



BLACK STAR FARMS

Hearth & Vine Café

STARTER

Wood Fired Focaccia Sticks

garlic butter, melted cheese blend,
house made marinara | 10

Artisan Board gf

Leelanau Cheese Raclette, Spanish Manchego, Guinness white cheddar,
soppressata, prosciutto, white fish pâté, seasonal jams,
pickled vegetables, house made crackers, serves two | 24

SOUP & SALAD

Seasonal Soup

ask your server for our daily selection | 8

Black Star Farms Country Chili gf

diced onions, cheddar cheese, sour cream | 8

Locally Sourced Seasonal Garden Salad gf

delicate mixed greens, shaved pickled carrots,
radish, sweet 100 tomatoes, lemon or *Sirius*
Raspberry vinaigrette | 9

Caprese

heirloom tomatoes, fresh mozzarella, basil,
cold pressed olive oil, aged balsamic,
toasted focaccia | 11

Spinach Salad gf

sliced strawberries, blueberries, toasted
almonds, feta | 11 add grilled chicken | 15

Soup and Salad Combo

garden salad with soup or chili | 10

PIZZA

*Our specialty dough includes BSF red grape skin flour
gluten free crust is available*

Artisan

prosciutto, soppressata, Italian hot ham,
red sauce, parmesan, basil | 18

Forest Mushroom

wild mushroom blend, whipped
goat cheese, roasted garlic, balsamic
reduction, arugula | 18

Potato & Bacon

local *Leelanau Cheese* raclette & fromage blanc,
bacon, shaved fingerling potato, roasted garlic,
caramelized onion, arugula | 16

Margherita

red sauce, fresh mozzarella, provolone,
parmesan, fresh basil | 16

*Additional Items | 3
ask your server for current offerings*

HOT PRESSED SANDWICH

*Served with fresh seasoned chips
and a pickle wedge.*

Smoked Turkey

Black Star Farms smoked turkey breast,
Brie cheese, ghost pepper raspberry jam | 14

Naturally Raised Roast Beef

shaved medium rare roast beef,
Swiss cheese, wild mushrooms
creamy horseradish sauce | 15

Vegetarian

house made black bean and lentil cake, fire
roasted seasonal vegetables, smoked heirloom
tomato, basil pesto | 14

Sandwich Combo

choice of a half sandwich from above
with a garden salad, seasonal soup or
Black Star Farms country chili | 14

**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

Cherry Lemonade

cherry vodka, lemonade, lemon

Bloody Mary

choice vodka, McClure's bloody
mary mix, olives

WHISKEY

Old Fashioned

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

RUM

Blueberry Lavender Mojito

blueberries, lavender simple
syrup, mint, soda, lime

GIN

Lemon Lavender Fizz

lavender simple syrup, soda,
fresh lemon juice

SPARKLING

Mimosa

Bedazzled, orange juice

Sparkling Lemonade

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

Shrubs & Specials

Ask your server about our rotating shrubs and weekly drink specials!



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Wines by Glass | Carafe

WHITE & ROSÉ

Bedazzled Sparkling

dry, apple, pear 8 | 30

Arcturos Pinot Gris

fresh, complex, melon 7 | 26

Arcturos Sur Lie Chardonnay

crisp, citrus, unoaked 8 | 30

Arcturos Dry Riesling

peach, honey dew, ripe apple 10 | 38

Arcturos Sauvignon Blanc

bright, grapefruit, herbaceous 9 | 34

Arcturos Pinot Noir Rosé

dry, delicate, strawberry 9 | 34

RED

Red House Red

soft, fruit driven blend 9 | 34

Arcturos Pinot Noir

cherry, complex, hint of spice 12 | 44

Black Star Farms Pinot Noir

bright berry, subtle oak 9 | 34

Arcturos Cabernet Franc

full, blackberry, herbal spice 13 | 48

Vintners Select

rich, plum, bold finish 12 | 44

SWEET & CIDER

Arcturos Late Harvest Riesling

lush, ripe fruit, honey 8 | 30

Hard Apple Cider

dry 6 | 22

Hard Apple Cherry Cider

semi-sweet 7 | 26