



BLACK STAR FARMS

Hearth & Vine Café

STARTER

Farm Tacos | 14

chef's choice meat, avocado, grilled corn,
pickled red onion, cilantro, queso fresco, lime,
served with 4 flour tortillas

Charcuterie Board | 17 gf

chef's selection of cured meats, honey,
shallot marmalade, pickles,
house made crackers

Hand-Cut Parmesan Fries | 6 gf

truffle aioli, fresh herbs

Artisan Cheese Board | 16 gf

chef's selection of cheeses, pickled fruit,
honey comb, house made crackers

SOUP & SALAD

Seasonal Soup | 6

Ask your server for our daily selection

Side Salad | 6 gf

farm greens, tomato, cucumber, radish, lemon vinaigrette

Burrata & Heirloom Tomato Salad | 9 gf

basil pesto, Fustini's 12 year
white balsamic vinegar,
flake salt

Apple & Cherry Salad | 12

arugula, green apples, red wine soaked
cherries, hazelnut crusted goat cheese,
shaved fennel bulb, truffle vinaigrette

PIZZA

Our specialty dough includes BSF red grape skin flour

gluten free crust is available

Charcuterie | 18

prosciutto, capicola, chorizo,
red sauce, parmesan, basil

Forest Mushroom | 18

oyster, cremini, shitake, whipped goat cheese,
roasted garlic, balsamic reduction, arugula

Potato & Bacon | 16

Leelanau raclette & fromage blanc, bacon
shaved fingerling potato, roasted garlic
caramelized onions, arugula

Margherita | 14

red sauce, fresh mozzarella, provolone,
parmesan, fresh basil

MAIN

***Black Star Burger | 16**

6 oz local beef, brioche bun, white cheddar,
farm greens, tomato, red onion,
garlic herb aioli, fries

French Dip | 15

baguette, roast beef, caramelized onion, forest
mushrooms, Leelanau raclette, au jus, fries

Turkey Club | 14

toasted sourdough, turkey, bacon, tomato,
avocado, farm greens, basil aioli, fries

Sweet Potato Quinoa Cake | 15 gf

seasonal vegetables, green curry, coconut milk,
lemon grass ginger marmalade

Lobster Mac & Cheese | 18

cavatappi, aged white cheddar,
potato crumb, truffle oil

Additional Items | 3

**Consuming raw or undercooked meats, poultry, seafood or
eggs may increase your risk of food borne illness.*



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craft cocktails \$10

VODKA

Moscow Mule

ginger beer, lime

Chi Chi

pineapple juice,
coconut milk

Cherry Lemonade

cherry vodka,
lemonade, lemon

Traverse City Breeze

cherry vodka, cranberry and
pineapple juice

WHISKEY

Old Fashioned

bourbon or rye, orange, cherry,
sugar cube, bitters

Manhattan

bourbon or rye,
cherjus, bitters

Mint Julep

bourbon, simple syrup, mint

Kentucky Mule

rye whiskey, ginger beer, lime

RUM

Rum Punch

orange and pineapple juice,
coconut milk, grenadine, lime,

Blueberry Lavender Mojito

blueberries, lavender simple
syrup, mint, soda, lime

Caribbean Mule

ginger beer, lime

GIN

Lemon Lavender Fizz

lavender simple syrup, soda,
fresh lemon juice

Strawberry Smash

strawberry, sugar cube,
lemon-lime soda, lemon

London Mule

ginger beer, lime

SPARKLING

mimosa

Bedazzled, orange juice

sparkling lemonade

Bedazzled, vodka, lavender simple syrup, lemon juice, soda

apple cherry jack

hard apple cherry cider, bourbon



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wines by glass | carafe

WHITE

Bedazzled Sparkling

dry, apple, pear 9 | 32

Arcturos Pinot Gris

fresh, complex, melon 8 | 28

Arcturos Sur Lie Chardonnay

crisp, citrus, unoaked 9 | 32

Arcturos Barrel Aged Chardonnay

rich, apple, butterscotch 11 | 38

Arcturos Sauvignon Blanc

bright, grapefruit, mineral 11 | 38

Arcturos Pinot Noir Rosé

dry, delicate, strawberry 9 | 32

RED

Red House Red

soft, fruit driven blend 9 | 32

Arcturos Pinot Noir

cherry, complex, hint of spice 12 | 44

Black Star Farms Pinot Noir

bright berry, subtle oak 10 | 35

Arcturos Cabernet Franc

full, blackberry, herbal spice 48

Vintners Select

rich, plum, bold finish 12 | 48

SWEET & CIDER

Arcturos Late Harvest Riesling

lush, ripe fruit, honey 9 | 32

Red House Rosé

sweet, strawberry 8 | 28

Artisan Red

semi-sweet, ripe berries 9 | 32

Hard Apple Cider

dry 7 | 24

Hard Apple Cherry Cider

semi-sweet 8 | 28