THE HERON

RESTAURANT WEEK OCT 30TH - NOV 10 2024 LUNCH MENU \$24.95 (EXCLUDING TAX & TIP)

CHOICE OF ONE

LEMON CHICKEN SOUP

HOMEMADE CHICKEN BONE BROTH, ORZO PASTA, SPINACH, DILL & LEMON

MIXED BABY LETTUCE SALAD

SHAVED VEGETABLES, VEGAN CROUTONS & LEMON POPPY VINAIGRETTE

HOMEMADE BISCUIT & BUTTER

MADE FRESH DAILY SERVED WARM WITH HONEY BUTTER

CHOICE OF ONE

FRIED CHICKEN SANDWICH

CRISPY CHICKEN THIGH DRIZZLED WITH HONEY & JALAPEÑOS WITH LETTUCE, KIMCHI KETCHUP & DILL PICKLE RANCH ON A WHITE COUNTRY BUN

HERON VEGGIE BURGER

OUR HANDCRAFTED VEGETARIAN BURGER COATED IN CRISPY PANKO
BREADCRUMBS TOPPED WITH LETTUCE, ONION, PICKLE, AND SRIRACHA MAYO ON A
WHITE COUNTRY BUN

CRISPY KATSU TOFU BURRITO

MARINATED & COATED IN GLUTEN FREE PANKO WRAPPED WITH QUINOA, AVOCADO, SWEET POTATO, LETTUCE, CABBAGE & VEGAN AIOLI IN A GRILLED FLOUR TORTILLA.

AND FOR DESSERT

HOMEMADE ICE CREAM

VANILLA OR OUR VEGAN ICE CREAM

SORRY NO SUBSTITUTIONS

THEHERON

RESTAURANT WEEK OCT 30TH - NOV 10 2024 DINNER MENU \$44.95 (EXCLUDING TAX & TIP)

CHOICE OF ONE

ROASTED PEPPER BISQUE

A CREAMY SOUP OF FIRE ROASTED PEPPERS, VEGGIES & WARM SPICES WITH MELTED CHEDDAR, CILANTRO & GARLIC CRUMB

MIXED BABY LETTUCE SALAD

SHAVED VEGETABLES, VEGAN CROUTONS & LEMON POPPY VINAIGRETTE

PEEL & EAT SHRIMP

SHELL ON SHRIMPS SERVED IN WARM GARLIC BUTTER & PARSLEY WITH HOMEMADE PICKLES

CHOICE OF ONE

BUTTERMILK FRIED CHICKEN

A BREAST, LEG & WING - DIPPED IN LOCAL BUTTERMILK, FRIED CRISPY & SERVED WITH YUKON GOLD MASHED POTATOES & WHITE PEPPER GRAVY

BLACKENED CATFISH

BLACKENED WILD CAUGHT CATFISH THE CAJUN WAY WITH JALAPEÑO CHEDDAR GRITS, GARLIC SPINACH, PICKLED ONIONS & REMOULADE SAUCE

VEGAN TOFU GRAIN BOWL

KATSU STYLE CRISPY TOFU WITH GRAINS (QUINOA, BLACK RICE, KASHA)
CHICKPEAS, CREMINI MUSHROOMS, MINT, CARROT-COCONUT PURÉE,
SWEET POTATO & AVOCADO

AND FOR DESSERT

HOMEMADE ICE CREAM

VANILLA OR OUR VEGAN ICE CREAM

SORRY NO SUBSTITUTIONS