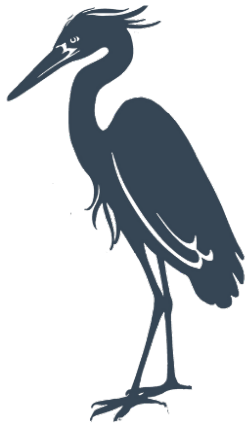


BLUE HERON BISTRO



STARTERS

CRAB ARTICHOKE DIP 24
Three cheeses, artichokes
and Dungeness crab, crostini
WITHOUT CRAB 12

CRAB CAKES 28
Dungeness crab cakes, aioli

BROCCOLINI 12
Spicy Harissa, parmesan

FRIED OYSTERS 18
Penn Cove
hand battered oysters, aioli

TRUFFLE FRIES ^{GF} 10
Truffle oil and parmesan

FRIED ARTICHOKE 14
Battered artichoke hearts, aioli

GRILLED SHRIMP 18
Chimmichurri

BARN OWL TORDU 5
Balsamic & olive oil

SOUP AND SALADS

CLAM CHOWDER ^{GF} 15
New England style with PNW clams

GARDEN 12
Organic greens, basil herb vinaigrette, shaved
Parmesan reggiano
ADD CHICKEN 8 | CRAB 12

DUNGENESS CRAB CAESAR 26
Dungeness crab, romaine, caesar, parmesan
and garlic croutons
WITHOUT CRAB 14

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

BURGERS & MELTS

fries or side salad,
Sub garden burger. v.
Gluten free bun available \$2

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

CHICKEN SAMMIE 22
Fried or grilled chicken breast, basil truffle
aioli, local greens, house pickles, brioche bun

DUNGENESS CRAB MELT 28
Dungeness crab, melted cheddar, granny smith
apple, arugula and basil truffle aioli on a
focaccia bun

PASTAS

Organic pastas, made in house
Side salad \$5

CHICKEN MARSALA 28
Pan seared chicken breast, marsala wine,
shade maiden oyster mushroom cream sauce,
on rigatoni

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

BACON JAM MAC & CHEESE 24
Seashell noodles, four cheese sauce,
bacon jam

MAINS

HALIBUT AND CHIPS 38
Three piece local line caught,
beer battered, tartar

FISH SPECIAL
Chefs choice, ask your server

STEAK
Chefs choice, ask your server

20% service charge for
parties of six or more
Corkage \$20 | Split plate \$5
MENU PRICED FOR CASH SALES 3% FOR CREDIT

BLUE HERON BISTRO



SPECIALTY SODAS

TOPO CHICO 4
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 ^{GF} 12
vanilla bean ice cream, salted caramel, whipped cream, luxardo cherry

KEY LIME PIE 12
Graham cracker, fresh lime, cream

BERRY PIE 12
Hand crafted, rotating variety, served warm with vanilla ice 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 PASTA, RAVIOLI, SAUCES, DRESSINGS, DESSERTS, SOURDOUGH, AND SO MUCH MORE IN HOUSE

SOURCING LOCAL

MUCH OF OUR PRODUCE, MEAT, AND DAIRY COME FROM RIGHT HERE ON LOPEZ 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