

SAMPLE WINES

5 tastes/\$5/souvenir glass - 3oz / 6oz sample glass price below
premium taste/\$10/souvenir glass - 5 wines/1 spirit

DRY WHITES

Red House White 2.25/4

fruit forward, hint of barrel

Arcturos Pinot Noir Rosé 3.25/6

bright berry fruit notes, delicate, light

BeDazzled/2012 4.25/6.5

bubbly & fun, crisp fruit flavor, medium-dry

Arcturos Dry Riesling 3.5/6.5

vibrant, light apricot & pear

Arcturos Sur Lie Chardonnay 3.5/6.5

flinty & steely aromas, apple, citrus

Arcturos Barrel-Aged Chardonnay 4/7.5

full body, apple & pear aroma, caramel & oak

Arcturos Pinot Gris/2012 4.25/7.50

complex, refreshing, melon & floral notes, subtle mineral

DRY REDS

Red House Red 3.25/6

fruit driven, hints of oak

Arcturos Pinot Noir 4.75/9

bright berry nose, spicy oak

Arcturos Cabernet Franc 5/9.5

blackberry & plum flavors, oak finish

Arcturos Merlot 5/9.5

hints of oak & cocoa

Vintners Select 5/9.5

full body, dry, rich fruit flavor

A Capella Pinot Noir 5.25/10

deep barrel spice, fragrant, oak finish

SWEET WINES

Red House Rosé 2.75/5

fun, light body, strawberry notes

Artisan Red 3/5.5

fruit driven, soft tannins

Arcturos Riesling 3.5/6.5

lemon, green apple, light sweetness

Arcturos Late Harvest Riesling 3.5/6.5

fresh fruit aroma, sweet honey finish

FRUIT WINE

Hard Apple Cider 2.25/4

fresh crisp apple

Cherry Wine 2.25/4

rich, sweet & tart cherry

DESSERT WINES

1 oz sample glass price below

Sirius Cherry 3

fragrant, rich, sweet fruit

Sirius Maple 3.5

sweet barrel aroma, layered apple flavor

Sirius Raspberry 4

fresh, BSF-grown raspberries

Sirius Red 4.25

dark berry spice, hint of cocoa

Sirius White 4.25

honey, warm spice, vanilla

SAMPLE SPIRITS

3 tastes/\$5 -1oz sample glass price below
samples served up or on the rocks with food sample

BLACK STAR FARMS

Eau de Vie - Brandy

Spirit of Pear 4

Spirit of Apple 4

Spirit of Cherry 4

Spirit of Raspberry 4

Spirit of Plum 5.25

Spirit of Apricot 5.25

Spirit of Vineyard White Grappa 5.25

Spirit of Vineyard Red Grappa 5.25

GRAND TRAVERSE DISTILLERY

100% Corn Whiskey 3.25

True North Vodka 3.5

Chocolate Flavored Vodka 4

Cherry Flavored Vodka 3.5

Peninsula Gin 4

Bourbon Whiskey 5.25

Straight Rye Whiskey 5.25

Ole George Whiskey 5.75

SAMPLE SPIRIT COCKTAILS

Small cocktails made with Black Star Farms wine & spirits and
Grand Traverse Distillery spirits, served with a food sample 5

WINE-TINI

Peninsula Gin, True North Vodka or Chocolate Vodka with Pinot
Gris

FRUI-TINI

Spirit of Pear, Apricot, Cherry or Raspberry

OLD FASHIONED

Bourbon, Rye Whiskey or Apple Brandy, sugar cube, bitters

APPLE SOUR

Apple Brandy, lemon juice, thyme simple syrup

GIMLET

Peninsula Gin, lime juice, lavender simple syrup

MIMOSA

BeDazzled, orange juice, White Grappa

APPLE ORCHARD

Hard Apple Cider, Apple Brandy

TC COLLINS

Cherry Vodka, Sirius Cherry Dessert Wine, BeDazzled

VERJUS SPRITZER

Red House White, Verjus, BeDazzled

BARREL AGED CHARDONNAY KIR

Barrel Aged Chardonnay, Apricot Brandy

LATE HARVEST RIESLING KIR ROYALE

Late Harvest Riesling, BeDazzled, Peninsula Gin

CHERRY SANGRIA

Cherry Wine, Cherry Brandy, fruit juice

VILLAGE BLUSH

Red House Rosé, White Grappa, grapefruit juice

BLOODY MARY

house sauce, True North Vodka, Red Grappa, verjus, vegetables



SMALL PLATES

VERJUS PICKLED VEGETABLES 5

black Spanish radish, red beet, turnip, shallot

ROASTED CHESTNUTS 6

olive oil, sea salt

MARINATED OLIVES 7

caciocavallo, rosemary, chili flakes, cured lemon

SPICED NUTS 7

smoked serrano pepper, sugar, salt, thyme

QUICHE 8

spinach, caramelized onion, aged Parmesan, crème fraiche

COUNTRY TERRINE 8

cranberry, apricots, spiced nuts, crackers & baguette, pickled vegetable

LAMB LIVER PATÉ 8

Sirius Maple, smoked butter, crackers & baguette, pickled vegetable

PORK RILLETE 8

spreadable pork shoulder & belly, crackers & baguette, pickled vegetable

FRENCH ONION SOUP 8

Hard Apple Cider, beef stock, baguette, raclette, Apple Brandy

WINE POACHED BEETS 8

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

GOOSE & PORK CASSOULET 14

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

MERGUEZ SAUSAGE CHILI 8

smoked cheddar, crème fraiche, house crackers

CHEESE

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

SMOKED CHEDDAR

Farm Country Cheese House, cow milk, cold smoked

SUN DRIED TOMATO FONTINELLA

Serra Cheese Company, cow milk

ROQUEFORT

Tirrel Farmstead, sheep milk

BAKED RICOTTA

Serra Cheese Company, cow milk

CITY GOAT

Zingermans, fresh, crisp, mild lemon

FROMAGE BLANC

Leelanau Cheese Company, cow milk, spreadable

RACLETTE

Leelanau Cheese Company, cow milk, cave-aged

MONTASIO

Boss Mouse Cheese, cow milk, dill

TEMPTATION

Idyll Farms, goat milk, apple cider washed, cave-aged

CROTTIN

Countrywinds Creamery, goat milk, ashed

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

BRINGING

OUR FARM

TO THE VILLAGE



WINE

SPIRITS

FARMSTEAD CUISINE