



BLACK STAR FARMS

Hearth & Vine Café

STARTERS

olives | 7 *GF*

marinated castelvetrano, kalamata, cerignola, nicoise, garlic, lemon

nuts | 6 *GF*

sweet and spicy

focaccia sticks | 7

wood fired garlic herb buttered, asiago, red sauce

fish paté | 9

house smoked Lake Michigan fish, preserved lemon, crackers, toasted bread

charcuterie | 15

selection of house cured meats and pates, pickles, grain mustard

cheese board | 17

selection of five cheeses, seasonal preserves, crackers, bread

SOUPS & SALADS

fish chowder | 6/8

Lake Michigan fish, white wine, thyme, toasted bread

tomato soup | 6/8

fennel, basil oil, goat cheese

soup du jour | 6/8

seasonal flavors

kale caesar | 9

creamy garlic dressing, crouton, parmesan

wedge | 10

BSF bacon, gorgonzola, tomato, chives, roasted poblano buttermilk dressing

farm | 8

roasted tomato, 6-minute egg, radish, verjus vinaigrette

PIZZA

Dough made from GT Culinary's red wheat flour and BSF grape skin flour - Gluten free crust available

bianca | 14

fresh mozzarella, asiago, castelvetrano and kalamata olives, roasted garlic, chives

potato | 14

potatoes, raclette and fromage blanc, garlic oil, black pepper, caramelized onions, arugula

roasted | 14

roasted red pepper, tomato, garlic, fontina, goat cheese and oregano

margherita | 14

red sauce, fresh mozzarella, caciocavallo, fresh basil, basil oil

spring | 14

asparagus, wild leeks, mozzarella, caciocavallo, pesto

ADD pepperoni 3 | bacon 4 | ham 3
roasted chicken 3 | farm egg 1 | sausage 3

PLATES

double double burger | 14

smoked cheddar, arugula, tomato, pickled onion, garlic-paprika aioli, chips

farm tacos | *market price*

chef's choice farm raised meat with seasonal dressings

BBQ pork sandwich | 13

ancho chile smoked, house pickles, cherry chipotle sauce, creamy slaw

buttermilk fried chicken | 14

buttermilk fried chicken, grilled corn & radish salad, roasted poblano dressing

lamb gyro | 15

mint, tzatziki, feta, pickled red onion, warm flatbread, with cucumber salad

fettucine | 15

asparagus, ramp pesto, pea shoots, lemon butter, caciocavallo

CHILDREN'S OPTIONS cheese pizza 10 | grilled cheese 6 | kids burger 8

HOURS Summer/Fall Monday-Saturday 12-8, Sunday 12-5
Large party inquiries please email vmicham@blackstarfarms.com

GF – Gluten free

BlackStarFarms.com