato leek soup

SMALL PLATES

PIED DE COCHON | 28

(Trotter Osso Bucco)

braised pig trotter, mirepoix, tomato jus

PÂTES À LA CITROUILLE | 26

(Pumpkin Pasta)

house made pumpkin spaghetti, brown butter + sage pistou

DAUBE DE BŒUF | 31

(Provençal Beef Stew)

braised beef + veal, red wine jus, carrots + pearl onions, rice middlins

RAGOÛT DE FRUITS DE MER | 29

(Seafood Stew)

clams, mussels, shrimp, fish, fennel, onion, tomato, Pernod broth

LAISSEZ CREVETTES | 27

(New Orleans Shrimp)

shrimp, mirepoix, thai chilis, sweet chili brown sauce, middlins

POITRINE DE PORC CASSOULET | 27

(Beenie Weenies)

braised + roasted pork belly, white beans, mirepoix, tomato gravy

SIDES | 6

Garlic Pomme Puree * Provençal Mushrooms * Butternut Squash Gratin



DESSERT

BREAD PUDDING | 10

bourbon caramel, fig preserves

CRÈME BRÛLÉE | 10

vanilla

GÂTEAU INVISIBLE | 10

apple, zucchini, custard



ENTREES

L'HOMME ENNUYEUX | 58

(Steak)

seared sirloin, au poivre sauce (brandy + black pepper creme)

POISSON ET POIREAU EN PAPILOTTE | 46

(Fish + Leek in a Pouch)

citrus, white wine + butter baked lemon sole, leek bed, salmon roe