



**LOCAL GROWERS
& PRODUCERS:**

BOXED WATER IS BETTER, *GRAND RAPIDS*
COTANTS FARM MARKET, *HASTINGS*
CRISPY COUNTRY ACRES, *HOLLAND*
COUNTRY WINDS CREAMERY, *ZEELAND*
CRESWICK FARM, *RAVENNA*
GEE DEE BEES, *LANSING/HASTINGS*
MAMA MUCCIS PASTA, *CANTON*
MOO-VILLE QUALITY CREAMERY, *NASHVILLE*
JORDAN VALLEY FARMS, *WYOMING*
RAKOWSKI FAMILY FARM, *WAYLAND*
SHADY SIDE, *HOLLAND*
TOM'S MEAT MARKET, *HASTINGS*
TOM OTTO TURKEY FARM, *MIDDLEVILLE*

...AND MORE ADDED ALL THE TIME

We are dedicated to using the highest quality local and fresh ingredients in our recipes, which means our menus change with the seasons.

We are proud to support our local farmers, growers, and producers who grow and sell foods in sustainable ways that not only support the local economy but also assure proper stewardship of the animals and our lands.

We proudly carry Michigan wine, beer and spirits.

128 SOUTH JEFFERSON STREET HASTINGS, MI 49058 269.948.4042

WWW.COUNTYSEATLOUNGE.COM

FOR STARTERS

POTATO & BACON BALLS

six deep fried balls of shredded potato, colby-jack cheese, bacon, and egg, served with smoky chipotle aioli —6.

CHICKEN EGG ROLLS

two egg roll wrappers, grilled chicken, shredded cabbage, soy sauce, garlic, carrots, red onions, and red peppers, hand rolled and lightly fried, served with sweet chili sauce —7.

CRAB STUFFED MUSHROOM CAPS

mushroom caps, maryland crab stuffing, provolone cheese, baked —10.

WARM SPINACH & ARTICHOKE DIP

creamy dip of fresh spinach, artichoke hearts, onions, parmesan, and cream cheese, topped with provolone cheese, served with pita points —10.

MICHIGAN BEER BATTERED CHICKEN STRIPS

four hand cut strips, served with roasted garlic aioli and house whiskey bbq sauce —8.

APPETIZER COMBO

Warm Spinach & Artichoke Dip, MI Beer Battered Chicken Strips, Onion Rings, and Potato Bacon Balls —12.

GOAT CHEESE FRITTER

pecan crusted, savory spread served with bacon jam, roasted apples and pita points —10.

PEPPER JACK KIELBASA TOTS

breaded bites of cheese stuffed with kielbasa —10.

BASKET OF HOUSE POTATO CHIPS

potatoes sliced thin, fried, served with your choice of one of our house made dips: french onion dip, pimento bar cheese or chipotle bleu cheese dip —6.5.
with Flight of all three Dips for —8.

CAJUN CHICKEN QUESADILLA

grilled blackened chicken breast stuffed in flour tortilla with grilled green and red peppers, colby-jack cheese, served with fresh pico de gallo, guacamole and sour cream —10.

LOADED CHIPS

house potato chips layered with cheese and bacon, topped with sour cream and scallions —9.

MI BEER BATTERED ONION RINGS

wide cut spanish onions hand dipped in our beer batter, fried and served with chipotle ranch dip —8.

GREENS

served with house made dinner roll and butter

CHICKEN CAESAR SALAD

crisp romaine, grilled chicken, asiago, tomato, croutons, creamy house made caesar dressing —12.
Sub grilled or blackened shrimp —5.

SOUTHWEST SALAD

fried chicken, tomato, black beans, roasted corn, mixed bell peppers, avocado, colby-jack cheese, mixed greens, chipotle ranch dressing —12.
(grilled or blackened chicken breast may be substituted)

EGGPLANT & MOZZARELLA SALAD

breaded eggplant, mozzarella cheese, roasted portobello mushrooms, roasted bell peppers, mixed greens, balsamic vinaigrette —10.
ADD grilled, crispy or blackened chicken breast —3.5
ADD grilled or blackened shrimp —5.

SIDE SALADS

HOUSE SALAD

mixed greens, tomato, red onion, carrots, house made croutons, sunflower seeds, choice of dressing —4.5

CAESAR SALAD —4.5

CLASSIC SPINACH SALAD —4.5

CALIFORNIA COBB SALAD

rows of grilled chicken, tomato, avocado, red onion, bacon, bleu cheese crumbles, and farm fresh boiled egg, served with choice of dressing —12.

CHICKEN WALNUT SALAD

grilled chicken breast, crumbled bleu cheese, candied walnuts, dried michigan cherries, mixed greens, choice of dressing —12.

