



The Blue Heron

- SPRING HUMMUS** *Kalamata olives, English cucumber, sourdough baguette* **10 (V)**
- STEAMED BLACK MUSSELS** *Chipotle-mint broth, shallots, sourdough baguette* **18**
- GINGER CARROT BISQUE** *Smoked guajillo chile oil, pepita powder* **8 (V)**
- CAESAR SALAD** *Hearts of romaine, arugula, Parmesan crisps, garlic chips* **7**
- OJO GARDEN SALAD** *Ojo Farms spring greens, seasonal veggies, prosecco vinaigrette* **7 (V)**
- SOURDOUGH FLATBREAD** *Roasted tomato marinara, local chèvre, sundried tomatoes* **15**
- EXOTIC MUSHROOM FRITTERS** *Domestic, oyster and morel mushroom duxelles, saffron aioli* **15**
- GOAT BRIE BAKED IN PHYLLO** *Local cheese, Marcona almonds, cornichon, local honey* **15**
- FORBIDDEN BLACK RICE STIRFRY** *Crispy-ginger veggies, cashew cream* **14 (V)**
- CRISPY DUCK SALAD** *Confit duck leg, Ojo greens, citrus segments, Dijon vinaigrette* **25**
- MEDITERRANEAN WRAP** *Tabbouleh of ancient grains, hummus, whole wheat wrap* **15 (V)**
- THE GREEN CHILE CHEESEBURGER** **Winner2017 Edible Magazine Smackdown** **18 (Veggie patty available)**
- CRAB AND AVOCADO MELT** *Maryland blue crab, cheddar cheese, fries or salad* **17**
- MOROCCAN VEGETABLE TAGINE** *Chickpeas, eggplant, NM red chile harissa* **18 (V)**
- FISH TACOS** *Norwegian salmon and Chilean sea bass, guacamole, salsa, pico de gallo* **16**
- PAN ROASTED CHICKEN BREAST** *Crispy polenta, asparagus, blue cheese gratinee* **25**
- RAVIOLI OF GOAT CHEESE** *House-made pasta, English peas, spinach, parmesan cheese* **20**
- SPRING LAMB OSSO BUCCO** *Sugar snap, cherry tomato, almond couscous* **25**
- VEGETABLE RISOTTO** *Parmesan cheese, parsley butter, crispy onions* **20**
- POBLANO RELLENO "EN NOGADA"** *Quinoa, fruits, nuts, mild red chile, cashew cream* **20 (V)**
- CHILEAN SEA BASS** *Truffle-mushroom risotto, parsley butter* **35**
- FILET OF RIBEYE** *Longissimus dorsi, mashed potatoes, sautéed veggies, Cabernet demi-glace* **30**
- THREE SISTERS TAMALE** *White bean ragout, mild red chile sauce, pepita powder* **16 (V)**
- BRAISED BEEF SHORT RIB** *Green chile mac-and-cheese, English peas, crispy onions* **30**
- GRILLED NORWEGIAN SALMON** *Sautéed veggies, fresh herb butter* **25**
- SIDES** *Crispy Brussels sprouts, Polenta, Sautéed veggies, Mashed potatoes, French Fries* **5**

EXECUTIVE CHEF ROCKY DURHAM