



bringing our farm to the Village
WINE . SPIRITS . FARMSTEAD CUISINE

SMALL PLATES

VERJUS PICKLED VEGETABLES 5

butternut squash, radish, beet, garlic

ROASTED CHESTNUTS 6

olive oil, sea salt

MARINATED OLIVES 7

aged Parmesan, basil, lemon

SPICED NUTS 7

smoked serrano pepper, sugar, thyme

QUICHE 8

spinach, caramelized onion, aged Parmesan,
crème fraiche

DUCK TERRINE 8

cranberry, pine nuts, crackers & baguette, pickled
vegetable

LAMB LIVER PATÉ 8

Sirius Maple, butter, crackers & baguette

PORK RILLETE 8

spreadable pork shoulder & belly, crackers &
baguette

FRENCH ONION SOUP 8

Hard Apple Cider, baguette, raclette, Apple
Brandy

SALT ROASTED BEETS 8

gold & red beets, whipped goat cheese, verjus,
spiced nuts

GOOSE & PORK CASSOULET 14

goose ham & leg confit, pancetta, pork sausage,
cannellini beans

CHEESE

3/\$14, 5/\$20, 7/\$25

SMOKED CHEDDAR

cow milk, cold smoked, Farm Country Cheese
House

SUN DRIED TOMATO FONTINELLA

cow milk, Serra Cheese Company

ROQUEFORT

sheep milk, Tirrel Farmstead

BAKED RICOTTA

cow milk, Serra Cheese Company

CHILI GOUDA

cow milk, mild spice, Grassfields

FROMAGE BLANC

cow milk, spreadable, Leelanau Cheese Company

RACLETTE

cow milk, cave-aged, Leelanau Cheese Company

MONTASIO

cow milk, herbs d'Provence, Boss Mouse Cheese

TOMME

goat milk, cave-aged, Idyll Farms

CROTTIN

goat milk, ashed, Countrywinds Creamery

MATTERHORN GRILL DINNERS

For parties of 2-12 people

A traditional European-style dinner featuring Leelanau Cheese Company's award winning raclette cheese melted & poured over a selection of table-top grilled meats, potatoes, seasonal vegetables, apples and bread.

\$30 PER PERSON

Dinner includes 3 wine samples

FONDUE

CHEESE 16

Gruyere & emmentaler cheeses, baguette, apple, pear,
with Spirit of Cherry eau de vie

Add ham or sausage 4

CHOCOLATE 16

Dark chocolate & cream, strawberry, dried apricot,
marshmallow, biscotti with Sirius Cherry dessert wine.

Ask your server about other desserts available