SPINACH & GOAT CHEESE SALAD

pecan crusted goat cheese, roasted sweet potato, red onion, farm fresh egg hard boiled, bacon, roasted bell peppers, served with choice of dressing —10.
ADD grilled, crispy or blackened chicken breast —3.5
ADD grilled or blackened shrimp —5.

DRESSINGS

Buttermilk Ranch, French, Caesar, Chipotle Ranch, Thousand Island, Honey-Mustard, Bleu Cheese, Tarragon Dressing, Raspberry Vinaigrette, Balsamic Vinaigrette, Honey Vinaigrette

SOUP

BAKED FRENCH ONION

—5.

ARTISAN SOUP OF THE DAY

CUP —3.

BOWL —4.

SANDWICH & BURGER PLATTERS

served with house made russet potato chips or cole slaw

SUB HAND CUT FRIES, SOUR CREAM FRIES, HOUSE SWEET POTATO FRIES, OR CUP OF SOUP —1.

SUB SIDE SALAD OR ONION RINGS —2.5

GLUTEN-FREE
BUNS
AVAILABLE
UPON REQUEST
—2.

SLIDERS

COUNTY SEAT SLIDERS (3)

hand pressed ground beef patty, white cheddar, sautéed onions —10.

SHORT RIB SLIDERS (3)

beef short rib, whiskey bbq sauce, swiss cheese, haystack onions, creamy coleslaw —10.

CRAB CAKE SLIDERS (3)

maryland style crab cake, melted white cheddar, lettuce, tomato, dijonaise —13.

FLIGHT OF SLIDERS (3)

try them all—one of each: County Seat Slider, Short Rib Slider and Crab Cake Slider —11.

REUBEN

house corned beef, fresh kraut, 1000 dressing, swiss cheese, marble rye —10.

PRIME DIP

shaved prime rib, provolone, hoagie roll, au jus —12.

COUNTY SEAT CLUB

honey smoked turkey, hickory smoked ham, bacon, lettuce, tomato, white cheddar, sun-dried tomato aioli on grilled ciabatta roll —12.

WRAPS

ON GRILLED TORTILLA

CAJUN CHICKEN WRAP

spicy chicken, roasted bell peppers, sautéed onions, colby-jack cheese, sundried tomato aioli, and lettuce in grilled flour tortilla —12.

SOUTHWEST WRAP

fried chicken, tomato, black beans, roasted corn, mixed bell peppers, avocado, colby-jack cheese, shredded leaf lettuce, chipotle ranch dressing —12.

TURKEY BACON WRAP

honey smoked turkey, bacon, romaine lettuce and diced tomato and basil pesto sauce —11.

COD FISH TACOS

two flour tortillas filled with north atlantic cod, hand dipped in beer batter, topped with fresh guacamole and pico de gallo —10.

BBQ SHORT RIB SANDWICH

boneless beef short rib, whiskey bbq sauce, swiss cheese, haystack onions, creamy coleslaw on grilled hoagie —12.

ALBACORE TUNA MELT

tuna salad, swiss cheese and tomato grilled on whole wheat bread —10.

CRISPY EGGPLANT SANDWICH

roasted bell peppers, mozzarella, red onion, tomato, balsamic aioli on hoagie roll —9.

FRIED CHICKEN SANDWICH

breaded chicken thigh, lettuce, tomato, bacon, honey aioli on old fashion bun —11.

BURGERS

BYO COUNTY SEAT BURGER*

half pound hand pressed beef patty, no fillers, with lettuce, tomato, mayo on grilled old fashion bun —10.

ADD cheese, fried farm fresh egg, onion haystack, onion ring, green olives, or grilled onions —1. each
ADD bacon or sautéed mushrooms —2. each
ADD goat cheese —3.

BEST DAMN BURGER*

half pound beef patty, zesty steak sauce, banana peppers, bacon, caramelized onions, white cheddar cheese, roasted garlic aioli, leaf lettuce, tomato on grilled old fashion bun —13.

SOUTHERN PIMENTO BURGER*

char-grilled half pound burger with pimento cheese, pickles, honey bacon slaw, lettuce, tomato, on an old fashioned bun —12.

GOUDA BACON TURKEY BURGER

fresh ground natural turkey grilled, topped with bacon, gouda cheese, lettuce, tomato, and smoky dijon sauce —12.

VEGETARIAN PORTOBELLO BURGER

marinated, grilled portobello mushroom topped with roasted bell peppers, grilled onions, lettuce, and tomato on an old fashion bun —8.

*Ask your server about menu items that may be cooked to order or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

MAIN COURSE

ADD SIDE SALAD—3.5 ADD CUP OF SOUP—2.

SIDE SALADS: House Salad—Spinach Salad—Caesar Salad

BEEF

BONELESS SHORT RIBS

beef short ribs, whiskey bbq sauce, served with seasonal vegetable and one side —18.

