

## first

### b e e t s

rhubarb, toasted rice, clarified whey, lemon sorrel oil  
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

kohlrabi, calamansi, lime leaf, pickled peanuts, shiso  
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 peas, meyer lemon kosho, kombu butter  
29

### q u a i l

thai coconut, farm carrot, celtuce, blood orange-hoisin  
27

### f o i e   g r a s

farm 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, sansho, lobster nage  
36

### e g g \*

john hault grits, 62° egg, mushrooms, iberico ham, shrimp  
\$20 supplement black truffle  
28

## Five Course Chef's Tasting

-requires entire table participation-  
\$175

*Adventure Wine Pairings \$125*  
*Classic Wine Pairings \$150*

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

—Steven Devereaux Greene

## entrée

### c e l e r y   r o o t

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

### h a l i b u t

brioche, blue corn polenta, green tomato, crème fraiche fumet  
46

### d r y   a g e d   d u c k \*

rhubarb, buckwheat-benne crumble, five-spice duck jus  
46

### e l k \*

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

### a g e d   b e e f   s t r i p \*

carolina gold mille-feuille, baby turnip, smoked tea essence  
\$85 supplement japanese wagyu  
67

## dessert

### c o c o n u t

lime leaf tapioca, mango gelee, passionfruit sorbet, pineapple jam  
16

### c a r r o t

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

### k a k i g o r i

shaved ice, spiced poached pear, white verjus, hibiscus, elderflower  
16

### c h o c o l a t e

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

### a r t i s a n   c h e e s e

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

\*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



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.