



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



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

~WE BRUNCH EVERYDAY~ 10am - 3pm
9am-3pm on the weekends