

312.944.7676

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RESTAURANT & BAR

Dinner Menu

Supporting Our Local & Midwest Farm Partners

Check *"The Chalkboard"* for Our Local Partner Feature

TASTES

- Crisp Lake Huron Smelt** – Sea Salt Batter / Roof-Top Basil Aioli 4
- Spence Farm White Truffle Popcorn** – Porcini Salt / Wisconsin Parmesan / Chive 4
- La Quercia Green Label Iowa Prosciutto** – Seedling Farm Peach Preserve / Watercress 5
- Hand-Cut Wisconsin Potato Chips** – Thyme / Black Pepper-Nueske Bacon Aioli 5
- Pressed Midwest Foie Gras** – Apricot Chutney / Brown Butter Roll / Micro Celery 5
- Cure K8 Beef Sausage** – Fresh Sweet Horseradish Pickle / Grain Mustard 5

MIDWEST CHEESE

- Chef-Pulled Mozzarella** (676 Restaurant - Chicago, IL) – Mild, Soft Cow / Tomato Relish 4
- Saint Rocco Brie** (Reny Picot - St. Joseph, MI) – 70%, Triple Cream Cow / Sour Strawberry Jam 4
- Little Napoleon** (Zingerman Creamery - Ann Arbor, MI) – Raw, Aged, Bloomy Rind Goat / Truffle Honey 4
- Apple Smoke Cheddar** (Carr Valley - La Valle, WI) – Paprika Dust, Firm Cow / Grilled Apple Relish 4
- Cannonball** (Capriole Farmstead - Greenville, IN) – Intense, Hearty Goat / Preserved Meyer Lemon 4
- Bohemian Blue** (Hidden Springs - Westby, WI) – Dry, Crumbly, Sweet Sheep / Pickled Watermelon 4

SHARABLES

- Slagel Farm Sweetbread "Nuggets"** – Livingston County Honey Dijon Jam 10
- Smoked Illinois Spare Ribs** – BBQ Spice / Heirloom Tomato-Corn Salad / Chive Oil 10
- Goose Island Mussels** – Goose Island Nut Brown Ale / Orange / Leek / Grilled Baguette 10
- Micro Beef Burgers** – Fresh Sweet Horseradish Pickle / Green Onion Mayo / Sea Salt Roll 12
- Lump Crab "Cakes"** – Grilled Scallion Remoulade / Cucumber-Snap Pea-Red Onion Slaw 12
- Margarita Flatbread** – Chef-Grown Basil Pesto / Roasted Tomato / Hand-Pulled Mozzarella 12
- House Sausage Flatbread** – Sweet Red Pepper / Capriole Goat Cheese / Honey Cream 13
- Shrimp Flatbread** – "Scampi" Sauce / Zingerman's Herb Cream Cheese / Scallion / Corn 14
- La Quercia Prosciutto Flatbread** – Melon / Hidden Spring's Feta / Herb Crema / Arugula 15
- Chicago Strip Steak Flatbread** – Grilled Eggplant Caponatta / Golden Raisin Vin 15

BROTHS & GREENS

- Local Carrot Soup** – English Pea / Pea Shoots / Maitake Mushroom / Lemon 8
- Tomato & Michigan White Bean Soup** – Truffle / Shiitake / Goat Cheese Crouton 8
- Spence Farm Sweet Corn Soup** – Grilled Corn Succotash / Pan-Fried Lake Erie Bluegill 8
- Market Wedge Salad** – Heirloom Tomato / Cucumber / Mushroom / Carrot / Onion / Dill Vin 9
- Caesar Salad** – Asiago Crouton / Wisconsin Parmesan / Nueske's Bacon / Lemon Caesar 9
- Michigan Apple Salad** – Arugula / Market Apple / Wisconsin Parmesan / Honey Vin 9
- 676 Green Salad** – Capriole Goat Cheese / Candied Almond / Michigan Blueberry Vin 9

676 SPECIALTY ENTREES

- Hand Rolled Sweet Corn Ravioli** – Corn Relish / Hen of the Woods Mushroom / Leek 21
- Salt & Pepper Miller Farm's Chicken** – Green Bean / Warm Pee Wee Potato Salad 23
- Lake Erie Silver Bass** – Asparagus / Beech Mushroom / Green Pea Pesto / Lemon Bubbles 25
- Lake Superior Whitefish** – Grilled Potato / Littleneck Clam / Mussel / Bouillabaisse Flavors 25
- Slagel Farm Pork** – Braised Bacon / Grilled Loin / Swan Creek Ricotta-Apple Dumpling 26
- MacFarlane Farm Pheasant** – Nueske Bacon / Grilled Ramp / Local Vegetable Ragout 26
- Grilled Freshwater Char** – Mustard Green / Seedling Farm Peach / Tableside Smoke 28
- Filet Mignon** – Fava Bean / Confit Heirloom Tomato / Iroquois Corn / Charred Tomato Vin 29
- Grass-Fed Bone-In Ribeye** – "Jarred" Market Tomato Salad / Zucchini Chips 34

SWEET SENSATIONS

- Butterscotch Crème Brûlée** – Mixed Berries / Shortbread Cookies 9
- Vanilla Bean Cheesecake** – Lemon-Blueberry Compote / Maple Tulle 9
- Local Carrot Cake** – Cream Cheese Frosting / Goose Island Root Beer-Raisins / Carrot Crisps 9
- Fresh Strawberry Tart** – Vanilla Pastry Cream / Sour Cream Ice Cream / Candied Lemon 9
- Warm Michigan Apple Crisp** – Cinnamon Ice Cream / Bourbon Caramel / Lemon-Apple 9
- Bittersweet Chocolate Truffle Mousse Cake** – Fresh Raspberry Sauce 9

Executive Chef Daven Wardynski

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