

# HEARTH AND VINE BLACK STAR FARMS

farmstead cuisine • wine • spirits • cocktail bar

## START

**OLIVES** marinated castelvetro, kalamata, cerignola, nicoise | 07 | GF |

**NUTS** salt and sugar spiced mixed nuts | 06 | GF |

**FOCACCIA STICKS** wood fired garlic herb buttered, asiago, red sauce | 07 |

**PICKLED** BSF farm egg, red beets, onion, garlic, mustard seed | 05 | GF |

**FISH PATE** house smoked Lake Michigan fish, preserved lemon, crackers | 09 |

**PORK NUGGETS** pork shoulder, bacon and sausage nuggets, hard apple cider battered and fried, ketchup | 10 |

**FONDUE** Leelanau Cheese Company raclette, bread, seasonal fruit, spirit of cherry brandy | 16 |

**CHEESE BOARD** 4 Michigan made cheeses served with crackers, bread, pickled vegetables and preserves | 17 |

## SOUP AND SALAD

**FISH CHOWDER** Lake Michigan fish cream chowder, toasted bread | 08 |

**ONION SOUP** hard apple cider, melted raclette, bread, apple brandy | 08 |

**SQUASH BISQUE** pumpkin, butternut and acorn squash, crème fraîche, spiced nuts | 07 | GF |

**BLT SALAD** BSF bacon, field greens, roasted tomato, torn focaccia, fromage blanc buttermilk dressing | 10 |

**GOLD BEET** roasted gold beets, ricotta, candied almonds, grape seed oil, spinach | 09 | GF |

**APPLE** grilled gala apple, whipped gorgonzola, arugula, spiced nuts, verjus | 09 | GF |

## PIZZA

dough made from GT Culinary's red wheat flour and BSF grape skin flour

**BIANCA** fresh mozzarella, asiago, castelvetro and kalamata olives, roasted garlic, chives | 14 |

**POTATO** raclette and fromage blanc, garlic oil, black pepper, caramelized onions, arugula | 14 |

**ROASTED** roasted red pepper, tomato and garlic with fontina, goat cheese and oregano | 14 |

**MARGHERITA** red sauce, fresh mozzarella, cacioavallo, fresh basil, basil oil | 14 |

**FALL** butternut squash, roasted corn, toasted pine nuts, gorgonzola, asiago, pesto | 14 |

**ADD** bacon |04| ham |03| roasted chicken |03| farm egg |01| pepperoni |03|

## SMALL PLATES

**FISH CAKES** Lake Michigan fish and potato cakes, preserved lemon aioli, fried leeks | 10 |

**CANNELLONI** pan fried stuffed pasta with chicken, roasted tomato, mozzarella, basil and balsamic reduction | 12 |

**BEEF HAND PIE** baked and encrusted braised english roast, vegetables and béchamel, shallot crème fraîche, kale | 12 |

**FARM BURGER** 8oz pasture raised beef, charred red onion and romaine, smoked cheddar, tomato | 12 |

**MIXED GRILL BURGER** 8oz ground turkey, beef and pork, caramelized onion, arugula, smoked provolone, farm egg | 12 |

**GOAT LEG** lemon and tomato braised leg of goat, cacioavallo baked polenta, basil and spinach | 14 | GF |

**COUNTRY SAUSAGE** smoked buttered farro and potato, swiss chard, sweet corn sauce | 12 |

**DELICATA** wheat berry, fresh mozzarella and apple stuffed delicata squash with toasted seeds, oregano, apple butter | 10 |

## CHILDREN OPTIONS

cheese pizza |10| pork nuggets |08| grilled cheese |06| kids burger |08|

| GF | - gluten free option

Please let your server know of any allergies. The consumption of raw or undercooked foods may increase your chances of foodborne illness. Ask your server which items on the menu may be considered potentially hazardous.

10844 revold road | suttons bay | leelanau county | michigan | blackstarfarms.com | 321.944.1297