

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 / stone ground mustard

house giardiniera / tomato jam / candied figs

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 11

bacon wrapped dates

pimento cheese / linguica stuffed 12

deviled eggs

smoked salmon / crisp prosciutto / caviar
three 9 six 13

margherita flatbread **GF**

roasted tomato / mozzarella / basil 15

bar meatballs

house ground meatballs
ancho marinara 13

sunflower hummus

vegetables / crackers 12

soups & salads

creamy tomato soup

aged cheddar 1/2 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

black & blue

ny strip / local greens / tomato / onion / roasted mushrooms
IPA blue cheese dressing 17

sweet potato and lentil soup

house italian sausage / tuscan kale
espresso parmesan 10

grilled carrot salad

carrot top pesto / capriole goat cheese 12

caesar

romaine / anchovy-garlic dressing / brioche crouton 12

great lakes niçoise

lake erie walleye / spinach / tomato / green beans
potato / egg / olive 16

entrees

676 burger*

house ground patty / mushroom / swiss cheese
caramelized onions / garlic aioli 16

turkey panini

nueske smoked bacon / cream cheese / roasted tomato / focaccia 14

chicken salad

rooftop basil / prosciutto / tomato focaccia 14

strauss farm hanger steak*

herb parmesan fries / béarnaise 30

short rib melt

house pickles / white cheddar / asiago cheese bread 15

grilled walleye

tomato jam / snow pea-cucumber slaw / onion roll 16

whitefish melt

herb mayo / artichoke / roasted tomato / cheddar / brioche 14

vegetarian burger

roasted nuts / lentils / mushrooms
aioli / lto / honey wheat roll 16

salmon

pan seared / cauliflower mash / lemon caper sauce 29

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

Lunch Menu - Winter 2017/2018

676 *restaurant & bar*

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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 and fresh herbs	11	14
nora albariño, rias baixas, spain white peach, mandarin orange and hints of sea air	12	16
wente chardonnay, livermore county, california baked apple, meyer lemon and hints of vanilla	13	17
"les petites bruyeres" pouilly-fuisse, burgundy, france elegant, golden delicious apple, mineral and 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 with herbs and 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 and herbs de provence	16	21
terrazas malbec, mendoza, argentina strawberry, cherry, hint of clove and vanilla	12	16