

JUNE 2015

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 castelvetrano, kalamata, cerignola and nicoise	7
egg pickled farm egg with red beet and onion	4
rilette spreadable duck leg confit, house crackers, pickled vegetables	8
warm fish pate house smoked whitefish, walleye and lake trout, preserved lemon, house crackers and bread	9
onion soup hard apple cider, melted raclette, house bread, apple brandy	8
soup check our chalk board or ask your server for daily specials	

PIZZA

bianca fresh mozzarella, caciocavallo, roasted garlic, castelvetrano and kalamata olives, chives	14
spring asparagus, ramps, roquefort and pecorino, smoked tomato sauce, oregano pesto	14
potato raclette and fromage blanc, garlic oil, black pepper, caramelized onions, arugula	14
roasted roasted red peppers, tomato, and garlic, goat cheese, sun dried tomato fontinella, oregano	14
margherita red sauce, fresh mozzarella, caciocavallo, fresh basil and basil oil	14

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

SMALL PLATES

fish cakes lake michigan fish and potato cakes, preserved lemon aioli, pickled and crisp ramps	9
grilled apple farmers cheese, candied walnuts, crisp prosciutto, spring greens, verjus vinaigrette	8
spring cannelloni morel mushroom and ramps with parmesan, smoked butter and asparagus	12
farmstead burger ground beef, lamb and pork, caramelized onion, provolone, arugula, farm egg	12
beef burger charred romaine and red onion, tomato, smoked cheddar	12
pork nuggets fried bacon, pork shoulder and pork sausage nuggets with house ketchup	10
beef hand pie braised english roast, vegetables, béchamel, creme fraiche	10
blt salad house bacon, grilled romaine, roasted tomatoes, torn focaccia, fromage blanc buttermilk dressing	10

CHEESE FONDUE

raclette | LEELANAU CHEESE COMPANY | house bread, apple, pear and spirit of cherry brandy **16**

MICHIGAN CHEESE BOARD | house crackers & bread, pickled vegetable, preserves **3/14, 5/20, 7/25**

smoked cheddar | FARM COUNTRY CHEESE HOUSE | cow milk, cold smoked

caciocavallo | SERRA CHEESE CO | cow milk, aged parmesan

pecorino | TIRREL FARMSTEAD | sheep milk, sharp, rich

crottin | COUNTRY WINDS CREAMERY | ripened brie like cow milk cheese

feta | MEADOWVIEW GOAT DAIRY | salt brined, grainy, goat milk

friesian blue | TIRREL FARMSTEAD | sheep milk, tangy and crumbly

fromage blanc | LEELANAU CHEESE CO | cow milk, spreadable

cheese curds | BOSS MOUSE CHEESE | salt and mild spiced, cow milk

edam | GRASSFIELDS CHEESE | cow milk gouda, smooth, light salt

siracha | BOSS MOUSE CHEESE | cow milk, mild spice

poets tomme | EVERGREEN LANE FARMS | cow milk, aged, musty sweet

raclette | LEELANAU CHEESE CO | cow milk, cave-aged

DESSERT

chocolate fondue | seasonal fruit, biscotti, sirius cherry dessert wine **16**

dessert case | choose from our many selections in the pastry case

3 coursed wine paired or spirit paired meal

choose a starter, small plate, and a dessert paired with an aperitif, glass of wine and a digestif **45**

CHILDREN

cheese pizza | red sauce, caciocavallo, smoked and fresh mozzarella **10**

pork nuggets | fried bacon, pork shoulder and pork sausage with house ketchup **8**

grilled cheese | provolone, cheddar and mozzarella on house focaccia **6**

cheeseburger | cheddar cheese and house ketchup **7**

- All pork, beef, lamb and turkey products are Black Star Farms raised
- menu items are subject to change based on availability
- the consumption of raw or undercooked foods may increase your chances for foodborne illness, so ask your server which menu items may be considered potentially hazardous
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