

first

b e e t s

rhubarb • toasted rice • clarified whey • lemon sorrel
22

h a r k e r s i s l a n d o y s t e r s *

charleston gold rice • genmai • champagne sabayon
optional krug pairing \$60
27

t u n a t o r o *

lady edison country ham • smoked trout roe • dashi
45

c r a b

white asparagus • green strawberry • brown butter
29

n i g i r i o m a k a s e *

japanese wasabi • nishiki rice • aged tamari • tamago
55

second

s e a s c a l l o p *

english pea consommé • meyer lemon kosho • kombu
28

r a b b i t

asparagus • baby radish • farm carrots • rice congee
29

f o i e t e r r i n e

strawberry • celery hearts • ume • almond croustillant
40

m a i n e l o b s t e r

spring allium barigoule • citrus leaf oil • lobster nage
45

e g g *

john hault grits • mushrooms • benton's ham • shrimp
28

One Oak Farm Tour

-requires entire table
participation-
\$178

adventure beverage pairing
\$125

classic beverage pairing
\$150

*"This showcases our farm and food
in an intricate and artful form..."*

—Steven Devereaux Greene

entrée

s p r i n g c l a y p o t

crispy rice • alliums • morels • charred kohlrabi • fermented turnip
36

h a l b u t

blue corn polenta • fava beans • green tomato • crème fraiche
50

d r y a g e d d u c k *

rhubarb • buckwheat-benne crumble • charred chicory • five-spice
46

l a m b *

poached onion • peanut miso • zucchini • black sesame • sorrel
72

b e e f *

carolina gold mille-feuille • baby turnip • pickled ramp • smoked tea
supplement japanese wagyu \$85
68

dessert

k a k i g o r i

golden kiwi • shaved ice • yuzu curd • white verjus • condensed milk
16

c o c o n u t

caramelized pineapple jam • rum whipped ganache • ginger sorbet
optional royal tokaji *essencia* pairing \$105
16

s t r a w b e r r y

berry yogurt custard • vanilla rhubarb • elderflower crème fraiche
16

c h o c o l a t e

aragani seventy-two percent • ganache • sicilian pistachio ice cream
18

c h e e s e

murray's buttermilk basque • ricotta sfornato • honey • wheat crackers
24

Herons is proud to incorporate produce grown on our own private farm, One Oak Farm. Due to the seasonality of ingredients, and variability of production from our Farm, the menu descriptions provided may vary slightly from those enjoyed when joining us in Herons.

