

ESTD *Bistro* 2022

BLUE HERON

LOPEZ ISLAND, WA

STARTERS

FRESH OYSTERS 6/24 | 12/48
Orcas Island, Judd Cove Pacific oysters
with mignonette

CRAB CAKES 32
Dungeness crab cakes, mixed greens,
citrus vinaigrette, tartar

CRAB ARTICHOKE DIP 28
Three cheeses, artichokes topped with Dungeness
crab cake, served with crostini
without crab cake 14

CHARCUTERIE ET FROMAGE 25
Cured meats, artisan cheeses, pickled vegetables,
baguette, and jam

SMOKED SALMON 16
salmon, creme fraiche, capers, on brioche toast

BAGUETTE AND BUTTER 9
Traditional baguette with French butter

TRUFFLE FRIES  16
Hand-cut Belgian fries, truffle oil, parmesan, parsley
add sauce flight aioli, tartar, special sauce 5

SOUP AND SALADS

CLAM CHOWDER  16
New England style with PNW clams & bacon

SOUP DU JOUR 14
Our chef's daily house-made creation using seasonal
ingredients. Please ask your server

GARDEN SALAD 14
Organic greens, tomatoes, carrots, onion, basil herb
balsamic dressing, shaved parmesan
Seared Chicken 22

CRAB CAESAR 30
Dungeness crab cakes, romaine, caesar, shaved
parmesan, garlic croutons
Seared Chicken Caesar 22 | **Caesar** 14

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

SANDWICHES

Available until 3:00 PM
Choice of fries or side salad
Gluten free bun - 2

CHICKEN SANDWICH 24
Seared chicken breast, tomato, grilled onion, brie, fig
aioli, brioche bun

CRAB CAKE MELT 32
Dungeness crab cake, cheddar, Granny Smith apple,
arugula, basil truffle aioli, focaccia bun

HOUSE PASTAS

Organic pastas made in house
Side garden salad - 5
Ask for a side of bread

BUTTERNUT SQUASH RAVIOLI 26
Butternut squash, ricotta, hazelnut
with a browned butter sage sauce,
with broccolini and tomatoes

DUNGENESS MAC & CHEESE 30
Seashell noodles, four cheese sauce,
Dungeness crab cake

BACON JAM MAC & CHEESE 26
Seashell noodles, four cheese sauce,
& bacon jam

FRESH PASTA OF THE DAY
Our chef's daily selection of house-made organic
pasta and seasonal ingredients. Ask your server

MAINS

BISTRO BURGER 24
Local grass fed beef, cheddar, onion, lettuce,
tomato, basil truffle aioli, brioche bun
Vegan Patty Available - GF Bun 2

BACON JAM BURGER 26
Local grass fed beef, cheddar, bacon jam, sautéed
onions, lettuce, tomato, secret sauce, brioche bun
Vegan Patty Available - GF Bun 2

HALIBUT AND CHIPS 38
Beer-battered Halibut, served with house tartar

MOULES FRITES 28
Penn Cove mussels, steamed in white wine, garlic,
shallots, herbs, butter,
served with Belgian fries & baguette

SOCKEYE SALMON 36
Seared local wild salmon, port wine cream sauce,
roasted fresh local vegetables

STEAK FRITES À L'ÉCHALOTE 42
Grilled 8 oz. flat iron steak with a white wine shallot
demi-glaze and Belgian fries

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

SPECIALTY SODAS

PELLEGRINO 6

Mineral water

WATER TAXI 6

Cucumber, lime, soda water

HUMMINGBIRD 6

Lavender or rose syrup, soda water, lemon wedge

SHIRLEY TEMPLE 6

Sprite, grenadine, lime garnished with a maraschino cherry

KOMBUCHA 7

Local craft brews

DRINKS

SODA 4

Coke, Diet Coke, Barq's Root Beer, Orange Fanta, Sprite

JUICE 4

Apple, Orange, Grapefruit, Cranberry

LEMONADE 4

Minute Maid

ICED OR HOT TEA 4

Variety

COFFEE 4

Dirt Drive Coffee Roasters

COCOA 4

DESSERTS

BROWNIE ^{GF} 12

Vanilla bean ice cream, salted caramel, whipped cream, Luxardo cherry

BASQUE CHEESECAKE ^{GF} 15

Traditional crustless Spanish style cheesecake. Perfect for two.

PROFITEROLES 12

Choux pastry filled with vanilla bean ice cream, topped with seasonal berries & chocolate sauce

CHEESE PLATE 12

Assorted cheeses and fig jam



Blue Heron Bistro Lopez
@BlueHeronLopez

ALL ARE WELCOME
LOVE IS THE ANSWER

ESTD



2022

BLUE HERON

Bistro
LOPEZ ISLAND, WA

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, and so much more in house.

SOURCING LOCAL

Much of our produce, meat, and dairy is procured on Lopez Island. We are committed to supporting our local economy, farmers, and producers



Watmough Bay Farm • Lopez Village Farm •
Horse Drawn Farm • Flint Beach Ohana • Barn
Owl Bakery • Dirt Drive Coffee • Knotmuchova •
Midnights Farm • S&S Homestead • Stonecrest
Farm • Sunnyfield Farm • Judd Cove