



## **WE BRUNCH EVERYDAY ~ 10am-3pm**

Weekends ~ 9am-3pm

### **CLASSICS**

#### **Blue Collar ~ 17**

3 free run eggs, 2 Hertel's Bacon & 1 British Banger, pan-fries w/ caramelized onions

#### **Grilled Tomato ~ 7.5**

free run egg, grilled tomato, fried potatoes w/ caramelized onions

#### **Quick Start ~ 9.75**

free run egg, 2 Hertel's Bacon or 1 British Banger, pan-fries w/ caramelized onions

#### **Classic Breakfast ~ 14**

2 free run eggs, 3 Hertel's Bacon or 2 British Banger, pan-fries w/ caramelized onions

**ALL of the above are served with Portofino Toast // gluten free Toast +\$2.5**

#### **French Toast ~ 14**

fresh fruit & 100% pure Canadian Maple Syrup **ADD:** 4 strips of Hertel's Bacon or 2 British Bangers **+6**

#### **Breakfast Poutine ~ regular 15 ~ large 18**

House cut fries, cheese curds, house gravy & bacon lardons topped with 1 poached egg

### **EGGS BENEDICTS**

topped with 2 free run poached eggs & hollandaise ~ with fried potatoes & caramelized onions

#### **Eggs Benny ~17 ~ ½ 11**

local ham

#### **Tomato & Guacamole ~17 ~ ½ 11**

grilled tomato, house made guacamole

#### **Fried Chicken & Waffle Benny ~ 19.5 ~ ½ 13**

bacon lardons, maple syrup, buttermilk fried chicken, house made waffle

#### **Stilton, Bacon & Mushroom Benny ~ 18 ~ ½ 12**

English blue cheese, bacon lardons, portabella & button mushrooms

#### **Dungeness Benny ~ 18 ~ ½ 12**

crab & baby shrimp with shallot, cilantro, & roasted red pepper

#### **Chorizo & Guacamole Benny ~ 18 ~ ½ 12**

Little Qualicum fresh cheese, chorizo sausage, guacamole

#### **Smoked Salmon Benny ~18 ~ ½ 12**

local smoked salmon, lemon horseradish cream cheese, crispy capers

#### **Chef's Choice TRIPLE BENNY ~19.5 served à la carte**

### **HASHES**

topped with 2 free run poached eggs & hollandaise

#### **Corned Beef Hash ~18.5**

house-cured Certified Angus Beef brisket, IPA braised cabbage, gruyère, fried potatoes & caramelized onions

#### **Pulled Pork Hash ~17.5**

slow braised pork, havarti cheese, fried potatoes, caramelized onions & chipotle onion relish

#### **Chorizo Sausage Hash ~17.5**

chorizo, fried potatoes, caramelized onions, tomato, mushrooms, sharp cheddar, fresh rosemary

#### **Roasted Garlic & Mushroom Hash (VEG) ~17.5**

portabella & button mushrooms, fresh thyme, roasted red onion & red peppers, provolone, arugula pesto

#### **Huevos Hash (VEG) ~17.5**

black beans, tomato, Little Qualicum fresh cheese, green onions, fried potatoes, caramelized onions, guacamole & mojo sauce

### **BREAKFAST SANDWICHES**

~ ALL \$8 served à la carte

fried free run egg, house baked bun

#### **Chorizo & Guacamole**

chorizo sausage, guacamole, Little Qualicum fresh cheese, paprika aioli

#### **Ham & Cheese**

local ham, havarti, mornay, grainy mustard aioli

#### **Tomato, Pesto & Brie (VEG)**

fresh tomato, arugula pesto, Comox brie, aioli

# **WE BRUNCH EVERYDAY**

Daily ~ 10am-3pm Weekends ~ 9am-3pm  
Happy Hour ~ 3pm-5pm and 8-10pm ~ Dinner 3pm-10pm

## **SANDWICHES & BURGERS**

### **Fatbuoy Burger ~ 16**

B.C Ranchlands beef burger, chipotle onion relish, aioli, fresh baked bun

### **Lamb Burger ~ 17.5**

local lamb, blue cheese, chipotle onion relish, aioli, fresh baked bun

### **Fried Chicken Burger ~ 16.5**

fried local chicken, homemade bread & butter pickles, spicy aioli, fresh baked bun

**ADD:** sauteed mushrooms (+2), sharp cheddar (+2), Hertel's bacon (+3)  
guacamole (+3), fried free run egg, (+2.5), substitute Gluten-Free Bun (+2.5)

