

BLUE HERON BISTRO

Tour of Italy



CICCHETTI

ANTIPASTA

An assortment of cured meats, artisan cheeses, marinated vegetables, and olives. Perfect for sharing

22

BURRATA WITH PESTO

Oven warmed burrata, drizzled with house pesto. Served with crostini

16

CALAMARI

Lightly dusted calamari, sautéed with pine nuts, currants, tomatoes, and spices.

20

DUNGENESS CRAB ARTICHOKE DIP

A creamy blend of artichokes and three cheeses, baked until bubbly. Served with crostini
w/o crab 16

26

HOUSE PICKLES

Grandma Florence's mustard pickles, made with local cucumbers

5

MIXED OLIVES

Italian countryside olive mix

6

LUNCH ENTREES

From 11:30am until 4:00pm.
Served with Tims kettle chips
side salad 5

MEATBALL SUB

Juicy house-made meatballs, marinara sauce, and melted mozzarella, all tucked into a toasted roll. A hearty classic

18

CHICKEN PARMESEAN SANDWICH

Crispy breaded chicken, marinara sauce, and melted mozzarella, served on a toasted roll. Comfort in every bite

18

BACON JAM BURGER

Local grass fed beef patty, melted cheddar cheese, house bacon jam, sautéed onions, lettuce & tomato, secret sauce

20

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

SOUPS & SALADS

TOMATO BASIL BISQUE

14

A creamy blend of local vine-ripened heirloom tomatoes, fresh basil, and a touch of cream, garnished with olive oil house pesto, and parmesan

DUNGENESS CRAB CAESAR

26

Crisp romaine, shaved Parmesan, and crunchy croutons, tossed in our creamy house-made Caesar dressing. topped with local Dungeness crab, lemon wedge. Classic and satisfying
w/o crab 14 | grilled chicken casear 22

KALE CHOPPED SALAD ^{VG}

14

Fresh Italian kale, garbanzo beans, quinoa, dried cranberries, celery, sliced almonds, red onion, tossed with a zesty vinaigrette
chicken 8 | Dungeness crab 12 | Shrimp 10

ENTREÉS

Served with house salad & fresh bread

BUTTERNUT RAVIOLI

26

Butternut and cheese ravioli with a hazelnut browned butter sage sauce

CHICKEN MARSALA

28

Pan seared chicken breast, in a marsala wine, crimini mushroom sauce, over polenta with seasonal vegetable

DUCK CONFIT

42

Tender duck confit with an Italian apricot reduction over polenta with seasonal vegetable

LASAGNE

26

Layered with mozzarella, ricotta, spinach, parmesan, house marinara, on a bed of béchamel

OSSO BUCCO

45

lamb shank braised in wine, tomato, celery, onion, carrots, local herbs over polenta with seasonal vegetable

FRESH PASTAS

Choice of spaghetti or rigatoni.
Pastas are made in house with local organic Fairhaven Mill flour and semolina

Served with house salad & fresh bread

PESTO CHICKEN

30

A vibrant blend of fresh basil, garlic, parmesan, pine nuts, and olive oil
w/o chicken 22 | shrimp 32

ALFREDO WITH SHRIMP

32

A rich and creamy sauce made to order, with butter, garlic, parmesan, and a touch of cream
w/o shrimp 22 | chicken 30

TUSCAN CHICKEN

30

A creamy blend of fresh tomatoes, parmesan cheese, white wine, lemon, green onions, and spices
w/o chicken 22

MEATBALLS MARINARA

26

House made meatballs and marinara
w/o meatballs 18 | chicken 26 | shrimp 28

20% SERVICE CHARGE FOR PARTIES
OF SIX OR MORE
CORKAGE \$20 | SPLIT PLATE \$5
MENU PRICED FOR CASH SALES 3% FOR CREDIT

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SPECIALTY SODAS

WATER TAXI 8
Cucumber, lime and soda water

HUMMINGBIRD 8
Rose or lavender, soda water and lemon

SHIRLEY TEMPLE 8
Sprite, grenadine, lime garnished with a maraschino cherry

PELLEGRINO 8
Mineral water

FERMENSCH KOMBUCHA 7
Blueberry lavender, dry hopped pear

DRINKS

ICED OR HOT TEA 4
Variety

COFFEE 4
Dirt Drive locally roasted coffee

COCOA 4
Ghirardelli

LEMONADE 4
Minute Maid

JUICE 4
Apple, orange and cranberry

SODA 4
Coke, diet coke, root beer and sprite

DESSERTS

NEW YORK STYLE CHEESE CAKE 12
Seasonal fruit and whipped cream

CARROT CAKE 12
Cream cheese frosting

GOOEY BROWNIE ^{GF} 12
Salted caramel with whipped cream and a luxardo cherry

MANGO PANNA COTTA 12
Panna cotta mango puree topped with whip cream

CANNOLI 12
Crispy pastry shells filled with smooth sweet ricotta cream and pistachio, dusted with powdered sugar.

TIRAMISU 12
Layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa.



SLO-PEZ

YOUR PATIENCE IS APPRECIATED AS WE ARE ON A SMALL ISLAND WITH LIMITED STAFF DOING OUR VERY BEST TO FEED YOU AN AMAZING MEAL

PROUD TO BE A SCRATCH KITCHEN

MAKING OUR SAUCES, DRESSINGS, DESSERTS, SOURDOUGH, AND SO MUCH MORE IN HOUSE

SOURCING LOCAL

MUCH OF OUR PRODUCE, MEAT, AND DAIRY COME FROM RIGHT HERE ON THE ISLAND. WE ARE COMMITTED TO SUPPORTING OUR LOCAL ECONOMY, FARMERS AND PRODUCERS



Baba Yaga Farm
Barn Owl Bakery
Flint Beach Ohana
Goose Honk Farm
Horse Drawn Farm
Knotmuchova
Lopez Island Farm
Lopez Village Farm
Midnights Farm
S&S Homestead
Shade Maiden
Stonecrest Farm
Sunnyfield Farm
Watmough Bay Farm

ALL ARE WELCOME
LOVE IS THE ANSWER