



journeyman

cafe menu, winter 2005,
available noon – close
breakfast items sat/sun 10-noon

Welcome to food you can feel good about. Our ingredients are local, organic or chemical free, and sustainably managed whenever possible. Nothing that shouldn't be there is, and you get to support your neighbor while having something delicious to eat. We feel that a strong sense of community, responsible stewardship of the earth, and care and passion in the kitchen are all qualities you can taste. Our pizzas, veggies and meats all come from our wood-fired oven after our breads roll out in the early morning. Our greens are pristinely fresh and local. Our chef is as skilled as he is devilishly handsome. Join us for a new ethic in cooking.
Live off the land.

onion soup gratinee

Three-day soup with sweet onion, oxtail broth, fontina Val d'Aosta,
rustic bread croutons
6.00

potato and rosemary soup

with sweet cream
4.00

warm spinach salad

organic baby spinach, Maytag Blue cheese
roasted onions, curry vinaigrette, spice roasted walnuts, bacon and raisins
7.00

country pate

traditional pate with red wine marinated figs, pickled onions, house made mustard
7.00

journeyman blue plate

grilled cheese, cup o' soup, petite green salad
6.00

brioche French toast

raspberry goat cheese, Michigan maple syrup
8.00

curried chicken and golden raisin sausage wrap

Lebenese saaj bread with pickled onions, cranberry bean puree,
baby arrowleaf spinach
7.00

braised brisket sandwich

Creswick Farms beef with airole, pickled onions, fontina, and greens
on journeyman onion boule
9.00

quiche lorraine

farm eggs with house cured bacon, carmelized onion,
fontina cheese
8.00

PIZZA

Available from noon to close.

sage and garlic roast chicken

with house made tesa, roasted tomato sauce,
Coach Farm goat cheese
15.00

roasted artichoke, olive, and onion

with walnut pesto
14.00

fennel sausage

with roasted sweet onion,
roasted tomato sauce
14.00

four cheese

Maytag blue, pecorino romano, fontina Val d'Aosta,
smoked provolone
12.00

build your own

roasted tomato sauce or pesto with cheese
\$12.00

\$1.00 ea:

roasted artichokes

olives

roasted onion

Maytag blue cheese

Coach Farm goat cheese

sage chicken

tesa

serrano ham

fennel sausage

114 e. main * fennville * 269-561-2269 * open wednesday - friday 7 am - 9 pm, saturday and sunday, 9 am-9 pm

*The consumption of raw or undercooked proteins may increase the risk of food borne illness.