

AUGUST 2019 MENU

Thursdays @ The House



It's a date!

TASTING
SHARING
FUN
LOCAL
SEASONAL

SOUPS & SALADS

- ROASTED LOCAL BEETS & LEMONY WHIPPED FETA
With artisan greens and pistachios \$8
- SAUTEED CHICKEN OF THE WOODS LOCAL MUSHROOM SALAD
Artisan greens with roasted tomato-sherry vinaigrette, crumbled goat cheese, crispy shallots
- FIRE-ROASTED TOMATO BISQUE
Our house fave, with our herbed croutons
\$3 cup / \$5 bowl
- JUST SOUP & SALAD, PLEASE
Cup of Soup and Artisan Green Salad \$7
Artisan Green Side Salad \$4
- CUCUMBER & CANDY ONION SALAD
With local cukes, candy onions, and fresh dill \$3
- THE CARRIAGE HOUSE WEDGE
Romaine wedge, Danish blue cheese, Michigan dried cherries, toasted walnuts, honey-balsamic vinaigrette \$7
•with herb-marinated grilled chicken breast +\$4
•with seared fresh salmon fillet +\$7
•with sautéed shrimp (4) +\$7

BRUSCHETTA & FLATBREADS

- CAPRESE BRUSCHETTA
Our baby sweet cherry tomatoes, fresh mozzarella, and fresh basil with honey-balsamic vinaigrette on toasted ciabatta (2) \$7
- MEDITERRANEAN BRUSCHETTA
FOUR CORNERS FRESH GOAT CHEESE topped with a medley of sautéed pine nuts, golden raisins, kalamata olives, and bell peppers on toasted ciabatta (2) \$7
- BBQ CHICKEN NAAN FLATBREAD
Sliced, gilled chicken breast, shaved red onion, mozzarella cheese, fresh cilantro, and UNCLE STEVIE'S LOCAL HONEY-BBQ SAUCE \$9
- GARLIC ROASTED TOMATO NAAN FLATBREAD
With our homemade basil pesto, fresh spinach, and mozzarella \$8



straight-up snacks

- HH CHEDDAR SPREAD & CRACKERS
Hits the snack spot every time! \$3
- SUSIE'S SUN PICKLES
Secret family recipe -- most amazing dills ever! \$3
- STABLE SALT & PEPPER POTATO CHIPS
With Wernert's spicy ketchup \$3
- BEER-BATTERED FRESH GREEN BEANS
With green goddess dip \$5
- HUMMUS BLISS
Fresh & healthy -- with veggies and pita chips \$6
- MEXICAN ELOTES FRITTERS
Mexican-style roasted corn & poblano pepper fritters, served with cilantro-lime mayo (3) \$7

fancy-ish little plates

- STUFFED BABY ZUCCHINI
With Italian sausage, parmesan & mozzarella cheeses \$6
- BUTTERY KIMCHI SHRIMP
Sautéed with CAMBRIDGE CHEESE CO. BUTTER, fresh garlic and ginger, finished with puréed THE BRINERY KIMCHI (4) \$10
- LOCAL GOLDEN CHANTERELLE MUSHROOM TACOS
Deep fried with honey-chipotle aioli, shaved radishes, fresh cilantro (2) \$8
- LAMB CHOP LOLLIPOPS
Chargrilled and served with our plum-tomato ginger jam (2) \$10
- SEA SCALLOP LOVE
Seared jumbo sea scallops on a crispy wonton with chile-infused MICHIGAN HONEY (2) \$10

**Early Bird BAR DEALS 4:00-5:30pm:
50% OFF COCKTAILS, WINES & BEERS**

**Ingredients in ALL CAPS can be
purchased at Blissfield Marketplace!**

BIGGER STUFF

- MELT-IN-YOUR-MOUTH MARKET BURGER
Choice ground beef patty chargrilled and topped with melted Swiss & blue cheeses, roasted candy onions, crumbled bacon & crispy shallots, served with Stable chips and Wernert's spicy ketchup and our sun pickle \$12
- ROSEMARY-HONEY PAN-ROASTED SALMON
North Atlantic wild caught fillet finished with rosemary-infused MICHIGAN HONEY, with crushed redskins and fresh veg \$15
- PASTA WITH CREAMY WHIPPED RICOTTA & FRESH HERBS
With sautéed local green beans, roasted tomatoes, shaved parmesan and toasted herb breadcrumbs \$12
•with herb-marinated grilled chicken breast +\$4 •with seared fresh salmon fillet +\$7 •with sautéed shrimp (4) +\$7
- BOURBON GRILLED CHICKEN BREAST
With sweet corn relish, crushed redskins and fresh veg \$12

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THE STANDARDS & NON-ALCOHOLIC

- APRICOT SOUR

Since the '60's: apricot brandy, orange juice & sour mix \$5

- SANGRIA

Because everyone loves sangria -- red or white \$5

- ELDERFLOWER LEMONADE

N/A elderflower cordial and lemonade \$4

- HIBISCUS REFRESHER

N/A hibiscus syrup, fresh lime, ginger beer \$4

- LEMON-BASIL SPRITZ

N/A lemon-basil syrup, fresh lemon, club soda \$4

- RASPBERRY ICED TEA

N/A raspberry syrup and freshly brewed iced tea \$4

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MADE-FROM-SCRATCH DESSERTS

- *HH*MINI CHOCOLATE TOFFEE TORTE
Pecan crust, chocolate ganache, toffee mousse,
mocha whipped cream \$4
- VANILLA BEAN CRÈME BRÛLÉE
With freshly picked mulberries \$5
- FROZEN LEMON MOUSSE & BERRIES
With fresh local black raspberry coulis \$4
- DANA'S GOURMET COOKIE \$2
- AUNT SUSIE'S LOCAL APPLE PIE \$4
 - MY GRAM'S CHERRY PIE \$4

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