

HERITAGE

SCAVENGER HUNT

HIDDEN IN THE FOOD MENU ARE NO LESS THAN 42 CULTURAL REFERENCES. CAN YOU FIND THEM ALL?

FOR STARTERS

FRIED COLLARDS 9

flash fried, BBQ spice

TRUST 14

roasted French snails, torn basil, peppadew peppers, roasted garlic butter

SPAGHETTI SANDWICH 15

cheesy spaghetti, casa tomato sauce, crisp dough

ONOMATOPOEIA 16

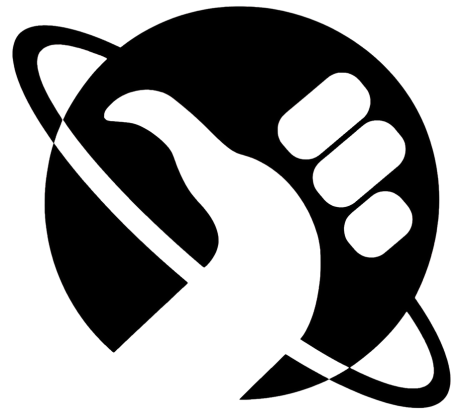
battered shrimp, creamy chili sauce

NO SUPRISES 18

duck confit, GA gouda, arugula, roasted garlic + parmesan cream, fig syrup

LIL' SISTER 17

fried casa pickles, chicken fried bacon, ranch



DON'T PANIC

WHAT COMES NEXT . . .

HERITAGE SALAD 10

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

DUCK SOUP 11

duck + harp lager broth, chicory, sorghum, mirepoix, animal fat cracker rolls

IF YOU LIMIT YOUR ACTIONS IN LIFE TO THINGS THAT NOBODY CAN POSSIBLY FIND FAULT WITH, YOU WILL NOT DO MUCH!
-LEWIS CARROL

CHEF'S
TASTING MENU

\$100 PER PERSON

102 Commerce St, Hawkinsville, GA 31036
478-783-3788

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HOW ARE YOU DOING SO FAR?

PLATES FOR SMALL APPETITES

WHEN I GROW UP 23

GA gouda, pate croquette, house
sourdough, cucumber jelly

PIGS IN ZEN 27

pork confit, GA Gouda bechamel,
house maltagliati

PEANUT BUTTER N STEAK 35

roasted bavette steak, peanut butter
marinade, middlins, green onion +
cilantro salad, benne seeds

FISH PIE 38

– fish, shrimp, scallops, crab,
mirepoix, pepper cream sauce,
mussel breadcrumbs

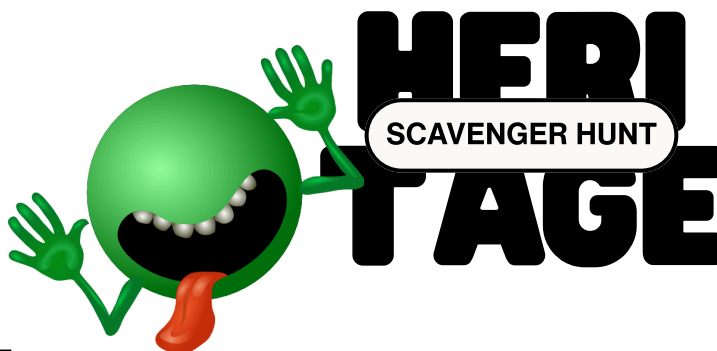
LIBATIONS

JANX SPIRIT 15

brandy, vodka, triple sec, absinthe
Limit one per guest

RECIPE NO 2 14

whiskey, sweet vermouth, Angostura bitters,
blue curaçao



FEATURING . . .

NEW YORK STEAK OF MINE

seared new york strip, bleu + port
demi butter, crisp shallots

59

RED FISH

fishbone broth, miso honey crisps,
braised bok choy

43

SIDESHOW:

*BACON BRAISED CABBAGE
RICE MIDLINS
MASHED POTATO PANCAKE*

7

