



BLACK STAR FARMS

Hearth & Vine Café

STARTER

Farm Taco Trio

one each of BSF-raised goat, blackened chicken, black bean, with queso fresco, avocado salsa verde, pickled red onion, cilantro | 14

Wood-Fired Focaccia Sticks

garlic butter, melted cheese blend, housemade marinara | 10

Artisan Board for Two gf

chef's choice of cured meats and cheeses, white fish pâté, seasonal jams, pickled vegetables, house made crackers | 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

Soup and Salad Combo*

garden salad with soup or chili | 10

***choice of ranch, lemon, or strawberry vinaigrette**

Caprese

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

Seasonal Garden Salad* gf

delicate mixed greens, shaved pickled carrots, radish, cherry tomatoes | 9

Spinach Salad* gf

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

PIZZA

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

Bianca

fresh mozzarella, Kalamata olives, Castelvetrano olives, roasted garlic, balsamic reduction, chives | 16

Artisan

chef's choice of cured meats, red sauce, parmesan, basil pesto | 18

Forest Mushroom

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

Potato & Bacon

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

Margherita

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

~ Take and bake available ~

SANDWICH

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

Smoked Turkey*

Black Star Farms smoked turkey breast, Muenster, pickled apples, tomato, ghost pepper raspberry jam | 14

Black Star Farms Reuben*

house-smoked corned beef, house-made sweet kraut, Gruyère, 1000 island dressing, marbled rye | 15

Sandwich Combo

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

Black Bean Burger

tomato, basil pesto, provolone, arugula | 14

***Served hot or cold**

**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

Apple Pie Mule

ginger beer, hard cider, lime

Cherry Lemonade

cherry vodka, lemonade, lemon

Smoked Out Mary

chipolte vodka, housemade bloody mary mix, olive, lime, pickle

WHISKEY

Old Fashioned

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

Sour

bourbon or rye, housemade sour, soda, cherry, lime

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

Bellini

Bedazzled, peach nectar

MOCKTAILS \$6

Peach Lemonade

Blueberry Mint

Ask your server about our featured cocktails!



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Wines by Glass | Carafe

WHITE & ROSÉ

Arcturos Pinot Gris

fresh, complex, melon 8 | 30

Arcturos Sur Lie Chardonnay

crisp, citrus, unoaked 8 | 30

Arcturos Dry Riesling

peach, honey dew, ripe apple 8 | 30

Arcturos Sauvignon Blanc

bright, grapefruit, herbaceous 9 | 34

Arcturos Pinot Noir Rosé

dry, delicate, strawberry 8 | 30

RED

Red House Red

soft, fruit driven blend 8 | 30

Arcturos Pinot Noir

cherry, complex, hint of spice 11 | 42

Red House Pinot Noir

bright berry, subtle oak 9 | 34

Arcturos Cabernet Franc

full, blackberry, herbal spice 12 | 44

Vintners Select

rich, plum, bold finish 12 | 44

SWEET & SPARKLING

Arcturos Late Harvest Riesling

sweet, lush, ripe fruit, honey 9 | 34

Bedazzled Sparkling

dry, apple, pear 8 | 30

Delighted Sparkling

sweet rosé, berries 9 | 34

Hard Apple Cider

dry, fresh apple 7 | 26

Hard Apple Cherry Cider

semi-sweet, tart cherry 7 | 26