

The Blue Heron

Soup & Salads

Soup of the Day Cup 5 | Bowl 6

Beet Salad 12

Red and golden beets on spring mix with fresh goat cheese, dusted pistachios with balsamic reduction

Burrata Salad 14

Creamy burrata mozzarella, Heirloom tomatoes, fresh basil, red onion, olive oil and balsamic glaze

Wedge 10

Baby iceberg lettuce, bacon, bleu cheese, grape tomatoes, red onion and garlic croutons

*Concord Chicken Salad 16

Grilled chicken, mixed greens, grapes, caramelized pecans, bleu cheese crumbles, mandarin oranges, raisins and honey vinaigrette dressing

Caesar Half 5 | Full 9

Fresh romaine lettuce, croutons, parmesan cheese and Caesar dressing. Anchovies available upon request +1

Dressing

Ranch

Bleu Cheese

Honey Mustard

Thousand Island

Balsamic Vinaigrette

Herb Vinaigrette

Caesar

Italian

Raspberry Vinaigrette

Oil & Vinegar

Add Ons

*Grilled Chicken 7

*Salmon 9

*Shrimp 9

*Filet 16

Sides

Loaded Baked Potato  5

Onion Rings 4

French Fries 4

Sweet Potato Fries 4

French Green Beans  4

Squash & Zucchini  4

Garlic Whipped Potato  4

Rice Pilaf 4

Small Plates

***Provençal Mussels** 14

Prince Edward Island mussels steamed in garlic, white wine, ripe tomatoes, crushed red pepper and butter served with crostini

***Ahi Tuna**  14

Lightly seared, shaved cucumber, red pepper, pickled red onion, sesame and wasabi dressing

Spinach & Artichoke Dip   12

Spinach, artichokes, mozzarella, provolone, Romano & parmesan cheese. blended with mayo and Greek yogurt. Served with tortilla chips

***Tellico Voodoo Shrimp** 14

Five large hand breaded shrimp tossed in a spicy remoulade sauce, garnished with green onions

***Crispy Fried Calamari** 16

Tender hand breaded calamari, banana peppers, topped with fresh parmesan cheese and served with house made marinara

***Escargot Stuffed Mushrooms** 13

White bottom mushrooms stuffed with escargot cooked with a fresh herb garlic butter, served with baguette crostini

Pear Almond Brie Rolls  16

Crispy phyllo rolls stuffed with pear, brie, toasted almonds and raspberry compote

Sandwiches / Pasta

***Village Burger** 15

Brioche bun with bacon, lettuce, tomato, onion, house pickles and choice of cheese. Served with French fries

***French Dip** 14

In house roasted prime rib, melted swiss cheese and au jus for dipping. Served with French fries

***Crispy Grouper Tacos** 18

Flour tortilla, red cabbage, pico de gallo, cotija cheese, avocado and garlic lime cream. Served with pineapple coleslaw

***Grilled Chicken Club** 15

Grilled chicken breast topped with melted cheddar, crispy bacon, lettuce, tomato and mayo. Served on a grilled Brioche bun with French fries

***Crispy Southern Style Chicken Tenders** 18

Southern style breaded tenders, sweet potato fries and honey mustard dipping sauce

***Creamy Boursin Chicken Pasta** 19

Fettuccini pasta tossed in creamy garlic Boursin cheese sauce, grilled chicken, mushrooms, spinach, green onions, roasted tomatoes topped with shaved parmesan cheese

***Veal Bolognese**  24

Ground veal, house made Italian tomato sauce over pappardelle, topped with shaved parmesan and parsley

Entrees

(All entrees include a house salad Upgrade to a Caesar for \$2 or half wedge for \$4)

***Crab Stuffed Flounder**  26

Served on creamy risotto with grilled asparagus and lemon beurre blanc sauce

***Slow Roasted Prime Rib**  8oz 29 | 12oz 34

Heavily aged Midwestern beef, served with garlic whipped potatoes, french green beans and au jus

***Pork Osso Bucco**   26

12 hour braised pork shank served with garlic whipped potatoes, vegetables and fond sauce

***Applewood Smoked Baby Back Ribs** Half 20 | Full 29

Served with macaroni & cheese, house made red potato salad and hickory BBQ sauce

***Fish & Chips** 17

Beer battered wild-caught Cod, served with French fries and coleslaw

***Bourbon Glazed Cedar Plank Salmon**   29

Baked on a cedar plank, served with long grain rice and broccoli

***Grilled Lamb Chops**   24

Three 4 ounce rosemary garlic marinated chops, served with garlic whipped potatoes, grilled asparagus and topped with a mint demi glace

***Hand-cut 6oz Filet**  34

Served with garlic whipped potatoes, french green beans and a veal bone demi glace

***Maple Dijon Chicken**   20

Pan seared maple dijon marinated chicken thighs, served with Fall roasted root vegetables

***Shrimp & Grits**  22

Anson Mills stone ground grits, topped with house made Tasso, trinity vegetables, creole sauce, spinach and shrimp

***Rainbow Trout Almondine** 24

Pan seared almond crusted trout, served with sweet potato puree, french green beans and brown butter

 - New Autumn Menu Item

*The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
20% gratuity included for parties of 6 or more