### **Croque Madame ~16.5**

grilled Hertel's ham & sharp white cheddar on sourdough topped with 1 free run sunny egg and mornay sauce

### **Muffaletta ~ 16.5**

Hertel's ham, Genoa salami, olive & cauliflower salad, provolone cheese & aioli on French baguette

### **Roasted Veggie Po' Boy ~16.5**

portabella & button mushrooms, red peppers, red onions, havarti, house B&B pickles and aioli on French baguette

### **Snapper & Bacon Po' Boy ~17.5**

Cajun spiced local snapper, Hertel's bacon, vegetable chow-chow & spicy aioli, French baguette

### **Grilled Reuben ~ 18.5**

house cured CAB brisket, IPA braised cabbage, mustard aioli & gruyère cheese, Portofino marbled rye

**All of the above: DAILY SOUP or ORGANIC SALAD or HOUSE CUT FRIES**  
**substitute: FANCY FRIES +3, CHOWDER +3, CAESAR SALAD +3, POUTINE +4**

## **SALADS, SEAFOOD, SOUP & SIDES**

### **Warm French Lentil Salad ~ 17 (VEG)**

lemon, olive oil and spices, organic arugula, pickled beets, chèvre

### **Chicken Avocado Salad ~ 19**

Stilton vinaigrette, grape tomatoes, organic greens, Stilton cheese, local chicken breast, avocado

### **Soup, Salad & Fresh Bread ~12**

cup of daily soup, organic greens with Dijon-shallot vinaigrette, Heron Rock bread & butter ~+3 for chowder

### **House Salad ~ starter 9 ~ large 13**

organic greens, Dijon-shallot vinaigrette, bacon lardons, red grapes, toasted seeds, apple

### **Caesar Salad ~ starter 10 ~ large 14**

bacon lardons, fried capers, house croutons, fresh shaved manchego, classic caesar vinaigrette

**ADD: local chicken breast / Dungeness crab cake / cajun snapper / albacore tuna / kalamari +8**

### **Seared Albacore Tuna ~ 20**

seared rare local tuna, roasted tomatoes, grilled asparagus, fingerling potatoes,  
olive relish & green goddess dressing

### **Fish N' Chips ~ 1 piece 14 ~ 2 piece 19**

beer battered local snapper, house cut fries, tartar & coleslaw

### **Kalamari ~ 14**

crispy-fried squid, paprika aioli, fresh lemon and house B & B pickles

### **Dungeness Crab Cakes ~ 18**

caper remoulade, small organic salad

### **Daily Soup ~ cup 7 ~ bowl 9**

### **New England Seafood Chowder ~ cup 9 ~ bowl 11**

creamy chowder with scallops & clams

### **Classic Poutine ~ starter 10 ~ large 14**

**ADD: shredded duck confit ~ pulled pork & BBQ sauce ~ bacon lardons & Stilton cheese +5**

### **House Cut Fries ~ 5 Fancy Fries ~ 8**

### **Duck Wings ~ 14**

orange coriander vinaigrette, house made bread & butter pickles



## **DINNER** Daily ~ 3- 10pm

### **TO START**

#### **Mussels ~ 18**

¾ lbs of local mussels steamed with white wine, garlic & parsley

#### **Dungeness Crab Cakes ~ 18**

caper remoulade, small organic salad

#### **Duck Wings ~ 14**

orange coriander vinaigrette, house made 'bread & butter' pickles

#### **Kalamari ~ 14**

crispy-fried squid, paprika aioli, fresh lemon and house made 'bread & butter' pickles

#### **Cheese & Roasted Garlic ~ 12**

Warm and gooey Comox brie, roasted garlic bulb, seasonal fruit preserve, spicy candied almonds, crostini

#### **Marinated Olives ~ 7**

Mixed Mediterranean olives with house bread

#### **House Fries ~ 6**

Hand-cut Kennebec potatoes & garlic aioli

#### **Fancy Fries ~ 8.5**

Manchego cheese, truffle oil & garlic aioli

#### **Classic Poutine ~ starter 10 ~ large 14**

**ADD:** shredded duck confit // pulled pork & house BBQ sauce // bacon & blue cheese +5

### **SOUPS & SALADS**

#### **Chicken Avocado Salad ~ 19.5**

local chicken breast, avocado, free-run egg, tomato, crumbled Stilton, organic greens, Stilton vinaigrette

#### **House Salad ~ starter 9 ~ large 13**

Organic greens, Granny Smith apple, red grapes, toasted seeds & Hertel's bacon lardons, Dijon-shallot vinaigrette

