

676 restaurant & bar

Proudly Supporting Our Midwest Farms and Great Lakes Fisheries

charcuterie

three • 14 / four • 18 / five • 22

landjaeger, giardiniera- **gunthorp farm**- lagrange in
coppa, pickled cherry tomatoes- **gunthorp farm**- lagrange in
beef jerky, spiced cashews- **strauss farm**- wi
lamb bacon, mint mustard- **catalpa grove farm**- dwight il
grilled linguica, olive relish- **gunthorp farm**- lagrange in
duck prosciutto, cranberry orange marmalade-
maple leaf farms- milford in
smoked salmon, stone ground mustard-
georgian bay- lake huron
goat merguez, grilled sweet pepper- **kilgus**- fairbury il
bresaola, pickled beans- **strauss farm**- wi
tasso ham, marinated olivess- **gunthorp farm**- lagrange in

midwest cheese cave

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caso bolo, grape preserve- **great american cheese**- kenosha wi
gorgonzola dolce, candied figs- **sartori reserve**-plymouth wi
juliana, rhubarb jam- **capriole farmstead**- greenville il
espresso parmesan, sunflower seed pesto-
sartori reserve - plymouth wi
six-year cheddar, smoked bacon jam- **widmer**- theresa wi
piper's pyramide, orange jam-
capriole farmstead- greenville il
bent river, meyer lemon- **alemar cheese**- monkato mn
ocooch mountain, tomato jam-
hidden springs creamery- westby, wi
moody blue, pickled watermelon rind- **roth creamery**- wi

communal

smoked trout deviled eggs

crisp prosciutto, caviar
three 9 / six 13

bacon wrapped dates

linguica stuffed, local pimento cream 12

margherita flatbread

roasted tomato, mozzarella, basil, parmesan 15

sausage flatbread

housemade italian sausage, roasted red pepper
capriole goat cheese 16

house smoked salmon spread*

crispy sea salt flatbread 16

avocado toast

green tomato bruschetta, burrata cheese
rooftop herbs, grilled baguette
(serves 1-2) 11 / (serves 3-4) 16

bar meatballs

house-ground meatballs, ancho-marinara 13

sunflower hummus

vegetables, seeded cracker 9

greens & soups

avocado gazpacho

snow pea salad, tempura avocado 12

tomato soup

aged cheddar grilled cheese sandwich 11

676 caesar

romaine & local greens, parmesan
brioche crouton 12

baby iceberg*

cucumber, tomato, radish, soft boiled egg
white balsamic vinaigrette 12

localvore

miller chicken

smoked ½ chicken, warm potato salad 28

mushroom tortellini

heirloom carrots, wild mushrooms, hazelnuts
26

strauss farm hanger steak*

herb-parmesan fries, bearnaise 30

seared salmon

artichoke hearts, green olive relish, remoulade
29

localvore

grilled gunthorp pork shoulder

tabbouleh salad, citrus yogurt 31

strauss farm beef filet

potato gratin, asparagus, koval braised shallots
45

catalpa grove lamb

sausage and chop, squash, cous cous
harissa vinaigrette 36

seared walleye

shaved vegetable noodles, lemon cream 29

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 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