

# Hearth & Vine

## Vineyard Café • Market & Bakery

### PIZZA *add prosciutto, tasso ham, or smoked pancetta for \$4 each*

Bianca	
fresh mozzarella, castelvetro olives, roasted garlic, wild leek oil, rosemary	12
Potato	
yukon potato, Leelanau Cheese raclette and fromage blanc, basil oil, black pepper	14
Margherita	
red sauce, fresh mozzarella, torn basil, caciocavallo	12
Spring	
morel mushroom, asparagus tips, wild leek pesto, smoked mozzarella, oregano	14
Goat	
goat cheese, roasted tomatoes, kalamata, spinach, roasted garlic oil	12

### SMALL PLATES

Potato timbale	
morel mushrooms, pea shoots, pancetta croutons, chardonnay basted egg, wild leek oil	10
Roasted beet	
spinach, pickled wild leek, candied walnut, fromage blanc mousse, verjus vinaigrette	08
Warm olives	
castelvetro and kalamata olives, roasted garlic, tomatoes, balsamic reduction, basil, focaccia bread	09
Quiche <i>served with strawberries and sabayon</i>	
cheddar ham and asparagus	08
roasted tomato, feta, caramelized onion and spinach	07
Chips and dips	
house made pita chips and crackers, hummus, feta garlic dip and tapenade	08
Asparagus wild leek bisque	
torn croutons, crème fresh, bee pollen	07

### SANDWICHES *served with couscous salad*

Roasted chicken	
feta cheese, tapenade, tomatoes, spinach, ciabatta	08
Grilled asparagus	
spring greens, fromage blanc, pickled beets, focaccia bread	08

### DESSERT *add mocha marcona ice cream \$2*

Tiramisu	05
Chocolate torte	05