

SUPER BOOK



taste

small plates & martinis

402 Phoenix St.
South Haven, MI 49090
(269) 637-0010
www.TasteSouthHaven.com

On a hot June afternoon in 2006, at present day taste, Joel, a Chef from Chicago, ordered a drink from a charming bartender, Heidi. This is where their love story began. As a couple they enjoy dining out, sampling a variety of appetizers rather than a full dinner each. It was this love of trying various menu items that bred the small plates concept for taste.

It has been Joel's lifelong dream to own and operate his own restaurant. That dream also became Heidi's when they fell in love and married in April 2012. Their love story continues where it all began, right here at taste. Chef Joel and Heidi Gesiakowski are enthusiastic to be sharing their dream with you.

Summer Hours

Sunday-Thursday 11:30am-10pm
Friday & Saturday 11:30am-11pm

You and your guest are cordially invited to enjoy up to \$12.00 off any ONE MENU ITEM when a second MENU ITEM of equal or greater value is purchased Sunday thru Thursday
OR
up to \$8.00 off any ONE MENU ITEM when a second MENU ITEM of equal or greater value is purchased Friday or Saturday.

Valid for Lunch or Dinner Seven Days a Week. Discount applies to any one Menu item, not a combination of menu items Not valid with any other discounts

Offer expires December 31, 2019

12

Use Dinner Card Punch #12



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COLD PLATES

tuna tartare GS*	12	tomato & mozzarella GS V	9
sushi grade tuna tossed with avocado, sesame, ginger, citrus juices & spring onion, served on crispy wontons		fresh mozzarella, roasted tomatoes, topped with fresh basil & balsamic reduction	
mushroom pate GS* V	8	michigan cheese plate GS* V	12
silky blend of mushrooms, onions and cheese served with sea salt ciabatta		camembert over sweet pepper jam, taleggio and fresh goat chevre with blueberry preserves and grilled bread	
bleu cheese & honey GS* V	8	hummus GS* V	7
bleu cheese crumbles & honey with artisan bread		chef's choice hummus with warm pita	

HOT PLATES

mac-n-cheese	9	bay scallops scampi GS*	14
chef's choice mac-n-cheese		sweet bay scallops sautéed with garlic butter & white wine with grilled bread	
plain mac-n-cheese V	6	blue gill	10
pasta with homemade cheddar cheese sauce		panko and parmesan crusted blue gill, lemon-dill aioli	
blackened chicken GS	8	tilapia tacos GS	8
tender chicken breast seared with cajun spices, atop a fennel cream sauce		corn tortillas filled with grilled tilapia, homemade creamy coleslaw and a corn & avocado salsa	
parmesan bread V	6	sausage plate GS	10
thick cut sourdough crusted with parmesan cheeses & herbs with tomato basil sauce		kaesekrainer, knackwurst & smoked polish sausages with house made sauerkraut and ground mustard	
salmon GS	12	beef wellington	15
4 oz seared salmon filet topped with a cucumber lime cream on a bed of jalapeño-cilantro rice		5 mini beef wellingtons with mushroom duxelle atop red wine demi-glaze	
wings GS*	10	sweet & spicy shrimp	10
brined chicken wings glazed with pure maple syrup & bacon over mini waffles		lightly dusted, flash-fried shrimp topped with a creamy, sweet & spicy sauce	
potato pancakes V	8	korean chicken bbq GS*	8
crispy potato pancakes with apple chutney, sour cream & chive oil		boneless chicken thigh glazed with a traditional korean bulgogi sauce with flavors of soy and sesame over rice	
cuban shrimp GS*	10	sweet-n-smoky ribs	11
tender shrimp poached in saffron, garlic butter & paprika with artisan bread		tender baby back ribs, slow cooked & smothered with sweet-n-smoky bbq, served with creamy slaw	
mussels GS*	10	filet bites GS	15
pei mussels sautéed in a french mustard cream sauce with artisan bread		garlic and peppercorn crusted beef tenderloin seared medium rare with a bourbon glaze	
crispy artichokes V	7		
pickled artichoke hearts lightly dusted & fried with a roasted tomato aioli			

GS Gluten Sensitive Friendly
 GS* Gluten Sensitive Friendly with modifications
 V Vegetarian
 Our menu items are not for those with Celiac Disease, but for those with gluten sensitivity.

Parties of 8 or more are asked to be on one bill and an 18% gratuity will be added.
 Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SUSHI

served with eel sauce, pickled ginger, wasabi & soy sauce

spicy tuna GS*	8
smoked salmon & cream cheese GS*	8
crab & avocado	8
crab stick and fresh avocado	
taste-y tempura	10
tempura shrimp, cream cheese, avocado, sriracha, rice rolled on outside	
cilantro tuna GS*	10
tuna, sweet chili glaze, cilantro, rice rolled on the outside	
phoenix roll GS*	11
tuna, cucumber, rice & smoked salmon rolled on the outside with spicy mayo	
crunchy veggie V	8
onions, carrots, kale, rice rolled on outside with onion crunch, sesame mayo	

BIG PLATES

served with a choice of 2 sides

filet GS	35
garlic and peppercorn crusted 10 oz tenderloin filet with bourbon glaze	
salmon GS	28
salmon filets with cucumber lime cream	
sweet-n-smoky ribs	27
full rack of ribs smothered in homemade bbq	
blackened chicken GS	22
2 blackened chicken breasts with fennel cream	
sausage plate GS	24
3 different sausages with ground mustard & sauerkraut	

SANDWICHES

served with choice of side

angus burger	11
½ lb angus burger on a butter bun (provolone, cheddar, swiss, american, bleu, mushrooms/ onions, bacon-add \$1 each)	
cuban	10
shredded pork, ham, swiss, pickles & mayo/mustard pressed on a hoagie roll	
chicken	10
grilled chicken, avocado, swiss & cilantro lime crema on a butter bun	
beef	11
thinly sliced beef, caramelized onions & mushrooms, provolone & chipotle mayo on parmesan crusted bread	

SALADS

house GS V	5
mixed greens, cucumber & roasted tomatoes (ranch, bleu cheese, balsamic, poppy seed)	
pear & bleu cheese GS V	6
mixed greens, pear, crumbled bleu cheese, sunflower seeds & cracked black pepper with balsamic vinaigrette	
goat cheese & beet GS V	6
mixed greens, creamy goat cheese, roasted beets & red onions, with homemade balsamic vinaigrette	
romaine wedge GS	7
crispy romaine, bleu cheese crumbles, smoked bacon, scallions, bleu cheese dressing	

SOUP

tomato parmesan bisque	cup 3	bowl 5
chef joel's signature tomato bisque with parmesan cheese & a blend of herbs		

soup of the day	cup 3	bowl 5
homemade soup of the day		

SIDES

french fries GS V	<i>additional charge items</i>
soup	popcorn kale
coleslaw GS	twice baked potato GS
seasonal veggie GS V	salads
sauerkraut GS	
jalapeño-cilantro rice GS V	

Taste proudly serves many local products

Fenn Valley Vineyards-Fennville • True Blue Farms-Grand Junction • The Blueberry Store-South Haven
 Little Town Jerky-Falmouth • Michigan Bread Co.-Detroit • Barden's Farm Market-South Haven • McIntosh Cellars-South Haven
 Ridley Family Sugar Farm-South Haven • Chicago Meat Authority-Chicago
 Evergreen Lane Farm-Fennville • New Holland Brewing Co-Holland • Chef Martin Sausages-Chicago

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