

APRIL 2015

menu items are subject to change based on availability

STARTERS

nuts honey, sea salt and smoked serrano pepper spiced	6
focaccia sticks garlic herb buttered and wood fired, caciocavallo, red sauce	7
olives marinated castelvetro, kalamata, cerignola and nicoise	7
rilette spreadable duck leg confit, house crackers, pickled vegetables	8
warm fish pate house smoked whitefish, walleye and lake trout with house crackers	9
soup check our chalk board or ask your server for daily choices	

PIZZA

(guanciale 3, pork sausage 3, roasted chicken 3, tasso ham 4, pepperoni 3)

cheese caciocavallo, fontina, fresh mozzarella	10
bianca fresh mozzarella, caciocavallo, roasted garlic, castelvetro and kalamata olives, oregano	12
funghi roquefort and pecorino, smoked tomato sauce, pine nuts, spinach	12
potato raclette and fromage blanc, garlic oil, black pepper, caramelized onions, arugula	12
roasted roasted tomato, red peppers and garlic, roasted chestnut pesto, goat cheese, smoked mozzarella	12
margherita red sauce, fresh mozzarella, caciocavallo, fresh basil and basil oil	12

SMALL PLATES

fish cakes lake michigan fish and potato cakes, lemon aioli, crisp leeks	9
beets salt roasted with crisp raclette, bee pollen, arugula and basil	8
canneloni roasted chicken, wild mushroom and fontina with smoked tomato cream	10
apple grilled jonamac, whipped roquefort, candied walnuts, prosciutto powder, radish sprouts	8
bacon house cured and smoked pork belly, yukon and sweet potato, spinach, farm egg	10
duck white bean cassoulet of leg confit, smoked ham and offal	11
burger ground beef, lamb and pork, caramelized onion, smoked provolone, arugula, farm egg	12
beef short ribs, coffee and red wine braised, swiss chard, ricotta cheese baked polenta	12

DESSERTS

choose from our selections in the pastry case

3 coured wine paired or spirit paired meal for \$45 - ask your server for details

Please inform your server of any allergies.

The consumption of raw or undercooked foods may increase your chances for foodborne illness. Ask your server which menu items may be considered potentially hazardous.

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