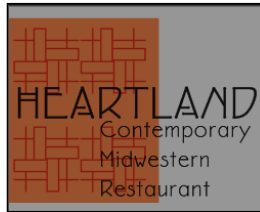


Wine Bar

www.heartlandrestaurant.com



Cheese

- ❖ Shepherd's Way Farms "Friesago Grano" Minnesota cave-aged sheep milk cheese \$5
 - ❖ Carr Valley Cheese Company "Apple Smoked Cheddar" paprika-rubbed Wisconsin cave-aged cow milk cheese \$5
 - ❖ Roth Käse "Grand Cru Furchoix Gruyère" Wisconsin cellar-aged cow milk cheese \$5
 - ❖ Assorted regional artisanal cheese sampler \$10
- Cheeses served with Ames Farm clover blossom honey and house-baked whole grain crackers*

Soups and Salads

- ❖ Golden potato-crème fraîche soup with garlic scallion oil \$8
- ❖ Preserved duck leg-egg drop soup with green onions and champagne vinegar-white wine broth \$10
- ❖ Organic baby lettuces with grilled green onions, toasted Illinois pecans, buttermilk blue cheese and strawberry-red wine vinaigrette \$8
- ❖ Chilled two bean salad with baby mâche, shaved Fayette Creamery "Little Darling" cheese and mint pesto vinaigrette \$8
- ❖ Watermelon radish carpaccio with grilled asparagus, pickled green tomato relish, micro greens and Donnay Dairy chèvre vinaigrette \$8

Charcuterie

- ❖ Au Bon Canard foie gras-apple mousse with pecan-preserved fruit chutney, black currant cumberland sauce and house baked crackers \$10
- ❖ Caramelized red onion-braised rabbit confiture roulade with carrot-scallion slaw and apple mustard gastrique \$10
- ❖ House-smoked pork croquettes with pickled spring onions, Red Giant mustard sprouts and strawberry catsup \$10
- ❖ Smoked Hill & Vale Farm lamb ribs with grilled green beans and red pepper-honey glaze \$14

Plats du Jour

- ❖ English shell pea-wheat berry risotto with spring onions, Roth Käse Grand Cru Furchoix Gruyère cheese and Harry's Farm pea shoot salad \$16
- ❖ Cornmeal-crust catfish with house-smoked bacon, braised chard, red pepper-spring onion relish and toasted chili oil \$12
- ❖ Seared Au Bon Canard foie gras with apricot-caramel glazed strawberries and grilled semolina croustade \$16
- ❖ Fischer Farm Yorkshire pork loin roast with braised spring greens, roasted baby fennel and leek cream \$19

Desserts

- ❖ Minnesota sorghum crème brûlée with pink peppercorn-chocolate wafers and maple glazed pecans \$9
- ❖ Hazelnut-pumpkin seed shortbread with port macerated strawberries, wild flower honey crème fraîche and honey glazed hazelnuts \$9
- ❖ Flourless chocolate gâteau with raspberry coulis, espresso sabayon, pear caramel sorbet and passion fruit curd \$9

Serving a nightly changing menu from 5:30 PM 1814 St. Clair Avenue, St. Paul, Minnesota 651.699.3536

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