



# 676 Restaurant & Bar

Supporting Our Fabulous Midwest Farm Partners and Great Lakes Fisheries

## Midwest Cheese Cave

Three • 14 / Four • 18 / Five • 22  
Accompanied With Sea Salt Cracker  
Listed In Order From Mildest To Strongest

- Saint Rocco Brie** (Old Europe Cheese – Benton Harbor, MI)  
70% Triple Cream Cow • Michigan Montmorency Cherry Chutney
- Little Dragon** (Zingerman’s Creamery – Ann Arbor, MI)  
Tarragon Rolled Fresh, Mellow Goat • 676 Prairie Honey
- Prairie Breeze** (Milton Creamery – Milton, IA)  
Sweet, Dry, Crumbly Cow • Living Water Farm Winter Green Pesto
- Fleur de la Terre** (Trader’s Point Creamery – Zionsville, IN)  
Organic, Aged, Grassy Cow • Charred Heritage Prairie Farm Winter Leek
- Rush Creek Reserve** (Upland Cheese – Dodgeville, WI)  
Spruce-Wrapped Soft Rind Cow • Rosemary-Bosc Pear Jam
- Julianna** (Capriole Farmstead – Greenville, IN)  
Herb Rubbed, Bloomy Rind Goat • Meyer Lemon Preserve
- Six-Year Cheddar** (Widmer – Theresa, WI)  
Rich, Nutty, Granular, Sharp, Earthy Cow • Nueske’s Bacon Jam
- Espresso Bellavitano** (Sartori Reserve – Plymouth, WI)  
Aged, Espresso Rubbed Sweet, Cow • North Shore “Moonshine” Hazelnut
- Big Woods Blue** (Shepherd’s Way Farm – Nerstrand, MN)  
Award Winning, Spicy, Complex, Sheep • Genesis Growers Pumpkin-Pecan Butter

## Salted, Tied & Twisted

Three • 14 / Four • 18 / Five • 22  
Accompanied With Grilled Baguette  
Hung In Our Charcuterie Room With 100% Local Breeds

- Cold Smoked Salmon** (Georgian Bay, Lake Huron)  
Spence Farm Grapevine Smoke • “Local Folks” Stone Ground Mustard
- Buffalo Summer Sausage** (Cook’s Bison Ranch, Wolcottville, IN)  
Hot Smoked Bison Sausage • House Giardiniera
- Dry-Cured Chorizo** (Slagel Farm, Fairbury, IL)  
Paprika Pork Sausage • Chicago “Co-Op” Poblano
- Pressed Foie Gras** (Au Bon Canard Farm, Caledonia, MN)  
Cured Artisan Duck Liver • Preserved Seedling Orchard Summer Peach
- Bresaola** (CDK Angus, Galena, WI)  
Cured Beef Eye of Round • Pickled Heirloom Cherokee Garlic
- Goat Pepperoni** (Catalpa Grove Farm, Dwight, IL)  
Fennel Spiced Goat Sausage • Seedling Farm Apple-Fennel Jam
- Lamb Bacon** (Pinn Oak Ridge Farms, Delevan, WI)  
Mint Cured Lamb Belly • 676 Prairie Honey-Mint-Mustard
- Duck Prosciutto** (Maple Leaf Farm, Milford, IN)  
Spice Rubbed Cured Duck Breast • Golden Raisin Verjus
- Blueberry-Venison Sausage** (Mountain-View Whitetails, Fairbury, IL)  
Aged White Tail Sausage • Winter Spiced Blueberry

## Jars & Boards

- Cucumber & Olive Relish**  
Hidden Spring’s Creamery Feta • Flatbread Crackers 9
- Heirloom Tomato Confit**  
Tomato Vinegar • Chive • Flatbread Crackers 9
- Slagel Family Farm Finocchiona**  
Aged Red Wine Pork Sausage • Red Wine Cranberry • Burnt Birch 11
- Smoked Lake Superior Whitefish Dip**  
Zingerman’s Cream Cheese • Heirloom Garlic “Saltines” 12
- Margarita Flatbread**  
Basil Pesto • Oven-Dried Tomato • Hand-Rolled Mozzarella 14
- Spicy Sausage Flatbread**  
House Sausage • Red Bell Pepper • 676 Prairie Honey Cream 15

- Michigan White Bean Spread**  
Roof-Top Red Chili • Flatbread Crackers 9
- Roasted Porcini Mushroom Pesto**  
Pickled Pepper • Garlic Oil • Flatbread Crackers 9
- Catalpa Grove Farm Lamb Prosciutto**  
Dry-Cured Lamb Leg • Apple • Mint • Living Water Farm Organic Mizuna 12
- Grilled Lake Erie Walleye & Crab Cakes**  
Charred Lemon Aioli • Preserved Lemon 12
- Shrimp Flatbread**  
Herbed Zingerman’s Cream Cheese • Scampi Sauce 16
- Confit Duck Flatbread**  
Spiced Squash • Skyy Green Hydro Arugula • Apple Cider Aioli 18

## Sprouts, Greens & Broths

- 676 Green Salad**  
Capriole Farm Goat Cheese • Candied Almond • Wild Blueberry Cask Vin 9
- Heirloom Apple Salad**  
Sarveccio Parmesan • Wild Arugula • 676 Prairie Honey Vin 9
- Tomato & Michigan White Bean Soup**  
White Truffle-Capriole Farmstead Goat Cheese Crouton 9

- Midwest Caesar**  
Living Water Farm Romaine • Oil-Cured Olive • Cracker Crouton 9
- Local Farm Beet Salad**  
Celeriac • Heirloom Apple • Pine Nut • “Gin & Tonic” Vin 9
- Nichols Farm Potato Soup**  
Malt Chips • Gunthorp Farm Ham Hock • Swiss Chard Pesto 9

## Localvore

- Miller Farm Half Chicken**  
Michigan Navy Bean • Winter Squash Seed Pesto • Porcini Mushroom 26
- Lake Michigan Whitefish**  
Spence Farm Butternut Squash • Seedling Orchard Mulled Cider Aioli 27
- Grilled Lake Huron Salmon\***  
Smoked Almond • Brussels Sprout • Wisconsin Cranberry • Blis Maple Vin 28
- Grilled Black Earth Beef Strip Steak\***  
Werp Farm Potato • Horseradish • Heritage Prairie Farm Spinach • Bacon 30

- Braised CDK Farm Angus Illinois Beef**  
Nichols Farm “Pot Roast” Vegetable • Aromatic Natural Jus 26
- Gunthorp Farm Pig & Chips**  
Chop • Belly • Sausage • Nichols Farm Sunchoke Chips • Rosemary Salt 28
- Catalpa Grove Farm Lamb\***  
Chop • Braised Shoulder “Fry-Pie” • Genesis Growers Sweet Potato-Mint Jam 29
- Heartland Ranch Venison Loin\***  
Genesis Growers Kholrabi • Spiced Date • Winter Aroma 36

676 & Chef Wardynski believe you should know where your food comes from, who grew it and what is in it.

\* Consuming these raw or undercooked foods increases the opportunity of foodborne illness