



bites *and* boards

Bacon Wrapped Blue Cheese Dates ^{GF}
North Country Smokehouse Bacon, Arugula, Saba
12

 **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
12

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

Fried Brussels Sprouts ^{GFV} ^{ve}
Honey Sesame Miso Vinaigrette
Chili Spiced Peanuts, Cilantro
14

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

Pear & Beet Salad ^{GFV}
Port Wine Poached Blue Cheese Stuffed Pear
Mixed Greens, Roasted Beets, Beet Tuile
Marcona Almonds, Honey White Balsamic 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

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

Herb Roasted Chicken ^{GF}
Pan Roasted Misty Knoll Chicken Breast
Lemon Chicken Jus, Creamy Honey Thyme Polenta
Evening Vegetable
34

Blue Heron Burger
Grass-fed Beef, Fontina Cheese, Riesling Caramelized Onion Jam
Coleslaw, Handcut French Fries
Housemade Ketchup, Truffled Aioli
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

Mediterranean Seafood Stew ^{GF}
Seared Scallops, Shrimp, Calamari
Tomato, Garlic, White Wine, Rosemary
Creamy Mascarpone Polenta
38

vegetarian

Lemon Parmesan Risotto ^{GFV}
Roasted Vegetables
Charred Onion Ragout
12 Year Balsamic
26

sides

Leek & Taleggio Risotto ^{GFV}
8


Creamy Honey Thyme Polenta ^{GFV}
8

Evening Vegetable ^{GFV}
8

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