



676 Restaurant & Bar

Supporting Our Fabulous Midwest Farm Partners and Great Lakes Fisheries

Express Lunch Menu

Coffee, Iced Tea or Soda • Soup or Starter Salad • Entree Salad, Sandwich or Flatbread 22

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

Cucumber & Olive Relish

Hidden Spring’s Creamery Feta • Flatbread Crackers 9

Heirloom Tomato Confit

Tomato Vinegar • Chive • Flatbread Crackers 9

Michigan White Bean Spread

Roof-Top Red Chili • Flatbread Crackers 9

Roasted Porcini Mushroom Pesto

Pickled Pepper • Garlic Oil • Flatbread Crackers 9

Sprouts, Greens & Broths

Local Farm Beet Salad

Celeriac • Heirloom Apple • Pine Nut • “Gin & Tonic” Vin 9

676 Green Salad

Capriole Farm Goat Cheese • Candied Almond • True Blue Farm’s Blueberry Vin 9

Heirloom Apple Salad

Sarveccio Parmesan • Wild Arugula • 676 Prairie Honey Vin 9

Cobb Salad

Avocado • Nueske Bacon • Tomato • Cheddar • Phil’s Cage-Free Egg • Buttermilk Vin 12

Tomato & Michigan White Bean Soup

White Truffle-Capriole Farm Goat Cheese Crouton 9

Midwest Caesar

Living Water Farm Romaine • Oil-Cured Olive • Cracker Crouton 9

Black & Blue Salad*

Spiced Natural Beef • Tomato • Red Onion • Goose Island Beer-Blue Cheese Vin 14

Great Lakes Nicoise Salad

Lake Erie Walleye • Tomato • Green Bean • Potato • Phil’s Cage Free Egg • Olive Vin 16

Nichols Farm Potato Soup

Malt Chips • Gunthorp Farm Ham Hock • Swiss Chard Pesto 9

Localvore

Sandwiches Accompanied With Choice Of Market Fruit, Wisconsin Potato Chips Or Hand-Cut Fries

Margarita Flatbread

Basil Pesto • Oven-Dried Tomato • Hand-Rolled Mozzarella 14

Shrimp Flatbread

Herbed Zingerman’s Cream Cheese • Scampi Sauce 16

“PB & J” Waffle Panini

House Peanut Butter • Seedling Farm Raspberry Jam • Buttermilk Waffle 12

Miller Farm Chicken Salad Sandwich

Roof-Top Basil • La Quercia Prosciutto • All Natural Tomato Focaccia 14

Black Earth Farm Meatloaf Sandwich

Charred Pickled Leek • Smoked Ketchup • Pretzel Roll 14

CDK Farm Angus Illinois Beef Brisket Melt

House Pickles • Prairie Breeze White Cheddar • Asiago Cheese Bread 15

Lake Erie Walleye Sandwich

Horseradish Pickle • Spicy Tomato • Snow Pea-Cucumber Slaw • Onion Roll 16

Spicy Sausage Flatbread

House Sausage • Red Bell Pepper • 676 Prairie Honey Cream 15

Confit Duck Flatbread

Spiced Squash • Skyy Green Hydro Arugula • Apple Cider Aioli 18

Michigan White Bean Burger

Olive Aioli • Horseradish Pickle • Living Water Farm Onion Sprout • Sea Salt Roll 12

Turkey Club Panini

Nueske Bacon • Zingerman’s Herb Cream Cheese • Roasted Tomato • Herb Focaccia 14

Lake Superior Whitefish Melt

Herb Mayo • Roasted Tomato • Marieke Gouda • Croissant 14

Catalpa Grove Farm Lamb Bacon B.L.T.

Nueske Bacon Jam • Living Water Farm Watercress • Grilled Brioche 15

Midwest Natural Beef Burger*

L.T.O. • Pickle Chip • Smoke Mayo • Brioche Roll 15 **Double Burger** 19

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