

# THE PLANTER

30 PER PERSON

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## STARTER

### CHICKEN CORN CHOWDER

blackened otto's chicken, celery, corn, green onion

### GARDEN SALAD

cucumber, tomato, red onion, roasted garlic balsamic vinaigrette **GF, VE**

## ENTREES

### BLACKENED SHRIMP & GRITS

pickled sweet corn, cheddar grits, bacon, spinach, red onion **GF**

### LAMB & PORK BOLOGNESE

slow cooked lamb & pork, tomato, celery, onion, fresh pappardelle from west michigan provisions, pecorino

### LOCAL MUSHROOM RISOTTO

king trumpets and blue oyster mushrooms, carnaroli rice, creme fraiche, fresh thyme **GF, V**

### GRILLED OTTO'S CHICKEN

braised greens, roasted garlic balsamic, yukon gold whipped potatoes **GF**

## DESSERTS

### PANNA COTTA

fresh berries, ginger honey

### KOREAN CHILI CHOCOLATE TART

korean chili, chocolate, graham cracker tart shell, bacon, salted caramel, whipped cream

# THE HARVEST

38 PER PERSON

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## STARTER

### CHICKEN CORN CHOWDER

blackened otto's chicken, celery, corn, green onion

### GARDEN SALAD

cucumber, tomato, red onion, roasted garlic balsamic vinaigrette **GF, VE**

### GERMAN POTATO SOUP

potato, leek, carrot, chive, chef martin's weisswurst sausage **GF**

## ENTREES

### SCOTTISH SALMON

sweet corn pudding, roasted tomato and shallot, chili-lime butter, chive oil

### PORK CHOP

apple cider brined, sweet potato hash, wilted spinach, chili-lime butter

### MICHIGAN CUT

10oz michigan raised sirloin, sweet potato hash, chimichurri

### GRILLED OTTO'S CHICKEN

braised greens, roasted garlic balsamic, yukon gold whipped potatoes **GF**

### IMPOSSIBLE MEATLOAF

plant based impossible burger, whipped yukon gold potatoes, braised greens, barbeque sauce

## DESSERTS

### PANNA COTTA

fresh berries, ginger honey

### KOREAN CHILI CHOCOLATE TART

korean chili, chocolate, graham cracker tart shell, bacon, salted caramel, whipped cream

# THE FARMER

35 PER PERSON

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## STARTER

### CHICKEN CORN CHOWDER

blackened otto's chicken, celery, corn, green onion

### GARDEN SALAD

cucumber, tomato, red onion, roasted garlic balsamic vinaigrette **GF, VE**

## ENTREES

### SCOTTISH SALMON

sweet corn pudding, roasted tomato and shallot, chili-lime butter, chive oil

### PORK CHOP

apple cider brined, sweet potato hash, wilted spinach, chili-lime butter

### GRILLED OTTO'S CHICKEN

braised greens, roasted garlic balsamic, yukon gold whipped potatoes **GF**

### IMPOSSIBLE MEATLOAF

plant based impossible burger, whipped yukon gold potatoes, braised greens, barbeque sauce

## DESSERTS

### PANNA COTTA

fresh berries, ginger honey

### KOREAN CHILI CHOCOLATE TART

korean chili, chocolate, graham cracker tart shell, bacon, salted caramel, whipped cream

**600** KITCHEN & BAR

V - vegetarian | VE - vegan | GF - gluten free

# TABLE STARTERS

PERFECT FOR EVERY KIND OF PARTY

## PER PIECE

**ASIAN PORK MEATBALLS** local ground pork, korean barbeque | 1 per piece

**STUFFED CREMINI** roasted garlic, leek jam, gruyère, chives | 1 per piece

**TWICE BAKED POTATOES** topped with chives | 2 per piece

**MARINATED STEAK SKEWERS** marinated sirloin, onion, mushrooms | 4 per piece

**GOAT CHEESE CRISP BITES** whipped chevre on crostini, with tomato shallot confit and chive oil | 1<sup>25</sup> per piece

**FRIED CHICKEN DRUMS** buttermilk, braised and fried chicken drums | 4 per piece

**SHRIMP COCKTAIL** olive oil poached shrimp, horseradish cocktail sauce, lemon | 2<sup>50</sup> per piece

**CHICKEN SALAD** house-made otto's chicken salad with scallion, black pepper, served on cucumbers | 1<sup>50</sup> per piece

