



BLACK STAR FARMS

Hearth & Vine Café

SHARABLES

Mini Crab Cakes

cilantro lime aioli, mixed greens
salmon roe garnish

Cherry Pecan Chicken Salad Cups

bibb lettuce, fried rice noodle,
fresh dill

Roasted Red Pepper Hummus

freshly-cut garden vegetables,
grilled pita

Whitefish Pâté

house-smoked local whitefish
house-made crostini

Braised Beef Sliders

smoked gouda, pretzel rolls.
BSF red wine BBQ sauce

Grazing Board

local cheeses, cured meats, pickled
vegetables, fruit, house-made jam

SALADS

Beef Tenderloin

espresso-rubbed beef, roasted cherry
tomatoes, blue cheese, arugula,
Meyer lemon thyme vinaigrette

Cherry Chicken

grilled chicken, dried cherries, candied
pecans, sliced apple, blue cheese, mixed
greens, raspberry maple vinaigrette

Southwest Power Grain Bowl*

quinoa, chili roasted sweet potatoes,
black beans, roasted corn, peppers,
sliced avocado, chipotle aioli

Apple Beet*

roasted beets, sliced apple, toasted almonds,
local goat cheese, baby spinach,
cinnamon vanilla vinaigrette

Classic Caesar*

local parmesan cheese,
rye croutons, romaine,
house-made Caesar dressing

* add BSF Cherry Apple Cider
marinated grilled chicken breast

HANDHELDS

Chicken Salad Wrap

dried cherries, candied pecans,
fresh greens, tortilla

Braised Beef Sandwich

provolone, pickled red onion, BSF red wine
BBQ sauce, baguette

Black Bean Burger

house-made black bean patty, jalapeño onion
jam, chipotle aioli, brioche bun

Roasted Veggie Wrap

roasted veggies, red pepper hummus,
romaine, tortilla

Turkey Club

smoked bacon, Leelanau Cheese Raclette,
tomato, fresh greens, garlic aioli,
whole-grain bread

* all handhelds are served with
local Great Lakes Potato Chips

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