#### **Caesar Salad ~ starter 10 ~ large 14**

crispy capers, Hertel's bacon lardons, croutons & shaved Manchego cheese, classic Caesar vinaigrette

#### **Warm French Lentil Salad ~ 17 (VEG)**

Lemon, olive oil and spices, organic arugula, pickled beets, chèvre

**ADD:** local chicken breast / Dungeness crab cake / cajun snapper / albacore tuna / kalamari +8

#### **Daily Soup cup ~ 7 bowl ~ 9**

#### **New England Seafood Chowder ~cup 9 ~ bowl 11**

creamy chowder with scallops & clams

~SUNDAY ROAST~ Prime Rib & Yorkshire Pudding

~MONDAY LIVE MUSIC~ 6:30 - 9pm

~HAPPY HOUR~ 3pm - 5pm & 8pm ~Daily

~WE BRUNCH EVERYDAY~ 10am - 3pm

~9am start on the weekends~

**Menus and Updates on Events, Off Sales & Delivery**

[www.heronrockbistro.ca](http://www.heronrockbistro.ca)



## **DINNER** Daily ~ 3-10pm

### **MAINS**

#### **Steak Frites**

**6oz ~27 8oz ~33 10oz ~ 39 12oz ~ 45** add vegetables +6  
Certified Angus Beef N.Y. Strip Loin, cut to order, hand-cut Kennebec fries & aioli,  
caramelized shallot-balsamic butter

#### **Moules Frites ~ 22**

¾ lbs white wine & garlic local mussels, hand-cut Kennebec fries & garlic aioli

#### **Albacore Tuna ~ 24**

seared rare local tuna, roasted tomatoes, fingerling potatoes, grilled asparagus,  
green goddess dressing & olive relish

#### **Prime Rib Spaghetti Bolognese ~ 20**

Braised Certified Angus Beef ribeye in a rich tomato sauce with Manchego cheese

#### **Roasted Garlic & Mushroom Fettuccine ~ 17** (VEG)

White wine, butter, fresh lemon, parsley & thyme, portabella & button mushrooms, Manchego cheese

ADD: **local chicken breast** OR **cajun snapper** +8

#### **Chicken Avocado Salad ~19.5**

local chicken breast, avocado, free-run egg, tomato, crumbled Stilton, organic greens & Stilton vinaigrette

#### **Warm French Lentil Salad ~ 17** (VEG)

lemon, olive oil and spices, organic greens, pickled beets, chèvre

ADD: local chicken breast / Dungeness crab cake / cajun snapper / albacore tuna / kalamari +8

#### **Fish N' Chips 1 pc. 15 // 2 pc. 19**

Beer battered local snapper, hand-cut Kennebec fries, tartar, coleslaw

### **BURGERS & SANDWICHES**

choice of: **DAILY SOUP, ORGANIC SALAD** or **HOUSE CUT FRIES**  
substitute: **FANCY FRIES +3, CHOWDER +3, CAESAR SALAD +3, POUTINE +4**

#### **Fatbuoy ~ 16**

B.C Ranchlands beef burger, chipotle onion relish, aioli, lettuce & tomato on a fresh baked bun

#### **Lamb Burger ~ 17.5**

local lamb, Stilton blue cheese, chipotle onion relish, aioli, lettuce & tomato on a fresh baked bun

#### **Fried Chicken Burger ~ 16.5**

fried local chicken, homemade 'bread & butter' pickles, spicy aioli & lettuce on a fresh baked bun

ADD: sautéed mushrooms (+2), sharp cheddar (+2), Hertel's bacon (+3), works (+4.5)  
guacamole (+3), fried free run egg, (+2.5), substitute Gluten-Free Bun (+2.5)

#### **Croque Madame ~ 16.5**

grilled Hertel's ham & sharp white cheddar on sourdough topped with 1 free run sunny egg and mornay sauce

#### **Muffaletta ~ 16.5**

Hertel's ham, Genoa salami, olive & cauliflower salad, provolone cheese & aioli on French baguette

#### **Roasted Veggie Po' Boy ~ 16.5**

portabella & button mushrooms, red peppers, red onions, havarti, house 'bread & butter' pickles, aioli on French baguette

#### **Snapper & Bacon Po' Boy ~ 17.5**

Cajun spiced local snapper, Hertel's bacon, vegetable chow-chow & spicy aioli on a French baguette

#### **Grilled Reuben ~ 18.5**

house cured C.A.B brisket, I.P.A braised cabbage, mustard aioli & gruyère cheese on Portofino marbled rye

HERONROCKBISTRO.CA

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