



Supporting Our Midwest Farm Partners and Great Lakes Fisheries

Christmas Day

3pm-8pm • à la carte menu available in the dining room

midwest cheese

three • 14 / four • 18 / five • 22
accompanied with sea salt cracker
tomato jam, candied figs
listed in order from mildest to strongest

- caso bolo** - *great american cheese*
densely packed with hazelnut and almond aromas. creamy caramel finish
- ocooch mountain** - *hidden springs creamery*
Alpine-style, raw milk cheese aged 3-4 months. dense and nutty
- bent river** - *alemar cheese*
camembert-style cheese with a mild mushroom-like aroma
- juliana** - *capriole farmstead*
buttery and smooth with a natural rind of herbs
- piper's pyramid's** - *capriole farmstead*
creamy, dense, and slightly sweet with a musty edge and a dusting of paprika
- six year cheddar** - *widmer*
rich nutty flavor becomes increasingly sharp and addictive
- espresso parmesan** - *sartori reserve*
reminiscent of an aged wisconsin cheddar, balanced by a full flavored
parmesan, hand rubbed with freshly roasted espresso
- gorgonzola dolce** - *sartori reserve*
higher moisture blue, sweet delicate flavor and creamy texture
- moody blue** - *roth creamery*
smoked over fruit wood, hints of roasted nuts and coffee

charcuterie

three • 14 / four • 18 / five • 22
accompanied with grilled baguette
stoneground mustard, house giardiniera
hung in our charcuterie room with 100% local breeds

- tasso ham** - *gunthorp farm*
the 4 S's, sweet, salty, smoky and spicy with strong allspice finish
- bresaola** - *strauss farm*
mild notes of peppercorns and nutmeg. aged upwards up 4 months
- goat merguez** - *kilgus*
freshly ground with orange peel, mint and cumin, blistered on a grill
- smoked salmon** - *h. forman & son*
hand cured scottish salmon is perfumed by friction-burning oak logs
sourced from sustainable forests
- duck prosciutto** - *maple leaf farm*
fennel, black pepper and coriander rubbed.
- grilled linguica** - *gunthorp farm*
mild with faint hints of cinnamon, oregano and white pepper
- lamb bacon** - *catalpa grove*
mint and rosemary brined, cherry wood smoked, griddled until crispy
- beef jerky** - *strauss farm*
a midwest tradition. marinated, smoked and dried
- coppa** - *gunthorp farm*
cured pork butt rubbed with juniper and mace. aged 30+ days

appetizers

- beef carpaccio***
sweet onion aioli / parmesan / garlic chips 14
- bacon wrapped dates**
linguica stuffed 12

- deviled eggs**
shaved truffle / caviar
(three / 9) (six / 13)

- roasted apple and parsnip bisque**
celery hearts / apple chips / black walnut 9
- seared scallops**
griddled polenta / mulled blueberries 16

garden grown

- mix of greens**
local greens / apple / spiced honey vinaigrette 10
- blood orange and beets**
baby arugula / smoked blue cheese / walnut vinaigrette 12

large plates

- gunthorp farm pork shoulder**
spence farm blue grits / braised greens / red wine poached cherries
- mero sea bass**
smoked tomato ragout / grilled leek / parsley butter 38
- truffle risotto**
roasted broccoli / wild mushrooms / lemon chip 22
- strauss farm hanger steak***
herb parmesan frites / béarnaise 28
- walleye**
wood grilled / cauliflower mash / lemon caper sauce 30
- venison tenderloin***
horseradish potato puree / brussels sprouts / red wine cherries 42

desserts

- chocolate peppermint yule log**
peppermint whipped cream / roasted sugar frosting / red currants 9
- salted caramel apple cake**
garret's caramel popcorn / caramel pudding buttercream 9
- chai latte crème brûlée**
pumpkin seed brittle 9

676 & Chef Hasho believe in celebrating the Midwest * Consuming these raw or undercooked foods increases the opportunity of foodborne illness