

BLUE HERON RESTAURANT & CATERING

112 N MAIN ST, SUNDERLAND, MA 01375
413.665.2102 | www.blueherondining.com
@blueherondining



CURBSIDE TAKEOUT MENU

Week of September 14, 2020 | [ORDER ONLINE HERE](#)

Pick Up Th-Su, 5-8 pm
All orders must be paid in advance
(Visa, MC, AMEX, Discover)

SOUP, SALADS & small plates

NEW ENGLAND CLAM CHOWDER 10

Housemade Oyster Crackers

BLUE HERON SALAD GF V * 8

Organic Mixed Greens, Roasted Red Peppers
Daikon, Roasted Shallot Vinaigrette
add Great Hill Blue Cheese +1

DEBORAH'S

HEIRLOOM TOMATO PIE V 17

Heirloom Tomatoes, Herbs
Parmigiano-Reggiano, Cheddar
Baby Arugula Salad, Tomato Relish

SALMON POKE GF* 16

Mango, Cucumber, Scallion, Cilantro
Sweet Potato Chips*

FRIED CORN ON THE COB GF* V 7

Cumin Lime Beurre Blanc, Feta, Cilantro

HONEY GARLIC CHILI SHRIMP * 15

Grilled Bread

FRIED CALAMARI 15

Lemon Aleppo Pepper Salt
Tomato, Pepperoncini & Feta Salad
Calabrian Chili Roasted Garlic Aioli

ROASTED OLIVES GF V 6

Preserved Lemon, Chili Pepper
Herbes de Provence

HANDCUT FRENCH FRIES GF* V * 9

Housemade Ketchup & Truffled Mayo

BACON WRAPPED BLUE CHEESE DATES GF 9

(Includes 3 Dates)

PAN SEARED SEA SCALLOPS GF 18

(Includes 3 Sea Scallops)
Lentils du Puy, Applewood Bacon
Apple Cider Reduction, Mascarpone Cream

ARTISANAL CHEESE BOARD GF* 18

Assorted Local & Imported Cheeses
Marcona Almonds, Fig Jam, Seasonal Fruit
Housemade Crostini*

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person
in your party has a food allergy.

V Indicates vegetarian * Indicates vegan
GF Indicates gluten free
* Indicates can be made gluten free/vegan if left off
^ Indicates a higher spice level

entrees

MISO MARINATED

SEARED AHI TUNA GF* 35

Shiitake & Enoki Mushrooms
Ginger Soy Butter, Warm Soba Noodles*
Sautéed Green Beans

NEW ORLEANS SHRIMP SCAMPI ^ 28

Creole Spiced Jumbo Shrimp
Garlic, Thyme, White Wine
Tomato, Capellini

LIGHTLY SMOKED PORK CHOP GF 30

Peach Bacon Jam, Balsamic Demi Glace
Leek & Taleggio Risotto
Sautéed Green Beans

ROASTED STUFFED ZUCCHINI V * 25

Potato, Corn, Onion, Garlic, Fennel
Fresh Herbs, Middle Eastern Spices
Tomato Red Wine Sauce, Israeli Couscous

GRILLED CREEKSTONE RIBEYE GF 40

Grilled 12 oz Creekstone Farm Ribeye
Sautéed Mushrooms
Worcestershire Butter Sauce
Whipped Potatoes, Sautéed Green Beans

MAINE LOBSTER ROLL 30

Blue Heron Lobster Salad
Mayo, Clarified Butter, Lime
Served on a Buttered Roll
Cole Slaw, Housemade Potato Chips

BLUE HERON BURGER 18

Foxbard Farm Grass-fed Beef, Fontina
Cheese, Riesling Caramelized Onion Jam
Cole Slaw, Handcut French Fries
Housemade Ketchup & Truffled Mayo

desserts

CHOCOLATE TRUFFLE TORTE GF 10

Brandied Cherries, Whipped Cream

KEY LIME TART V 10

Blackberry Coulis, Whipped Cream

LOCAL PEACH GALETTE V 9

Whipped Cream

CINNAMON SUGAR

RICOTTA DONUTS V 6

Order of 4 Donut Holes

family style meals

(Entrees & Salads Serve 4-5 | Entrees Served Hot)

Family Style is preorder ONLY—order by Thursday at Noon

LAMB KOFTAS 70

Middle Eastern Ground Lamb Kebabs
Yogurt Tahini Sauce GF, Pita Bread
Lemon Herb Rice GF