**CHOCOLATE TRUFFLES** house-made | 1 per piece

**PANNA COTTA SHOOTERS** fresh berries, ginger honey | 1<sup>50</sup> per piece

## PER PERSON

**ROASTED SWEET POTATO HASH** | 3

**ROASTED BRUSSEL SPROUTS** balsamic glaze | 3

**GARDEN SALAD** lettuce, tomato, cucumber, onion, green goddess dressing | 2

**CAESAR SALAD** romaine, crispy capers, charred lemon caesar dressing, grilled croutons, cracked black pepper | 2

**BY GROUP | SM SERVES 20,  
LG SERVES 40**

**CHEESE** featured cheese, seasonal accompaniments | sm 100, lg 150

**HARVEST VEGETABLE** michigan produce, variety of preparations, green goddess to dip | sm 80, lg 150

**FRESH FRUIT** served with honey sweetened yogurt | sm 50, lg 100

**WHITE BEAN SPREAD** rosemary, garlic, served with pita | sm 20, lg 40

**SMOKED SALMON SPREAD** cream cheese, garlic, chives served with house-made crostini | sm 50, lg 100

# EDITORIAL ABOUT US

REAL FOOD BY REAL PEOPLE

## OUR FOOD PHILOSOPHY

NO SHORT CUTS

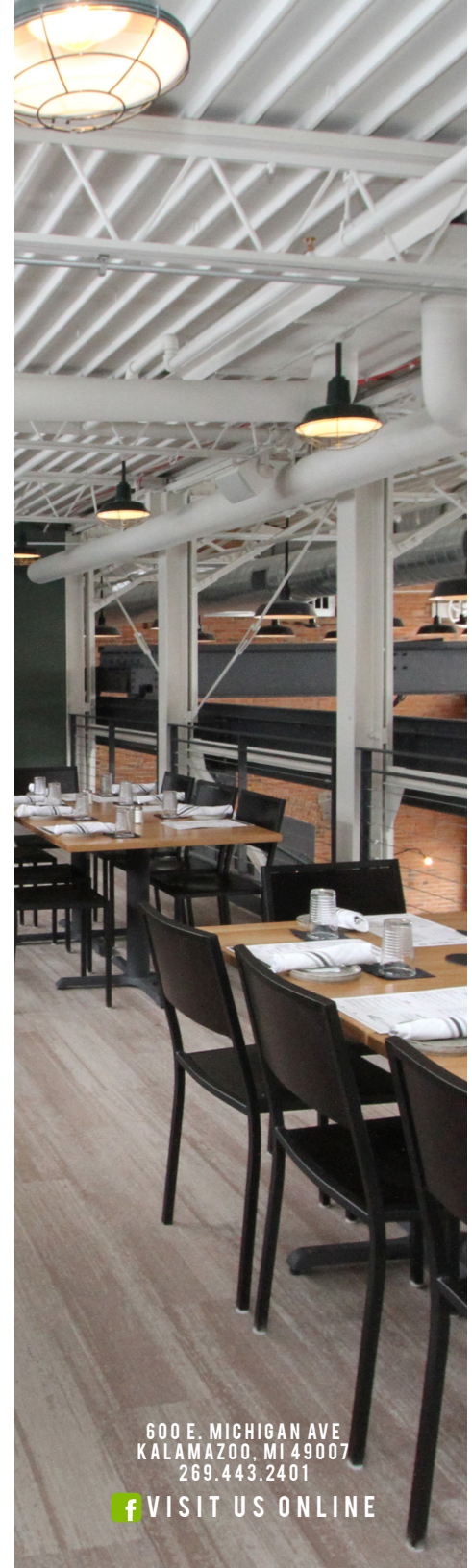
Our goal is to offer our patrons a friendly, downtown gathering spot for area residents; with a menu that emphasizes freshness, quality, and approachability. We feature ingredients produced by people who share our values.

Like farmers, artisans, and growers, we depend on real people and technique to deliver the best possible product to our customers. We source as many of our ingredients locally as possible. However, we understand that some of the best -- or most ethically produced -- ingredients come from elsewhere. Craftsmanship comes in many forms and at 600 Kitchen & Bar, we hope that you recognize that we take pride in our craft and we hope that your experience with us reflects this.

Main floor and loft seating available.

*enjoy and thanks*

"My goal is that everybody has a great experience while enjoying seasonal offerings that highlight tradition in cuisine." - Chef James Allen



LARGE PARTY MENU  
SHARE THE LOVE OF 600

600 KITCHEN & BAR

600 E. MICHIGAN AVE  
KALAMAZOO, MI 49007  
269.443.2401

f VISIT US ONLINE