

BLUE HERON CAFÉ at
HERON HILL
WINERY



SMALL + SHARED PLATES

Finger Lakes Cheese Board \$14

A rotating selection of local cheeses, served with our housemade pepper wine jelly, grapes, roasted almonds and sliced baguette

[add on Chef's choice of meats for \$4]

Hummus + Crudité \$10



freshly made hummus served with crisp vegetables and pita chips
ask your server for today's hummus selection

Olive Medley \$11



assorted olives marinated with garlic and mushrooms, served with sliced baguette

Spring Vegetable Fritters \$11



freshly baked zucchini, red peppers, feta cheese and dill served with yogurt dipping sauce

Blue Heron Trio \$16

hummus, olive medley and spring vegetable fritters served with sliced baguette

The Warm Goat \$14

baked goat cheese, garlic cloves and assorted olives served with sliced baguette

SOUPS + SALADS

Blue Heron Berry + Burrata \$13

seasonal berries, baby spinach, fresh basil served with housemade Riesling vinaigrette + sliced almonds

Duck Confit with Field Greens \$14

dried cherries and crumbly bleu cheese served with housemade Riesling vinaigrette

Baby Kale Salad \$10

roasted spiced chickpeas, shaved parmesan, drizzled with lemon and olive oil

[add chicken \$4]

Roasted Root Vegetables \$12

beets, carrots and sweet potatoes on a bed of arugula with goat cheese and housemade Riesling vinaigrette

[add chicken \$4]

Soup of the Day

\$3 cup | \$6 bowl

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

Hours: 11:30 am to 4:30pm

Happy Hour: 5 to 7pm every Wednesday in July & August

Brunch: Sundays starting at 10 am June 23-September 29

SANDWICHES & WRAPS

*served with your choice of one side
gluten free bread/wraps available for \$2 extra*

QKA Duck Confit Panini \$16

sliced pear, Manchego cheese on sourdough

Roast Beef + NY Cheddar Panini \$14

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

Winemaker's Favorite Panini \$14

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

Gourmet Grilled Cheese \$11

Gruyere and Cheddar cheese, caramelized onions and fresh herbs on sourdough

Roasted Vegetable + Goat Cheese Wrap \$13

cremini mushrooms, zucchini, roasted red peppers and onion with goat cheese in a grilled garlic-herb wrap

Asian Inspired Wrap \$15

hoisin and ginger roasted pork and crunchy sesame slaw in a whole wheat wrap

Eclipse Curry Chicken Salad Wrap \$12

celery, green onion, golden raisins and sliced almonds in a garlic-herb wrap

BHC PIZZA

Margherita House Pizza \$10

*signature combination of tomato sauce, mozzarella and fresh basil
finished with a balsamic glaze*

[Ask your server about the seasonal pizza of the day!]

SIDES

Caprese Pasta Salad \$4

Dilly Potato Salad \$4 GF V

Asian Coleslaw \$4 V

Garden Salad \$3

NY Chips \$2

DESSERT

Chocolate Decadence Brownie \$6

*served with Seneca Farms vanilla ice cream
and ganache*

Seneca Farms Vanilla Ice Cream \$6

served with Heron Hill port wine reduction sauce

Seasonal Rustic Fruit Tart \$6

Freshly Baked Cookie \$3

[Non ice-cream items available to go]

LITTLE HERONS

Suitable for children 8 years and younger

Grilled Cheese with chips \$5

Pasta served with one side \$6

Cheese Pizza \$5