



# BLACK STAR FARMS

*Hearth & Vine Café*

## STARTERS

### *olives* | 7 GF

marinated castelvetro, kalamata, cerignola, nicoise, garlic, lemon

### *spiced nuts* | 6 GF

sweet and smoky mix of cashew, almond, walnut

### *focaccia sticks* | 7

wood-fired, garlic herb buttered, asiago, red sauce

### *mussels* | 14

garlic, white wine, butter, thyme, chili flake

### *charcuterie* | 15

selection of house cured meats, 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 GF

fennel, basil oil, goat cheese

### *hand cut parmesan fries* | 8

smoked paprika aioli, add truffle oil \$2

### *kale caesar* | 8

creamy garlic dressing, crouton, aged parmesan

### *wedge* | 10 GF

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

### *beet & apple* | 9 GF

roasted beets, ginger gold apple, feta, vanilla bean vinaigrette, spiced nuts

## PIZZA

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

### *bianca* | 14

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

### *potato* | 15

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* | 12

red sauce, mozzarella, aged parmesan, basil

### *fall* | 14

kale pesto, roasted squash, fontina, apples, balsamic syrup

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

## PLATES

### *double double burger* | 14

grass-fed beef, smoked cheddar, arugula, tomato, pickled onion, garlic-paprika aioli, fries

### *farm tacos* | market price GF

farm- raised meat with seasonal dressings

### *bbq pork sandwich* | 13

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

### *pork schnitzel* | 14

warm rosemary potato salad, purple cabbage kraut, grilled lemon

### *lamb gyro* | 15

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

### *sweet potato gnocchi* | 15

turkey-sage sausage, brown butter, arugula, parmesan, apples, pickled cranberry

side salad substitution 4  
split plate 2

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

HOURS: Mon 12-8, Closed Tues-Wed, Thurs-Sat 12-8, Sun 12-5 | PHONE: 231.944.1297  
No split checks of parties of 8 or more | 20% gratuity added to parties of 8 or more

GF – Gluten free option  
BSF – Black Star Farms