CHICKEN MARSALA 60

Pan Fried Chicken Cutlets, Penne Pasta
Roasted Mushrooms, Marsala Wine Sauce

GARDEN SALAD GF V * 15

Mixed Greens, Cucumber, Grated Carrot
Cherry Tomatoes, Shaved Red Onion
Buttermilk Ranch*

WHOLE TOMATO PIE V 65

Heirloom Tomatoes, Herbs
Parmigiano-Reggiano, Cheddar

1 DOZEN HOMEMADE COOKIES V 20

Sea Salt Chocolate Chip Cookies

LOAF OF GARLIC BREAD V 8

Order online Mon-Sun at blueherondining.smartonlineorder.com
or call Thu-Sun 4-7:30 PM: 413.665.2102

BLUE HERON RESTAURANT & CATERING

112 N MAIN ST, SUNDERLAND, MA 01375
413.665.2102 | www.blueherondining.com
@blueherondining



CURBSIDE TAKEOUT MENU

Week of September 14, 2020 | [ORDER ONLINE HERE](#)

Pick Up Th-Su, 5-8 pm
All orders must be paid in advance
(Visa, MC, AMEX, Discover)

beer AND wine

Beer and wine sales must be a part of a food take out order. Maximum purchase of two bottles of wine and 192 total ounces of beer. Must be 21 years of age or older to purchase. Please have ID for pick up. All beverage purchases subject to availability. Vintages and availability may change without prior notice. Please inquire about availability and special take-out pricing on our entire wine list.

WINE

Whites & Rose

| | |
|---|----|
| Chablis , Louis Jadot (Burgundy) 2018 | 30 |
| Pinot Grigio , Caposaldo (Veneto) 2018 | 18 |
| Sauvignon Blanc , Dry Creek Valley, Mauritsen (Sonoma County) 2018 | 24 |
| Riesling , Dry, Forge Cellars (Seneca Lake) 2018 | 24 |
| Rosé , 'Côte Bleue,' Jean-Luc Colombo (Coteaux d'Aix-en-Provence) 2019 | 20 |

Reds

| | |
|---|----|
| Cabernet Sauvignon , Drumheller (Columbia Valley) 2017 | 15 |
| Malbec , Catena, Vista Flores (Mendoza) 2016 | 22 |
| Pinot Noir , Higher Ground (Central Coast) 2017 | 22 |
| Syrah , The Pundit, Tenet Wines (Columbia Valley) 2016 | 26 |
| Côtes du Rhône , André Brunel (Rhône) 2016 | 18 |
| Cabernet Franc , 'The Franc,' Cosentino (Lodi) 2017 | 20 |
| Zinfandel , 1000 Stories (Mendocino) 2017 | 24 |

Champagne & Sparkling

| | |
|--|----|
| Prosecco , Cantine Maschio (Treviso) NV | 20 |
| Brut Vintage Cuvée , Domaine Carneros (Carneros) 2013 | 48 |
| Brut la Française , Taittinger (Reims) NV | 65 |
| Brut , Veuve Clicquot (Reims) NV | 75 |

BEER & CIDER

| | |
|--|-----|
| Building 8 Brewing, Florence, MA Oktoberfest (16 oz) | 6 |
| Berkshire Brewing Co., S. Deerfield, MA Steel Rail Extra Pale Ale (12 oz) | 3 |
| Dogfish Head Brewing, Milton DE 60 Minute IPA (12 oz) | 3 |
| Boulevard Brewing, Kansas City, MO Tank 7 Farmhouse Ale (12 oz) | 4 |
| Heineken, Netherlands European Pale Lager (12 oz) | 2.5 |
| Amstel Light, Netherlands American Light Lager (12 oz) | 2.5 |
| Artifact Cider, Florence, MA Wild Thing New England Style Cider ^{GF} (16 oz) | 4 |
| Buckler, Netherlands Non Alcoholic European Lager (12 oz) | 4 |

Order online at blueherondining.smartonlineorder.com
or call Th-Su 4-7:30 PM: 413.665.2102

BLUE HERON RESTAURANT & CATERING

112 N MAIN ST, SUNDERLAND, MA 01375
413.665.2102 | www.blueherondining.com
@blueherondining



CURBSIDE TAKEOUT MENU

Week of September 14, 2020 | [ORDER ONLINE HERE](#)

Pick Up Th-Su, 5-8 pm
All orders must be paid in advance
(Visa, MC, AMEX, Discover)

cocktails to go

Cocktails to go must accompany a food take out order. All spirits and mixers are pre-mixed and packaged in a sealed container for at-home consumption. Maximum purchase of 64 fluid ounces of mixed drink per transaction.

