

BLUE HERON BISTRO



STARTERS

BROCCOLINI 12

Calabrian chili, parmesan

CRAB CAKES 28

Dungeness crab cakes, aioli

FRIED OYSTERS 18

Penn Cove hand battered oysters, aioli

TRUFFLE FRIES 10

Truffle oil and parmesan ^{GF}

FRIED ARTICHOKE 14

Battered artichoke hearts, aioli

GRILLED SHRIMP 18

Chimmichurri

ANTIPASTA 22

Assorted cured meats, artisan cheeses, pickled vegetables, crostini, and olives for sharing

CRAB ARTICHOKE DIP 24

Three cheeses, artichokes and Dungeness crab, crostini

WITHOUT CRAB 12

BARN OWL TORDU 5

Balsamic & olive oil

BURGERS & SANDWICH

Served with fries, optional sub garden burger. v.

CHICKEN PARMESAN 22

Breaded chicken breast, marinara, mozzarella, herb focaccia

BACON JAM BURGER 26

Local grass fed beef, cheddar, bacon jam, sautéed onions, lettuce, tomato, secret sauce

BISTRO BURGER 24

Local grass fed beef, cheddar cheese, lettuce, tomato, onion and basil truffle aioli

SOUP AND SALADS

CLAM CHOWDER 15

New England style with PNW clams ^{GF}

GARDEN 12

Organic greens, lemon vinaigrette, shaved Parmesan reggiano

ADD CHICKEN 8 | CRAB 12

DUNGENESS CRAB CAESAR 26

Dungeness crab, romaine, caesar, parmesan and garlic croutons

WITHOUT CRAB 14

PASTAS

Organic and house made
Side salad \$5

TUSCAN CHICKEN 26

Breaded chicken breast, tomato parmesan cream sauce, rigattoni

CHICKEN MARSALA 28

Pan seared chicken breast, marsala wine, crimini mushroom sauce, on rigattoni

BUTTERNUT SQUASH RAVIOLI 26

Butternut squash, ricotta, with a hazelnut browned butter sage sauce

DUNGENESS MAC & CHEESE 26

Seashell noodles, four cheese sauce, Dungeness crab

LASAGNE 26

Mozzarella, ricotta, spinach, parmesan, house marinara, béchamel

MAINS

HALIBUT AND CHIPS 38

Three piece local line caught, beer battered, tartar

DUCK CONFIT 42

Orange & apricot reduction, over polenta with seasonal vegetable

OSSO BUCCO 45

Lamb shank braised in wine, tomato, local herbs, polenta with seasonal vegetable

FISH SPECIAL

Chefs choice, ask your server

STEAK

Chefs choice, ask your server

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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

TOPO CHICO 8
Mineral water

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

FERMENSCH KOMBUCHA 7
Blueberry lavender, dry hopped pear

DRINKS

SODA 4
Coke, diet coke, root beer, fanta and sprite

JUICE 4
Apple, orange, grapefruit, and cranberry

LEMONADE 4
Minute Maid

ICED OR HOT TEA 4
Variety

COFFEE 4
Dirt Drive locally roasted coffee

COCOA 4

DESSERTS

CARROT CAKE 12
Cream cheese frosting

BROWNIE 12
vanilla bean ice cream, salted caramel, whipped cream, luxardo cherry ^{GF}

KEY LIME PIE 12
Graham cracker, fresh lime, cream

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
Stonecrest Farm
Sunnyfield Farm
Watmough Bay Farm

ALL ARE WELCOME
LOVE IS THE ANSWER