NEW YORK STRIP STEAK*

ten ounces, hand cut and seasoned, served with seasonal vegetable and one side —20.

GRILLED SIRLOIN*

marinated in garlic and herbs, eight ounces of sirloin grilled, sliced and topped with sautéed mushrooms, onions and our bourbon sauce, served with seasonal vegetable and one side —19.

TENDERLOIN MEDALLIONS*

topped with bleu cheese, grilled, served on merlot demi-glace with seasonal vegetable and one side —20.

PORK

SWEET TEA PORK CHOP

center cut chop marinated in sweet tea, topped with bacon jam, served with roasted apples, seasonal vegetable and one side —16.

CHICKEN

FRIED CHICKEN THIGHS

with mushroom country gravy, served with seasonal vegetable and one side —14.

CHICKEN MARSALA

chicken breast lightly dusted in seasoned flour, sautéed and topped with mushrooms and bell peppers in sweet marsala sauce, served with seasonal vegetable and one side —14.

SEAFOOD

WILD PACIFIC SALMON

maple-apple caramelized wild salmon, served with seasonal vegetable and one side —18.

CRAB STUFFED SHRIMP

shrimp filled with maryland crab stuffing, topped with basil pesto cream sauce, served with seasonal vegetable and one side —18.

MARYLAND CRAB CAKES

drizzled with dijon sauce, served with seasonal vegetable and one side —20.

FISH & CHIPS BASKET

michigan beer battered cod, hand cut fries, malt vinegar —13.

PASTA/RISOTTO

SALMON & SHRIMP RISOTTO

petite cut of wild salmon and four grilled shrimp on creamy herb risotto made with roasted sweet potato and fresh asparagus —20.

SHRIMP & GARLIC KIELBASA LINGUINE

blend of kalamata olives, asiago cheese, heavy cream, served on linguine —16.

CHICKEN FETTUCCINE ALFREDO

grilled chicken breast, parmesan sauce and al dente pasta —15.

GOURMET MAC & CHEESE

tomato, bacon, chopped garlic, red onion, special three cheese house sauce, cavatappi noodles, topped with house potato chip crumbles —15.

EGGPLANT PARMESAN

parmesan breaded eggplant stacked with roasted tomato sauce and ricotta cheese, topped with fresh house made mozzarella, side of linguine —14.

GLUTEN-FREE
PASTA
AVAILABLE
UPON REQUEST
—5.

SIDES:

Baked Potato, Loaded Baker (add 2.), Roasted Garlic Mashed, Rosemary Roasted Potatoes, House Mac & Cheese, Sweet Potato Mash, Roasted Apples, Herb Risotto Cake, Seasonal Vegetable

WE ALSO HAVE HOUSE MADE DESSERTS...ask your server to see our Dessert Tray.

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BEVERAGES

BOTTOMLESS BEVERAGES *free refills*

SOFT DRINKS coke, diet coke (caffeine free), sprite, mello yello, cherry coke —2.5

ICE TEA *fresh brewed* —2.5

LEMONADE —2.5

COFFEE *regular and decaf* —2.5

MORE BEVERAGES

STEWART'S ROOT BEER —2.5

MICHIGAN'S VERNORS GINGER ALE —2.5

HOT TEA *assorted organic caffeine and decaf* —2.5

HOT CHOCOLATE *with whipped cream* —3.

MILK *white and chocolate* (MOO-ville, Nashville, MI) —2.5

JUICE *orange, tomato, grapefruit, apple, cranberry* —2.5

BOXED WATER *is Better great for take out* —2.

SIGNATURE DRINKS

MAUI WOWIE

slush made from juice of raspberries and pineapple —4.5

FRUIT SHAKE

hand dipped MOO-ville vanilla ice cream blended with your choice of: raspberry, peach, strawberry, or cherry —5.

STEWART'S ROOT BEER FLOAT

Stewart's Root Beer topped with hand dipped MOO-ville vanilla ice cream —5.5

ASK US WHAT MICHIGAN CRAFT BEER WE HAVE ON TAP NOW!
We also carry many Michigan spirits and wine, too...check out our Bar Menu.

WE'RE SMITTEN WITH THE MITTEN!!

SPECIAL OCCASION IN YOUR FUTURE?

You have a vision for your event—we are here to help make it a reality. When you choose County Seat, you are choosing a partner who is dedicated to the success of your event. We pride ourselves on our attention to detail and consultative approach—from the moment you contact us—through day-of-event execution.

If you need a menu to fit a specific budget, let us know and we will be happy to help you with ideas of what we can do for you. We have over 33 years of experience that can be put to work for you.

Our singular focus is on creating great events, happy attendees, and making YOU look good. The professional County Seat staff will be happy to assist you in all phases of your meeting and banquet planning.

***ON PREMISE PRIVATE DINING—OFF PREMISE CATERING
PARTY TRAYS***