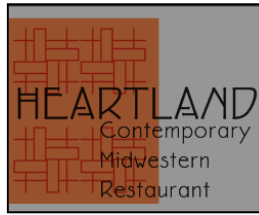


## Wine Bar

[www.heartlandrestaurant.com](http://www.heartlandrestaurant.com)



## Cheese

- ❖ Hook's Cheese Company "Bloomin' Idiot" cave-aged Wisconsin blooming-rind cow milk cheese \$6
- ❖ Milton Creamery "Prairie Rose" cellar-aged Iowa salt-cured Amish cow milk cheese \$6
- ❖ Natural Valley Cheese "Redstone Robust" cellar-aged Wisconsin washed-rind goat milk cheese \$6
- ❖ Regional artisan cheese sampler \$12

*Cheeses served with whole grain crackers, Ames Farm single source honey and rhubarb-pecan chutney*

## Soups and Salads

- ❖ Cucumber-sorrel gazpacho with green onion crème fraîche, foccacia croutons and cilantro blossoms \$8
- ❖ Game bird consommé with summer pea medley, a poached pheasant egg, green onions and star anise oil \$10
- ❖ Drag/mith Farm spinach salad with grilled sweet onions, spiced pumpkinseeds, Deer Creek Farm strawberries and wildflower honey-yogurt dressing \$8
- ❖ Organic field greens with shell peas, cherry tomatoes, *St. Pete's* select blue cheese and red onion-tarragon vinaigrette \$8
- ❖ Organic romaine lettuce with marinated fingerling potatoes, toasted sunflower seeds, herb sprouts and house-smoked lamb bacon vinaigrette \$10

## Charcuterie

- ❖ Pink peppercorn-cured Michigan lake trout gravlax croquettes with black pepper crème fraîche, cucumber aspic salad and dill sprouts \$12
- ❖ Rabbit liver-caramelized fennel mousse with rhubarb syrup, grilled radicchio, wood sorrel and house-baked whole grain crackers \$10
- ❖ Pan-roasted fennel pork sausage with purple turnip-cucumber slaw, Belgian endive and plum-ginger mustard \$14

## Plats du Jour

- ❖ Wisconsin russet potato gnocchi with grilled green onions, organic radicchio, golden snow peas and walnut-thyme butter sauce \$18
- ❖ Hazelnut-crust Michigan whitefish with pea shoots, marinated white & chioggia beets, English shell peas and chilled shell pea-hazelnut sauce \$12
- ❖ Wild Acres Farm free range poussin with fava bean purée, braised summer greens and king bolete mushroom sauce \$19
- ❖ Meadows Pride Farm grass-fed veal roast with leek confit, roasted fennel and house-blended rhubarb barbecue sauce \$22

## Desserts

- ❖ Chocolate-hazelnut praline galette with juniper caramel crème anglaise, cardamom-scented cherry compote and maple syrup crème fraîche \$9
- ❖ Strawberry-rhubarb clafoutis with summer fruit maple syrup, a honey oat Florentine tuile and chantilly \$9
- ❖ White chocolate-*St. Ambuca* semi-freddo with black currant curd, Chambord sabayon and fresh blackberries \$9

*Serving a nightly changing menu from 5:30 PM Tuesday through Sunday*

1814 *St. Clair* Avenue, *St. Paul*, Minnesota 651.699.3536

18% gratuity will be added to all parties of 6 or more