

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

t o m a t o s a l a d

compressed watermelon, yuzu, cloud, sweet herbs
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 i r a m e c r u d o *

one oak melon, shiso, finger lime, dashi vinaigrette
24

c h i l l e d s q u a s h s o u p

dungeness crab, basil, vadouvan curry, pistachio
22

h a m a c h i *

nori dust, green tomatillo, salanova, white currant tomato
24

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

japanese wasabi, nishiki rice, aged tamari, tamago
40

second

o c t o p u s

asian pear, katsuobushi aioli, radish, kimchi cabbage
25

s e a s c a l l o p *

cucumber, gooseberry, radish, melon, shimeji, tapioca
28

v e r m o n t q u a i l

miso puree, pine glaze, puffed amaranth, blueberries
27

f o i e g r a s

peach, lemon verbena, riesling, japanese milk bread
40

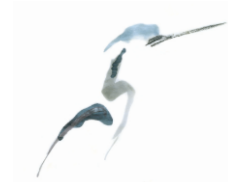
m a i n e l o b s t e r *

crispy rice, summer squash, smoked roe, sea beans
34

s h r i m p & g r i t s *

heirloom grits, 62° egg, mushrooms, iberico ham, shrimp
black truffle supplement \$20
25

*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

s u m m e r

ricotta gnudi, summer squash, parmesan, garlic emulsion, chive
32

h a l i b u t

smoked carolina gold rice grits, succotash, crème fraîche
39

t u n a *

field peas, fat pod okra, shiitake, chicharron, ham hock dashi
45

g o l d e n c h i c k e n

truffle mousse, sweet corn, baby onion, truffled chicken jus
38

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

blue corn polenta, brown butter almonds, cherries, coffee
45

l a m b *

mint-pistachio pesto, cucumber, grilled baby romaine, farro
72

b e e f t e n d e r l o i n *

black garlic, heirloom tomato tart, parmesan crisp, latkes
\$85 supplement japanese wagyu
62

dessert

b l a c k b e r r y

chilled custard, sweetened corn cremeux, crème fraîche, semolina cookie
16

p e a c h

raspberry namelaka, hibiscus puree, tonka bean meringue, labneh, sorbet
16

c h e r r y

frozen toasted almond marzipan bavarian, sweet and sour jam, gelee
16

c h o c o l a t e

valrhona sixty-four percent ganache, sicilian pistachio, genepy ice cream
18

a r t i s a n c h e e s e

sherry grey, vermont coupole, alp blossom, whole wheat crackers, chutney
24

Five Course Tasting \$165
-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