

Hérons 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 below may vary slightly from those enjoyed when joining us in Herons.

first

b e e t s

fruit de coco, grilled endive, coco soil, aged balsamic

19

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

h a m a c h i c r u d o *

apple, japanese wasabi, farm radish, finger lime

27

c r a b *

kohlrabi, calamansi, lime leaf, peanuts, citrus caviar

28

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 *

hakurei turnip, potato, cabbage, horseradish, dill, bacon

29

q u a i l

thai coconut, farm carrot, celtuce, blood orange-hoisin

27

f o i e g r a s

mandarin, buddha's hand, yuzu, pistachio croissant

40

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

squash, crispy rice cake, sea buckthorn, vadouvan curry

36

e g g *

john hault grits, 62° egg, mushrooms, iberico ham, shrimp

\$20 supplement black truffle

28

*May be cooked to order. May be served raw or undercooked or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We request that you refrain from using cellular phones and other electronic devices within Herons



entrée

celery root

potato-rye risotto, pickled red onion, celery leaf, calvander
32

north carolina flounder *

black truffle, fennel, cauliflower, tapioca, chervil, velouté
46

dawn breaker chicken

sweet potato, red grapes, coconut, shingiku, lemongrass, ginger
38

dry aged duck *

tahitian squash, kumquats, bao bun, quatre epices, citrus duck jus
45

elk *

roasted pear, coffee, parsnips, blue barley, foie gras-stout glaze
72

beef tenderloin *

sunchoke, potato latke, wild mushroom, bacon, steakhouse sauce
\$85 supplement japanese wagyu
65

dessert

kakigori

shaved ice, spiced poached pears, verjus, hibiscus, condensed milk
16

carrot

whipped mascarpone layer cake, white chocolate, yuzu cardamon jam
16

citrus

lemon verbena posset, marmalade, clementine shrub, white port granita
16

chocolate

crèmeaux, toasted hazelnut croquant, caramel jam, praline ice cream
18

artisan cheese

buttermilk basque, ricotta sfornato, olive oil jam, salted wheat crackers
24

Five Course Tasting \$175
-requires entire table participation-

Classic Wine Pairings \$90
Elevated Wine Pairings \$150

"This showcases our style of food in an intricate and artful form"

-Steven Devereaux Greene