



**LOCAL GROWERS  
& PRODUCERS:**

BOXED WATER IS BETTER, *GRAND RAPIDS*  
COTANTS FARM MARKET, *HASTINGS*  
GEE DEE BEES, *LANSING/HASTINGS*  
MAMA MUCCIS PASTA, *CANTON*  
MOO-VILLE QUALITY CREAMERY, *NASHVILLE*  
RAKOWSKI FAMILY FARM, *WAYLAND*  
TOM'S MEAT MARKET, *HASTINGS*  
TOM OTTO TURKEY FARM, *MIDDLEVILLE*

...AND MORE ADDED ALL THE TIME

We purchase additional locally sourced ingredients through Farm Link, an online marketplace in Grand Rapids. They connect us with local farms, that we may not be aware of, for easy access to the freshest products West Michigan has to offer.

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](http://WWW.COUNTYSEATLOUNGE.COM)

January 2018

## small plates

### spinach & artichoke dip

warm creamy dip of fresh spinach, artichoke hearts, onions, asiago, and cream cheese, topped with provolone cheese and crumbled bacon and served with toasted pita points -11.

### bacon cheese dip bowl

creamy blend of bacon, cream cheese, sour cream, cheddar and mozzarella, served warm in a bread bowl with toasted pita points, enough to share -12.

### sweet chicken & waffle

house made belgian waffle infused with green onions and cheddar cheese, topped with fried buttermilk dipped chicken thigh and sweet hot maple glaze -11.

### the prime quesadilla

sliced house roasted prime rib, caramelized onions and shredded cheddar cheese stuffed in a flour tortilla, served with pico de gallo and sour cream -13.

### cajun fries

house cut fries topped with pulled pork, bacon, cheddar-jack cheese, whiskey bbq sauce and jalapenos -8.

### bacon potato balls

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

### appetizer combo

spinach artichoke dip, mi beer battered chicken strips, onion rings, and potato bacon balls -13.

### chicken egg rolls

two egg roll wrappers filled with grilled chicken, shredded cabbage, soy sauce, garlic, carrots, red onions, and red peppers, hand rolled and lightly fried, served with sweet chili sauce -8.

### crab stuffed mushroom caps

mushroom caps filled with our crab stuffing, covered with provolone cheese and baked -11.

### michigan beer battered chicken strips

four hand cut strips, served with buttermilk ranch and house whiskey bbq sauce -8.

### general tso's skewers

tempura battered chicken thighs tossed in sweet and tangy general tso's sauce, skewered over asian slaw -8.

### drunken pork meatballs

ground pork with onions, bacon and cheddar-jack cheese, topped with whiskey bbq sauce, served with sweet jalapeno corn bread -8.

### basket of house potato chips

potatoes sliced thin, fried, served with our french onion dip -5.

## greens

*served with house made dinner roll and butter*

### chicken caesar salad

romaine, grilled chicken, asiago, tomato, herb buttered croutons, creamy house made caesar dressing -12.

*sub grilled or blackened shrimp -2.*

### southwest salad

fried chicken, tomato, black beans, roasted corn, mixed bell peppers, avocado, cheddar-jack cheese, and mixed greens, with chipotle ranch dressing -13.

### thai chicken salad

sliced grilled chicken, red bell peppers, shaved napa cabbage, chopped romaine, fresh cilantro, and crispy wontons, tossed in honey-lime vinaigrette, drizzled with peanut sauce -10.

### california cobb salad

rows of chopped grilled chicken, tomato, avocado, cucumber, bacon, bleu cheese crumbles, and farm fresh boiled egg, on chopped romaine and iceberg lettuces, 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 -11.

*grilled, crispy or blackened chicken breast —3.5*

*grilled or blackened shrimp —5.*

*may be added to these salads*

### spinach & goat cheese salad

pecan encrusted goat cheese, roasted sweet potato, mandarin oranges, red onion, hard boiled farm fresh egg, bacon, roasted bell peppers, tossed with fresh spinach, served with sherry-bacon vinaigrette -11.

### butternut squash salad

winter greens, roasted butternut squash, sliced apple, walnuts, honey-lime vinaigrette -10.

### side salads

#### house salad -4.5

mixed greens, tomato, red onion, carrots, herb buttered croutons, choice of dressing

#### caesar salad -4.5

#### classic spinach salad -4.5

### dressings

buttermilk ranch, french, italian, caesar, chipotle ranch, thousand island, honey-mustard, bleu cheese, raspberry vinaigrette, balsamic vinaigrette, honey-lime vinaigrette, sherry-bacon vinaigrette, maple-cider vinaigrette

## souper good

### baked french onion

bowl -5.

beer & cheddar    artisan soup of the day    clam chowder (fri & sat)

cup -3.    bowl -5.    bread bowl -8.

# hand held

*served with house made russet potato chips or coleslaw*

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 patties, white cheddar, sautéed onions -10.

### **short rib sliders** (3)

beef short ribs, whiskey bbq sauce, swiss cheese, haystack onions, creamy coleslaw -11.

### **hot turkey sliders** (3)

sliced turkey with grand marnier-cranberry sauce and arugula -12.

### **flight of sliders** (3)

try them all—one each: county seat slider, short rib slider and hot turkey slider -11.

### **reuben**

house corned beef, fresh kraut, thousand island dressing, swiss cheese, grilled on marble rye -9.

### **county seat club**

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

### **prime dip**

slow roasted prime rib, grilled peppers and onions, and provolone cheese in a grilled hoagie roll, served with au jus -13.

### **southern fried chicken sandwich**

buttermilk dipped chicken breast fried crispy, swiss cheese, lettuce, tomato, and buttermilk ranch on toasted bun -10.

