

676 restaurant & bar

Supporting Our Fabulous Midwest Farm Partners and Great Lakes Fisheries

midwest cheese & charcuterie

three • 14 / four • 18 / five • 22

accompanied with sea salt crackers / grilled baguette
house giardiniera / tomato jam / candied figs / stone ground mustard
hung in our charcuterie room with 100% local breeds

bent river cow - **alemar cheese**
camembert-style cheese with a mild mushroom-like aroma

juliana goat - **capriole farmstead**
buttery and smooth with a natural rind of herbs

six-year cheddar cow - **widmer**
rich nutty flavor becomes increasingly sharp and addictive

espresso parmesan cow - **sartori reserve**
reminiscent of an aged wisconsin cheddar / balanced by a full
flavored parmesan / hand rubbed with freshly roasted espresso

gorgonzola dolce cow - **sartori reserve**
higher moisture blue / sweet delicate flavor / creamy texture

goat merguez - **kilgus**
freshly ground with orange peel / mint / 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 / coriander rubbed

lamb bacon - **catalpa grove**
mint and rosemary brined / cherry wood smoked / griddled until crispy

coppa - **gunthorp farm**
cured pork butt rubbed with juniper and mace / aged 30+ days

share with the table

crispy goat cheese poppers
smoked pepper romesco / sweet pepperonata 16

bacon wrapped dates
pimento cheese / linguica stuffed 12

seared scallops*
cauliflower purée / brussels sprouts 16

deviled eggs
smoked salmon / crisp prosciutto / caviar
three 9 / six 13

bar meatballs
house ground meatballs
ancho marinara 13

sunflower hummus
vegetables / crackers 12

margherita flatbread GF
roasted tomato
mozzarella / basil 15

soups & salads

creamy tomato soup
aged cheddar grilled cheese / basil oil 9

mix of greens
local greens / picked herbs / honey vinaigrette 12

chopped iceberg
cucumber / radish / tomato / soft boiled egg
warm slab bacon / white balsamic 9

sweet potato & lentil soup
house italian sausage / tuscan kale
espresso parmesan 10

grilled carrot salad
carrot top pesto / capriole goat cheese 12

caesar salad
romaine / anchovy-garlic dressing
brioche croutons 12

entrée

676 burger* GF
house ground patty / caramelized onions
sautéed mushrooms / swiss cheese / garlic aioli 16

sullivan pheasant
pan roasted / celery root hash / apple shallot confit 34

walleye
wood grilled / cauliflower mash
lemon caper sauce 30

saffron tagliatelle
handmade fresh pasta / local mushrooms
cauliflower / kilgus farm cream
spiced cashew crumb 24

straus farms hanger steak*
herb parmesan frites / béarnaise 30

straus farms veal osso bucco
goose island beer braise / midwest blue grits
chow chow 38

sides

one-two people • 7

pimento mac-n-cheese / au gratin potatoes / yukon whipped potatoes
spence farm seasonal vegetables / parmesan garlic asparagus / lamb bacon brussels sprouts

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

GF indicates items that can be prepared gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

676 *restaurant & bar*

Supporting Our Fabulous Midwest Farm Partners and Great Lakes Fisheries

sparkling & whites

	6 oz.	9 oz.
maschio prosecco / venice / italy dry / slightly fruity / acidic crispness	13	
ruffino moscato d'asti / piedmont / italy lemon / pineapple / hint of spice	13	
banfi pinot grigio / tuscan / italy citrus / stone fruit / crisp finish	12	16
s.a. prum "essence" riesling / mosel valley / germany green apple / lime / white flower	11	14
dashwood sauvignon blanc / marlborough / new zealand vibrant with ruby red grapefruit / passion fruit / fresh herbs	11	14
nora albariño / rias baixas / spain white peach / mandarin orange / hints of sea air	12	16
wente chardonnay / livermore county / california baked apple / meyer lemon / hints of vanilla	13	17
"les petites bruyeres" pouilly-fuisse / burgundy / france elegant / golden delicious apple / mineral / a touch of oak	16	21

reds

	6 oz.	9 oz.
meiomi pinot noir / monterey / santa barbara / sonoma spice filled aromas / bright berry flavor	15	20
yalumba "y series" shiraz, barossa valley / australia cherry notes / licorice / spice / mocha chocolate	12	16
cune rioja crianza / rioja / spain red cherries / sweet tobacco / hints of vanilla	11	14
domaine de la solitude / rhone valley / france juicy black plum / fresh raspberries / herbs / spices	13	17
oberon cabernet sauvignon / north coast / california dark berry / cassis / toasted vanilla / toffee	15	20
chateau gaudin / pauillac / bordeaux / france structured / cassis / tobacco / cedar / herbs de provence	16	21
terrazas malbec / mendoza / argentina strawberry / cherry / hint of clove / vanilla	12	16