Must be 21 years of age or older to purchase. Please have ID for pick up.

All beverage purchases subject to availability. Availability may change without prior notice.

Cocktail purchase does not include ice. To enjoy at home, pour pre-mixed drink over ice and finish with included garnish. For drinks served "up," shake with ice in the included shaker, pour into a chilled cocktail glass and finish with included garnish. Please note that carbonated mixers are pre-mixed. For fresh carbonation, you can purchase any of our mixers on the soft drinks/mixers menu.

^u = indicates cocktail which is served "up" and will be packaged in a disposable plastic shaker.

SEASONAL FAVORITES

13

PASSION PUNCH

*V1 Grapefruit Vodka with Lemongrass
Hibiscus Passionfruit Tea, Simple Syrup, Lemon*

MEZCAL MULE

*El Buho Mezcal, Domaine de Canton Ginger Liqueur
Maine Root Ginger Beer, Lime*

AGRICOLE OLD FASHIONED

Rhum JM Gold Rum, Angostura Bitters, Orange Peel

THE HEALER

*Basil Hayden's Bourbon, Ginger Syrup
Grapefruit Bitters, Orange Round*

GREEN NEW DEAL

*House-Infused Jalapeño Tequila
Cucumber, Simple Syrup, Lime*

BARR HILL BEE'S KNEES ^u

*Barr Hill Gin, Lemon Juice
Caledonia Spirits Honey Syrup*

CIDER SANGRIA 9

*Red Wine, Brandy, Apple Cider
Citrus, Apples*

THE CLASSICS

13

BLUE HERON MARGARITA

Herradura Añejo, Cointreau, Fresh Lime, Simple Syrup

BLUE HERON ^u

*Prairie Organic Gin, Cointreau, Alize, Lime Juice
Flamed Orange Peel*

PEAR MARTINI ^u

*Belle de Brillet, Grey Goose La Poire
Lemon Twist*

PAPER PLANE ^u

*Elijah Craig Bourbon
Amaro Nonino, Aperol, Lemon*

MANHATTAN ^u 11

*Your Choice of Whiskey
Sweet Vermouth, Angostura Bitters
Luxardo Cherry or Lemon Twist*

MARTINI ^u 11

*Your Choice of Vodka or Gin
Dry Vermouth
Olive or Lemon Twist*

OLD FASHIONED 10

*Your Choice of Whiskey
Angostura Bitters, Sugar
Luxardo Cherry, Orange*

Order online at blueherondining.smartonlineorder.com
or call Th-Su 4-7:30 PM: 413.665.2102

BLUE HERON RESTAURANT & CATERING

112 N MAIN ST, SUNDERLAND, MA 01375
413.665.2102 | www.blueherondining.com
@blueherondining



CURBSIDE TAKEOUT MENU

Week of September 14, 2020 | [ORDER ONLINE HERE](#)

Pick Up Th-Su, 5-8 pm
All orders must be paid in advance
(Visa, MC, AMEX, Discover)

soft drinks AND mixers

BLUE HERON PREMIUM COCKTAIL MIXERS

(one pint-makes 8 cocktails) 15

Arnold Palmer

Black Tea, Lemon, Simple Syrup

*Make it a cocktail: add your choice of vodka or bourbon
Make it a mocktail: add Fever Tree Club Soda or enjoy as is!
Garnish with a wedge of lemon*

Pomegranate Margarita

Lime, Simple Syrup, Pomegranate Juice

*Make it a cocktail: add your choice of silver tequila
(optional: add Pama pomegranate liqueur) and salt or sugar rim
Make it a mocktail: add club soda or Fever Tree Ginger Ale
Garnish with a wedge of lime*

SOFT DRINKS

Maine Root Craft Sodas

Root Beer | Blueberry Soda | Ginger Brew
2.5/ 12 oz

Fever Tree Premium Mixers

Tonic Water | Naturally Light Tonic Water
Elderflower Tonic | Ginger Ale | Club Soda
6/ 4-pack 200ml

Order online at blueherondining.smartonlineorder.com
or call Th-Su 4-7:30 PM: 413.665.2102