Sparkling

Split Glass Bottle

Maschio Prosecco Italy Crisp clean palate brings fruity flavors of green apple, juicy peach and ripe lemon	9	-	-	-
Casas Del Mar Blanc de Blancs Spain Aromas of toasted brioche with hint of apples and apricots to the palate, finishing with elegant notes of citrus	9	36		
*Nicolas Feuillate Champagne France Rich and creamy, showing the dried fruit, nut and spice notes of fruitcake with lemon meringue, quince and honey flavors	-	-	-	83

White Wines

Banfi Le Rime Pinot Grigio Italy Rich, ripe fruit aromas with hints of pear and white flower	75	30		
Coppola Bianco Pinot Grigio California Green apples, lemon and minerals, light bodied with a crisp refreshing taste	8	32		
Oyster Bay Sauvignon Blanc Marlborough , New Zealand Earthy, herbal, somewhat subdued lemony aroma with hints of tropical fruit, gooseberry and coconut	9	36		
Kim Crawford Sauvignon Blanc Marlborough, New Zealand Flavors of pineapple and stone fruit with a hint of herbaceousness on the palate	12	45		
Relax Riesling Germany Restrained sweetness with flavors of peach, green apple and lemon, elegant with a crisp clean fresh	8	32		
Cupcake Moscato Italy Delicate floral aromas of jasmine, hibiscus and wildflowers complement the enticing flavors of melon, honeysuckle and orange blossom	8	32		
Clos Du Bois Chardonnay Northcoast, California Ripe pear and sweet lemon drop complemented by toasty oak, spice and cream	9	36		
Kendal Jackson Chardonnay California Tropical flavors such as pineapple, mango and papaya, with citrus notes. aromas of vanilla and honey. A hint of toasted oak and butter	11	44		
Joel Gott Barrel-Aged Chardonnay California Aromas of ripe pear and apple blossom with hints of honey. Bright fruit flavors and a crisp minerality finish	12.5	50		
Pulpo Albarino Spain Aromas of white flowers, peaches and apricots lead to a fresh, fruity palate and a lovely finish	10.50	42		

Rose/Blush

Beringer White Zinfandel California Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew	7	26		
Fleurs de Prairie Rose France Delicate flavors of strawberry, rose petals and herbs with a bright refreshing acidity	11	44		

Red Wines

Seeker Pinot Noir France Aromas and flavors of sweet cherry fruit meld with earth and spice	9	36		
Boen Pinot Noir California Rich in ripe fruit flavors tempered by bright acidity and judicious hints of toasted oak	12	48		
Cavaliere Chianti Italy Ripe plums spiced with pepper and wood nuances	9	33		
Perrin Cote du Rhone Grenache Syrah France Dark ruby color, with purple reflections. Full bodied with a pleasant freshness and elegant finish	10	39		
Drumheller Merlot Washington Aromas of blueberry, subtle spice and rose pedals with hints of cocoa	10	39		
The Specialyst Zinfandel California Rich aromas and flavors of sweet cherry, Brambley marionberry and spice with a caramel finish	12.5	50		
*Ridge Three Valleys Zinfandel California Aromas of blueberry pie, toasty dill with concentrated plum, licorice, smoky pepper and muscular tannins	-	72		
Sangre de Toro Tempranillo Spain Red and black fruit aroma, rich and persistent	8	32		
Layer Cake Malbec Argentina Elegant in the mouth, delivering fresh picked blackberries, spice and rich chocolate aromas	9.5	38		
Conundrum Red Blend California Lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness	9	33		
Bonanza by Caymus Cabernet California Flavors of dark berry, vanilla, cassis and toast, aromas of currants and oak are met by subtle smokiness	10	39		
J Lohr 7 Oaks Cabernet California Deep, bright, red-purple hue with an abundance of dark cherry and black currant fruit, enhanced by spicy clove and tasty notes	11.5	46		
Joel Gott 815 Cabernet California Aromas of black cherries and blackberries with notes of clove and brown sugar. Opens with dark concentrated fruit flavors, followed by velvety tannins and notes of vanilla	12.5	50		
Coppola Diamond Collection Cabernet Sauvignon California Intense aromatic properties, rich, complex flavors, and a velvety texture framed by supple tannins	12	48		
Shoofly Shiraz Australia Aromas of blackberry, dark chocolate and baking spices with layers of anise, black pepper and dried earth notes	10.5	42		
*Mollydooker Shiraz Australia Ripe blackberry, huckleberry and blueberry flavors that show aromatic accents of allspice	-	52		
*Justin Cabernet California Vanilla and slightly toasted oak, complemented by strawberry, raspberry and black currant aromas	-	60		
*J Lohr Pure Paso Proprietary California A dense and focused fruit signature coupled with a soft approachable palate. Best from 2020 to 2024. Aged 18 months in French and American oak barrels	-	67		
*The Prisoner Red Blend California Enticing aromas of Bing cherry, dark chocolate, clove and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate and vanilla linger harmoniously for a smooth and luscious finish	-	86		
*Antica Cabernet California Perfect balance of concentrated red and purple fruit characteristics with firm sweet tannins providing richness to the wine	-	126		

Not available for half price Thirsty Thursday 50% Discount will be subtracted from the pretax price
All prices included State Liquor Tax 15% and State Sales Tax 9.25%