



bites and boards

Bacon Wrapped Blue Cheese Dates ^{GF}
North Country Smokehouse Bacon, Arugula, Saba
10

Ricotta Toast ^V
Housemade Ricotta, Local Honey, Cracked Black Pepper, Microgreens
12

Roasted Olives ^{GF} ^{ve}
Preserved Lemon, Chili Pepper, Herbes de Provence
7

Garlic Bread ^V
Toasted Ciabatta, Garlic Herb Butter
5

Handcut French Fries ^{GF} * ^{ve} *
Housemade Truffled Mayonnaise, Housemade Ketchup
10

Fried Corn on the Cob ^{GF} ^V
Cumin Lime Beurre Blanc, Feta, Cilantro
11

Artisanal Cheese Plate ^{GF} * ^V
Three Local & International Cheeses
Marcona Almonds, Fig Jam, Dried Fruit, Crostini
20

salads

Blue Heron Salad ^{GF} ^{ve}
Organic Mixed Greens, Roasted Red Peppers
Daikon, Roasted Shallot Vinaigrette
9
with Great Hill Blue Cheese
10

Warm Mushroom Salad ^{GF} ^{ve}
Organic Mixed Greens, Roasted Mushrooms
Crispy Shoestring Potatoes, Sherry Mustard Vinaigrette
16

small plates

Pan Fried Oysters
Champagne Butter Sauce, Cabbage Compote
18/34

Honey Garlic Chili Shrimp ^{ve}
Guilin Chili, Grilled Baguette
16/32

Deborah's Heirloom Tomato Pie ^V
Heirloom Tomatoes, Herbs, Parmigiano-Reggiano
Cheddar, Baby Arugula Salad, Tomato Relish
20

meats and poultry

Tuscan Style Rib-Eye ^{GF}
Grilled Creekstone Farm Rib-Eye
White Truffle Oil, Lemon, Parmigiano-Reggiano, Arugula
Classic Whipped Potatoes, Evening Vegetable
45

Pork Chop ^{GF}
Lightly Smoked Bone-In Pork Chop
Peach Bacon Jam, Apple Cider Demi Glace
Leek & Taleggio Risotto, Evening Vegetable
34

Pan Roasted Chicken ^{GF}
Pan Roasted Misty Knoll Chicken Breast
Whole Grain Mustard Chicken Jus
Roasted Garlic Polenta, Evening Vegetable
34

Blue Heron Burger
Grass-fed Beef, Fontina Cheese, Riesling Caramelized Onion Jam
Cole Slaw, Handcut French Fries
Housemade Ketchup, Truffled Mayonnaise
19

seafood

Moroccan Spiced Salmon ^{GF}
Pan Seared Faroe Islands Salmon
Lemon Harissa Beurre Blanc
Shaved Fennel Salad
Salt Roasted Peewee Potatoes
Evening Vegetable
32

Pan Seared Sea Scallops ^{GF}
Lentils du Puy, Applewood Bacon
Apple Cider Reduction
Mascarpone Cream
20/40

Catch of the Day
Market Price

pasta

Roasted Tomato Fettuccine ^V
Artichoke Hearts
Sautéed Baby Spinach
Smoked Onion Lemon Butter
28

sides

Leek & Taleggio Risotto ^{GF} ^V
8

Roasted Garlic Polenta ^{GF} ^V
8

Evening Vegetable ^{GF} ^V
7

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A gratuity of 20% may be added to all parties of 6 or more.

indicates Blue Heron signature dish ^{GF} *indicates gluten free*

^V *indicates vegetarian* ^{ve} *indicates vegan*

^{ve} *indicates a higher spice level* * *indicates dish which can be modified*