



## SUMMER HOUSE MENU

### 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)

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## small plates

*we can make any of these small plates into party trays...entertaining made easy!*

### **hummus & points**

blend of chickpeas, olive oil, tahini, lemon juice, and garlic in a spread, served with toasted pita points and fresh and blanched vegetables of the day –8.

### **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.

### **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.

### **bacon potato balls**

six deep fried balls of shredded potato, cheddar-jack cheese, bacon, and egg, panko crusted and served with smoky chipotle aioli –8.

### **appetizer combo**

spinach artichoke dip, michigan 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 house made french onion dip –5.

### **cheese board**

sampling of salami, smoked gouda, brie, toasted bread, honey butter, fresh fruit, dried cherries, and mixed nuts –14.

## greens

*served with house made dinner roll and butter*

### **southwest salad**

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

### **california cobb salad**

rows of chopped grilled chicken, tomato, avocado, cucumber, bacon, blue cheese crumbles, and farm fresh boiled egg, on chopped romaine and iceberg lettuces, topped with your choice of dressing –12.

### **chicken walnut salad**

grilled chicken breast, crumbled blue cheese, candied walnuts, dried michigan cherries, mixed greens, tossed with your choice of dressing –11.

### **chicken caesar salad**

chopped romaine, grilled chicken, parmesan cheese, tomato, and herb buttered croutons drizzled with creamy house made caesar dressing –12.

*sub grilled or blackened shrimp –2.*

## souper good

### **baked french onion**

bowl –5.

### **scratch soup of the day**

cup –3. bowl –5

### **clam chowder (fri & sat)**

*add to any of the following salads:*

grilled, crispy or blackened chicken breast –3.5

grilled or blackened shrimp –5.

### **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 and lemon vinaigrette –11.

### **fennel & pear salad**

crunchy raw fennel, kale, arugula, pear, and walnuts mixed with honey-lime vinaigrette –8.

### **butter lettuce salad**

radish, blue cheese, bacon, butter leaf lettuce tossed with buttermilk ranch dressing –8.

### **side salads**

#### **house salad –4.5**

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

#### **caesar salad –4.5**

#### **spinach salad –4.5**

#### **dressings**

buttermilk ranch, french, italian, caesar, chipotle ranch, thousand island, honey-mustard, blue cheese, raspberry vinaigrette, balsamic vinaigrette, honey-lime vinaigrette, lemon vinaigrette

# 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, onion rings or fresh fruit —2.5

all items are available  
for take out

## reuben

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

## michigan turkey rachel

locally sourced turkey breast, house coleslaw, russian dressing, and swiss cheese grilled on whole wheat bread —10.

## 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.

## tipsy pig

house pulled pork, whiskey bbq sauce, lettuce, tomato, crispy onion haystack, and melty cheddar on grilled hoagie roll —10.

## the aristocrat

grilled texas toast topped with ham, turkey, swiss, and blue cheese crumbles, baked —10.

## southern fried chicken sandwich

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

## the cuban

tender, slow-roasted pulled pork and smoked ham with melted swiss cheese, topped with crisp pickle slices and whole grain mustard on grilled hoagie roll —10.

## wraps

on grilled flour tortilla

## rubbed beef wrap

top round rubbed with rosemary, garlic and white wine, thinly sliced wrapped up with mayo and arugula —11.

## southwest wrap

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

## chicken waldorf wrap

chopped chicken, walnuts, apples, and dried michigan cherries mixed together in sweet mayonnaise dressing, topped with butter leaf lettuce —10.

## vegan wrap

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

## short rib sandwich

beef short ribs, whiskey bbq sauce, swiss cheese, haystack onions, and creamy coleslaw on grilled ciabatta roll —11.

## 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.

## grilled shrimp po-boy

butter toasted hoagie roll stuffed with romaine and grilled shrimp salad with garlic, tumhari spice, celery, and mayo, topped with scallions —12.

## heartless artichoke

artichoke hearts, avocado, lemon, and parmesan on grilled sour dough bread —9.

## ham, brie, apple and spinach panini

all that stuffed in a baquette with house made honey-mustard and grilled —11.

## burgers

gluten-free bun available  
upon request—2.

## byo county seat burger\*

half pound hand crafted 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 or fresh fruit -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.

*add to any of our steaks:*

sautéed mushrooms -2. chimichurri sauce -.50  
caramelized onions -1.

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

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

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

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

### **grilled ribeye\***

eight ounces of char-grilled ribeye steak, served with seasonal vegetable and one side -18.

## the pig

### **pan seared pork chop**

ten-ounce center cut pork chop pan seared with sautéed cherry tomatoes and fennel seeds, served with seasonal vegetable and one side -15.

## 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 -15.

### **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.

### **bourbon apple bacon chicken**

baked chicken breast wrapped in bacon, topped with sautéed bourbon apples served with seasonal vegetable and one side -15.

### **chicken rollatini**

chicken breast stuffed with baby arugula and gouda cheese, served with seasonal vegetable and one side -14.

## the fish

### **grilled salmon**

wild salmon topped with pickled vegetables and drizzled with balsamic vinaigrette, served with seasonal vegetable and one side -19.

### **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, served with 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 parmesan shavings -14.

### **gourmet mac & cheese**

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

### **ragu genovese**

slow cooked ragu with beef, onions and marsala wine on linguine pasta, topped with shaved parmesan -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 -9.

### **sides**

roasted potato wedges in olive oil and rosemary, whipped potatoes with roasted garlic, sweet potato mash, hand cut fries, sour cream fries, sweet potato fries, extra seasonal vegetable, brown rice pilaf, coleslaw, cup of soup, sweet jalapeno corn bread

*for an additional 2. —house mac & cheese, cheesy bacon grits or side salad*

*after 4pm —baked potato, loaded baker (add 2.)*

\*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.

## 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 35 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  
PARTY TRAYS**

## thirst quenchers

### 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

### 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

### more beverages

**stewart's root beer** —2.5  
**michigan's vernors ginger ale** —2.5  
**hot tea** *assorted organic caffeine and decaf* —2.5  
**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.

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

**Celebrating 35 years** of serving in beautiful downtown Hastings.  
Thank you for the privilege!!