## wraps

on grilled flour tortilla

### **sierra turkey wrap**

smoked turkey breast, swiss cheese, mixed greens, tomato, red onions, and chipotle aioli -9.

### **chicken caesar wrap**

herb grilled chicken breast, romaine, asiago cheese, creamy caesar dressing -10.

### **southwest wrap**

fried chicken, tomato, black beans, roasted corn, mixed bell peppers, avocado, cheddar-jack cheese, mixed greens, cilantro, chipotle ranch dressing -11.

### **vegan wrap**

black beans, tomatoes, red onions, roasted sweet potato, mashed avocado, and mixed greens -10.

### **crusty cuban**

house pulled pork, swiss cheese, sweet and spicy pickles, bacon, tangy aioli, grilled on hoagie roll -9.

### **baja fish tacos**

two warm flour tortillas filled with strips of tempura battered north atlantic cod topped with southwestern slaw and chipotle-lime sauce -10.

### **harvest turkey sandwich**

sliced grilled smoked turkey breast, cheddar cheese, apples and apple butter mustard sauce on toasted whole wheat bread -8.

### **crispy fried shrimp po-boy**

toasted hoagie roll loaded with crispy fried shrimp, mayo, pickles and shredded lettuce -12.

### **goat cheese & vegetable sandwich**

fresh goat cheese, red beets, carrots, pears, and arugula grilled on whole grain bread with evo -11.

## burgers

### **byo county seat burger\***

half pound hand pressed fresh ground beef patty, with lettuce, tomato, mayo on grilled old fashion bun -9.

*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...period!\***

half pound beef patty, steak sauce, banana peppers, bacon, caramelized onions, white cheddar cheese, roasted garlic aioli, lettuce, tomato on grilled old fashion bun -12.

### **bangin' bronco burger\***

char-grilled half pound burger topped with sweet bbq sauce, jalapenos, pepper-jack cheese, lettuce and our michigan beer battered onion ring on an old fashion bun -12.

### **bbq bacon burger\***

char-grilled half pound burger topped with whiskey bbq sauce, bacon, cheddar, tomato, and lettuce on an old fashion bun -12.

### **southwest turkey burger**

fresh ground natural turkey patty grilled, topped with lettuce, pico de gallo, avocado, and chipotle aioli on an old fashion bun -10.

### **inside out turkey burger**

seasoned fresh ground turkey mixed with pepper-jack cheese, bacon, shallots, and mushrooms, grilled and topped with tomato, lettuce and mayo, served on an old fashion bun -10.

\*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.

# dinner plates

add side salad —3.5

side salads: house salad—spinach salad—caesar salad

## the cow

### **boneless short ribs**

beef short ribs, whiskey bbq sauce, topped with haystack onions, served with seasonal vegetable and one side -16.

### **new york strip steak\***

ten ounces, hand cut and seasoned, served with seasonal vegetable and one side -19. *add sautéed mushrooms -2.*

### **ball tip steak \***

seasoned eight ounces of sirloin ball tip steak, served with seasonal vegetable and one side -15.

*add sautéed mushrooms -2.*

### **whiskey bbq meatloaf**

blend of ground beef and pork, glazed in our whiskey bbq sauce, served on thick toast with roasted garlic whipped potatoes, topped with haystack onions -10.

## the pig

### **apricot-mustard glazed pork chop**

bone in center cut pork chop grilled and glazed with apricot and mustard sauce, served with roasted garlic whipped potatoes and seasonal vegetable -13.

## the bird

### **fried buttermilk battered chicken**

boneless chicken breast and thigh dipped in buttermilk and battered, fried crispy to order and served with chicken gravy, roasted garlic whipped potatoes, creamy coleslaw, and sweet jalapeno corn bread -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 -12.

### **bourbon apple bacon chicken**

baked chicken breast wrapped in bacon, topped with sautéed bourbon apples served with seasonal vegetable and one side -14.

*we also have house made desserts...ask your server to see our dessert tray*

## the fish

### **rosemary roasted salmon**

wild salmon grilled in an apple cider glaze, served with seasonal vegetable and one side -18.

### **shrimp & grits**

cheesy grits mixed with bacon and green onions, topped with sautéed shrimp, served with sweet jalapeno corn bread and one side -16.

### **fish & chips basket**

beer battered north atlantic cod, hand cut fries, malt vinegar, creamy coleslaw -14.

## the noodle

*served with garlic toast*

gluten-free  
pasta  
available  
upon request  
-5.

### **chicken fettuccine alfredo**

grilled chicken breast, asiago sauce and al dente pasta, topped with asiago shavings -14.

### **gourmet mac & cheese**

tomato, bacon, chopped garlic, special three cheese house sauce, cavatappi noodles, topped with house potato chip crumbles -13.

### **stuffed chicken breast**

stuffed with feta, lemon juice, lemon zest, and seasonings, on linguine pasta with roasted tomato sauce —14.

## the garden

### **veggie rice bowl**

green soy beans, grape tomatoes, fresh basil, toasted pine nuts, grated lemon and juice, salt, black pepper, olive oil, zucchini, served with brown rice cooked in vegetable stock -8.

### **sides**

roasted garlic whipped potatoes, sweet potato mash, hand cut fries, sour cream fries, sweet potato fries, house mac & cheese, cheesy bacon grits, butternut puree, fried apples, seasonal vegetable, brown rice pilaf, coleslaw, cup of soup, sweet jalapeno corn bread  
*after 4pm: baked potato, loaded baker (add 2.)*

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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 beverages

#### **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 currently have on tap!  
we also carry many michigan spirits and wine, too...check out our bar menu*

*we are 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 34 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—TAKE OUT—OFF PREMISE CATERING—BOXED LUNCHES—PARTY TRAYS**