

"Our tasting menu showcases our style of food in an intricate and artful form" -Steven Devereaux Greene

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

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

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, pickled peanuts, shiso
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 hulk grits, 62° egg, mushrooms, iberico ham, shrimp
\$20 supplement black truffle
28

entrée

celery root

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

north carolina flounder *

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

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

coconut

lime leaf tapioca, mango gelee, passionfruit sorbet
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

*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.