

# BLUE HERON CAFÉ at HERON HILL WINERY



## APPETIZERS

### Finger Lakes Meat & Cheese Board \$16

*premium charcuterie along with a rotating selection of local and imported cheeses,  
served with our housemade honey-wine mustard and sliced baguette*

### Pimento Cheese Spread \$12

*roasted red peppers blended with NY sharp cheddar and a touch of spice, served with sliced baguette*

### Roasted Garlic Hummus & Crudité \$12 V

*freshly made hummus served with crisp vegetables and garlic naan bread*

### Chopped Olive Salad \$11 V

*assorted olives with garlic, onion, carrots, celery, served with sliced baguette*

### Blue Heron Trio \$16

*pimento cheese spread, roasted garlic hummus, and chopped olive salad served with sliced baguette  
Perfect for 2-4 people to share*

### Hot Spinach Artichoke Dip \$14

*Artichokes, spinach, and asiago cheese served with sliced baguette*

## SALADS

**add grilled chicken, fresh sliced turkey breast or marinated  
Portobello mushroom to any salad + \$4**

### Greek Salad \$12 GF

*romaine, kalamata olives, cucumbers, roasted red peppers, artichokes,  
and crumbled feta with housemade balsamic vinaigrette  
wine suggestion: Eclipse Rosé*

### Classic Caesar \$12

*romaine, pepperoncini, croutons tossed with caesar dressing  
wine suggestion: Classic Chardonnay*

GF gluten free

V vegan

.....  
**Open in the Spring/Fall:** Friday-Sunday | **Open in the Summer:** Thursday - Monday

**Hours:** noon to 4:30pm

**Happy Hour:** 5-7pm every Wednesday in July & August + 12-4pm every Sunday in July-September

# SANDWICHES & WRAPS

served with your choice of one side.

*Gluten free bread available for \$1 extra*

## Keuka Reuben \$13

*warm pastrami, 'slaw, housemade Russian dressing and melted swiss on grilled dark rye*

wine suggestion: Reserve Grüner Veltliner

## Beef & NY Cheddar Panini \$14

*house-roasted shaved beef, NY sharp cheddar, caramelized onion and horseradish mayo on sourdough*

wine suggestion: Classic Cabernet Franc

## Winemaker's Favorite Panini \$14

*house-roasted turkey, bacon, roasted red peppers, smoked gouda and housemade pesto on sourdough*

wine suggestion: Classic Semi-Dry Riesling or Semi-Sweet Riesling

## Grilled Vegetable & Goat Cheese Wrap \$13

*portobello mushrooms, zucchini, roasted red peppers,*

*with goat cheese and housemade pesto in a grilled garlic-herb wrap*

wine suggestion: Eclipse White or Red

## Grilled Chicken Caesar Wrap \$12

*chopped romaine, grilled chicken and grated asiago tossed in caesar dressing, served in a garlic-herb wrap*

wine suggestion: Ingle Vineyard Chardonnay Unoaked

## Margherita Flatbread Pizza \$10

*traditional combination of tomato sauce, mozzarella and fresh basil*

wine suggestion: Eclipse Red

## Prosciutto Flatbread Pizza \$13

*topped with locally made fig jam, goat cheese and red onion*

wine suggestion: Ingle Vineyard Riesling

*Ask your server about the seasonal flatbread pizza of the day!*

## SIDES

Zucchini Pesto Pasta Salad \$3

Cucumber Salad \$3 **V** **GF**

Coleslaw \$3

Maui Onion Kettle Chips \$2

## DESSERT

Trio of Mini Ricotta Cannoli \$6

Seneca Farms Concord Ice Cream \$3

Concord Ice Cream Sugar Cookie \$5

## DRINKS

Saratoga Water, Still or Sparkling \$3

Pepsi, Diet Pepsi, Sierra Mist

Lemonade, Iced Tea \$2

Heron Hill Concord Grape Juice \$2

Dancing Bear Grape Iced Tea \$2

Coffee, Tea \$2

**See our Wine & Beer Selection!**

## FOR KIDS

Grilled Cheese w/ chips \$6

Chicken Breast served with one side \$7