



The Blue Heron

STARTERS

- CRISPY BRUSSELS SPROUTS** *Sherry vinegar, shallots, sea salt* 8 (V)
- GOAT BRIE IN PHYLLO PASTRY** *Cranberry compote, roasted cashews, sourdough baguette* 15
- GUACAMOLE** *Hass avocados, jalapeño, tomatoes, house-made tortilla chips* 10 (V)
- SHRIMP AL FORNO** *Tiger prawns, lemon, garlic, olive oil, sourdough baguette* 15
- SUNDRIED TOMATO HUMMUS** *Carrots, celery, cucumber, kalamata olives, sourdough baguette* 10 (V)
- MUSHROOM FRITTERS** *Crimini, button and oyster mushrooms, saffron aioli* 15

SOUP AND SALADS

- TORTILLA SOUP** *Roasted tomatoes, mild guajillo chile, blue corn tortilla strips* 8 (V)
- CRAB AND AVOCADO SALAD** *Maryland blue crab, aioli, Hass avocado, Ojo Farm's veggies* 15
- CAESAR SALAD** *Ojo Farm's greens, parmesan crisps, garlic chips* 10
- GREEK SALAD** *Ojo Farm's spinach, kalamata olives, heirloom tomatoes, cucumbers* 10 (V)
- ROASTED BEET SALAD** *Ojo farm's beets, Local chevre, basil aioli, balsamic glaze* 15
- GARDEN SALAD** *Ojo Farm's autumn greens, veggies, prosecco vinaigrette* 10 (V)

Add Grilled Salmon or Chicken Breast to any item 7

SOURDOUGH FLATBREADS

- Prosciutto, Alfredo Sauce, Peas* 15
- Marinara, Local Smoked Gouda* 15
- Roasted Garlic Puree, Tiny Heirloom Tomatoes, Arugula Salad* 15 (V)

Add an Egg 2

OJO FARM'S VEGGIE BOWLS: Sautéed veggies and greens from our farm with...

- Forbidden Black Rice and Green Curry* 16 (V)
- Pinto Beans and Green Chile Tomatillo Sauce* 16 (V)
- Soba Noodles and Ponzu* 16 (V)
- Add Grilled Salmon or Chicken Breast to any item 7**

MAIN PLATES

- THREE SISTERS TAMALES** *Calabacitas, pinto bean ragout, Chimayo red chile* 16 (V)
- DUCK SALAD "LYONNAISE"** *Confit duck leg, curly endive, warm mustard dressing, poached egg* 20
- GNOCCHI** *Potato dumplings, basil cream sauce, spinach, parmesan cheese* 20
- PAN SEARED SEA SCALLOPS** *Carrot-coriander puree, chipotle-honey glaze, sesame-carrot salad* 30
- POBLANO RELLENO "En Nogada"** *Quinoa, fruits, nuts, Chimayo chile, cashew cream* 25 (V)
- GRILLED NORWEGIAN SALMON** *Ojo Farm's braised bok choy, black rice, ginger butter* 25
- ROASTED CHICKEN BREAST** *Crispy polenta, braised spinach, mushroom pan sauce* 25
- BUTTERNUT SQUASH STEW** *Curried winter squash, white beans, Ojo spinach* 15 (V)
- GRILLED FILET OF RIBEYE** *Mashed potatoes, Ojo Farm's veggies, parsley and sage chimichurri* 30
- THE GREEN CHILE CHEESEBURGER** **Winner2017 Edible Magazine Smackdown** 18 (Vegan available)

(add Kyzer Family Farm, crispy pork belly to any item 10)

EXECUTIVE CHEF ROCKY DURHAM



Breakfast, Monday-Saturday 7:00 to 11:00, **Sunday 7:00 to 10:00**

Lunch, Monday-Saturday 12:00 to 4:00

Dinner, Monday-Sunday 5:00 to 9:00

Sunday Brunch 11:00 to 3:00