

Hearth & Vine

Vineyard Café • Market & Bakery

Open Thursday-Monday 10am-7pm, 231.944.1297

PIZZA

add prosciutto, tasso ham, sausage or pancetta for \$4 each

Bianca

fresh mozzarella, castelvetrano and kalamata olives, roasted garlic, sage oil, rosemary– **14**

Potato

yukon potato, Leelanau Cheese raclette and fromage blanc, roasted garlic oil, arugula, black pepper– **14**

Margherita

red sauce, fresh mozzarella, torn basil, caciocavallo– **14**

Squash

roasted zucchini and summer squash, herbed arugula pesto, smoked gouda– **14**

Goat

goat cheese, roasted tomatoes, kalamata olives, spinach, caramelized baby fennel– **14**

SOUP

Parsnip

garlic butter, nutmeg– **9**

SMALL PLATES

Roasted Beet

spring greens, spiced almonds, cucumber and melon, goat cheese mousse, basil verjus vinaigrette – **9**

La Caprese

tomato, fresh mozzarella, torn basil, roasted garlic oil, balsamic reduction– **9**

Warm Olives

castelvetrano, kalamata, and nicoise olives, roasted garlic and tomatoes, balsamic reduction, torn basil, focaccia– **9**

Quiche *served with side salad*

summer vegetable, caramelized onion, aged cheddar– **8**

Chips and dips

hummus, feta garlic dip, and olive tapenade, house-made pita chips and crackers– **8**

SANDWICHES *served with side salad*

Roasted Chicken

feta cheese, tapenade, roasted tomatoe, spinach, balsamic reduction, pita wrap– **9**

Turkey

roasted vegetables, fromage blanc, herbed pesto, focaccia– **9**

Vegetable

grilled vegetables, fromage blanc, pesto, fococcia – **9**

DESSERTS

Chocolate raspberry torte, chocolate sauce, whipped cream– **9**

Peach & blueberry cobbler, caramel sauce, whipped cream– **9**

COCKTAILS

Black Star Royale – 8

Be Dazzled with a touch of Sirius Raspberry

“Man” Cider– 9

Hard Apple Cider infused with a shot of Apple Brandy

It's strong...and manly.

Pear Mimosa– 7

Be Dazzled, Pear Brandy, fresh-squeezed lemon juice, blueberry floaters soaked in brandy

Completely unique and delicious. A must try!

Classic Mimosa– 6

Be Dazzled, fresh-squeezed orange juice, lime twist

Apri-tini– 9

Apricot Brandy, Sur Lie chardonnay, local apricot and peach puree

Ultimate Appletini– 9

Hard apple cider, apple brandy, Sur Lie chardonnay

Farm Market Bellini– 7

Be Dazzled, peach puree, fresh raspberry and peach

Muddle Bubble– 8

farm-fresh muddled raspberries, Be Dazzled, dry Riesling, lemon round

The ultimate refreshing summer drink!

Bloody Mary– 6

White grappa and Chef Steve's secret mix.

*Want it **spicy**?*

WINE

WHITE

Be Dazzled (bubbly) – **6 / 24**

Red House White– **6 / 24**

Barrel Aged Chardonnay– **7 / 28**

Sur Lie Chardonnay– **7 / 28**

Pinot Gris– **7 / 28**

Late Harvest Riesling– **7 / 28**

RED

Red House Red– **6 / 24**

2011 Pinot Noir– **6.5 / 25**

Arcturos 2010 Cab Franc– **39.5 bottle only**

Arcturos 2010 Merlot– **35 bottle only**

Arcturos 2010 Pinot Noir– **39.5 bottle only**

2009 Vintner's Select– **39.5 bottle only**

ROSÉ

Red House Rosé– **6 / 24**

Pinot Noir Rosé– **6 / 24**

CIDER

Hard apple cider – **5(pint)/ \$17.50 bottle**

Prices are by glass / bottle

ON TAP

Sparkling pinot noir rosé– **6**

Our rotating tap is always something unique from the winery. It is not available in bottles, so try it while you're here!

