

# BLUE HERON BISTRO

# LUNCH

## B I T E S

HOUSE PICKLES - 5

MARCONA ALMONDS - 5

ASSORTED OLIVES - 5

## S T A R T

**CRAB CAKES** 25

Crab cakes breaded in panko and fried served with basil truffle aioli

**FRIED OYSTERS** 16

Penn Cove hand battered oysters served with basil truffle aioli

**TRUFFLE FRIES** <sup>GF</sup> 10

Fries, truffle oil, parmesan

**CRAB ARTICHOKE DIP** 22

Three cheese artichoke with dungeness crab. served with house tortilla chips.  
without crab 12

**FRIED ARTICHOKE** <sup>GF</sup> 14

Panko battered artichoke hearts, served with basil truffle aioli

**WINGS** 18

A dozen wings with choice of Franks Red Hot or savory Umami

**MAC & CHEESE** 12

House made organic noodles & a four cheese sauce  
bacon 2 grilled or fried chicken 8

## B U R G E R S

local grass fed beef or Beyond Burger on a potato bun with chips. sub fries or salad 4

**BISTRO BURGER** 24

Cheddar cheese, lettuce, tomato, onion, basil truffle aioli  
avocado 3 - bacon 3 - caramelized onion 2

**BLACK & BLUE** 28

Cajun seasoning, blue cheese, bacon, basil truffle aioli, lettuce and tomato

**MUSHROOM & SWISS** 26

Sautéed mushrooms, swiss-cheese, basil truffle aioli, lettuce, tomatoes, and onion

**SALMON FILET BURGER** 24

Blackened Sockeye filet, Chicaogi aioli, chèvre, arugula, and pickled red onions

## S A L A D S

add grilled or fried chicken 8

grilled sockeye salmon fillet 10 - dungeness crab 10

**GARDEN** 14

Organic greens, veggies, tomato, parmesan, garlic croutons and basil herb balsamic dressing

**CAESAR** 14

Romaine, house caesar, parmesan and croutons

**COBB SALAD** 24

Romaine, tomato, hard boiled egg, bacon, blue cheese crumbles, grilled chicken, choice of dressing

**NICOISE SALAD** 24

Mixed greens, tomatoes, green beans, red potatoes, house smoked sockeye salmon, egg, nicoise olives, vinaigrette

## S O U P S

dungeness crab 10 - grilled cheese 8

**CLAM CHOWDER** <sup>GF</sup> 12

PNW clams, potatoes, celery, onion, cream, butter and spices

**SOUP DU JOUR** MP

Ask server

## S A M M I E S & M O R E

served with Tims potato chips. sub fries or salad 4, truffle fries 8, fried artichokes 8, wings 9

**COD AND CHIPS** 24

Three pieces Ling cod, hand beer battered, served with fries, lemon wedge and scratch tartar

**FRIED CHICKEN SAMMIE** 20

Panko battered and fried chicken breast, basil truffle aioli, local greens, tomato and house dill pickles  
cheddar cheese 2

**GRILLED CHEESE** 10

Sourdough bread & cheddar cheese  
caramelized onions 2  
dungeness crab 10

**TUNA MELT** 16

Tuna salad, melted swiss, on house sourdough

**PATTY MELT** 18

Angus steak burger with sautéed onions, melted swiss on house sourdough, thousand island

**MUSHROOM MELT** 16

Crimini mushrooms sauteed garlic and red onions, herbs and spices, melted cheddar signature aioli

**FRENCH DIP** 20

Thinly sliced roast beef, on toasted baguette, with house horseradish sauce and scratch au jus

**CRAB CAKE PO BOY** 22

House made crab crakes, purple slaw, Chicaogi aioli on a baguette

**FRIED OYSTER PO BOY** 22

House battered and fried oysters, purple slaw, chicaoji aioli, on a toasted baguette

**BLT** 16

Thick Bacon, Lettuce, Tomato, signature aioli on toasted sourdough  
avocado 2

**CLASSIC CLUB** 18

Layers of tomato, avocado, sliced turkey, and bacon, on toasted house made potato buttermilk bread with signature aioli

A 20% service charge will be added to all parties of six or more.

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

**ALL ARE WELCOME. LOVE IS THE ANSWER.**