

BRUNCH

**SERVED FRI 11AM UNTIL 3PM
SAT & SUN 10 AM TO 3 PM)**

SUNRISE FARM

RASHER & SPECK BENEDICT*

english muffin, asparagus,
poached eggs, tomato confit,
roasted potatoes, hollandaise - 16

GNOCCHI SCRAMBLE*

braised pork belly,
parisian gnocchi, greens,
peruvian peppers - 14

MOREL & RAMP OMELETTE*

roasted michigan morels,
wild ramps, michigan brie,
roasted potatoes - 18

LAMB NECK HASH*

two eggs, ramps, caramelized
fennel, fingerling potatoes,
green almond giardiniera - 15

EGGS YOUR WAY*

two eggs, roasted potatoes,
whole wheat toast, choice
of meat - 12

SMOKED SALMON OMELETTE*

spinach, capers, red
onion, herb bour- sin,
roasted potatoes - 14

CAKES & TOAST

CARROT CAKE WAFFLES

cream cheese glaze, candied
walnuts, dried fruit chutney - 13

QUINOA PANCAKES

blueberry syrup, orange
marmalade, housemade
lemon ricotta - 12

CROISSANT FRENCH TOAST

local berry compote, chantilly
cream, michigan maple syrup - 10

CHICKEN & WAFFLES

sweet potato waffle,
braised greens, buttermilk
fried chicken - 15

AVAILABLE BRUNCH AND DINNER

PIZZAS

SPICY SAUSAGE

assorted italian meats
house marinara
bitter greens
mozzarella - 12

MARGARTIA

sliced roma tomato
basil
mozzarella - 12

PRIVATE DINING & SPECIAL EVENTS

At Vinology we offer distinctive private dining spaces,
allowing us to provide you with an elegantly
tailored experience - from hosting your wedding,
to facilitating business meetings.

Contact our Private Event Coordinator to plan your upcoming event

734.222.9841

info@vinologya2.com

HAPPY HOUR

MONDAY - FRIDAY 4PM TO 6PM

Half Off Wines by the Glass & Draft Beers
Half Off any Flatbread Pizza
Half Off Slider Trio

MONDAYS

Select Bottles Up to 50% OFF on Jonna's Last of Bin

Every Sunday up to half off select wines by the bottle
from the odds and ends of our cellar.
Have fun exploring our rotating selection.



VISIT OUR SISTER RESTAURANT

THE BIRD & THE BREAD

210 S Old Woodward Ave / Birmingham, MI 48009 / 248.203.6600

HOURS OF OPERATION

Monday-Thursday, 4pm to 11pm
Friday, 11am to Midnight
Saturday, 10 am to Midnight
Sunday, 10 am to 10 pm



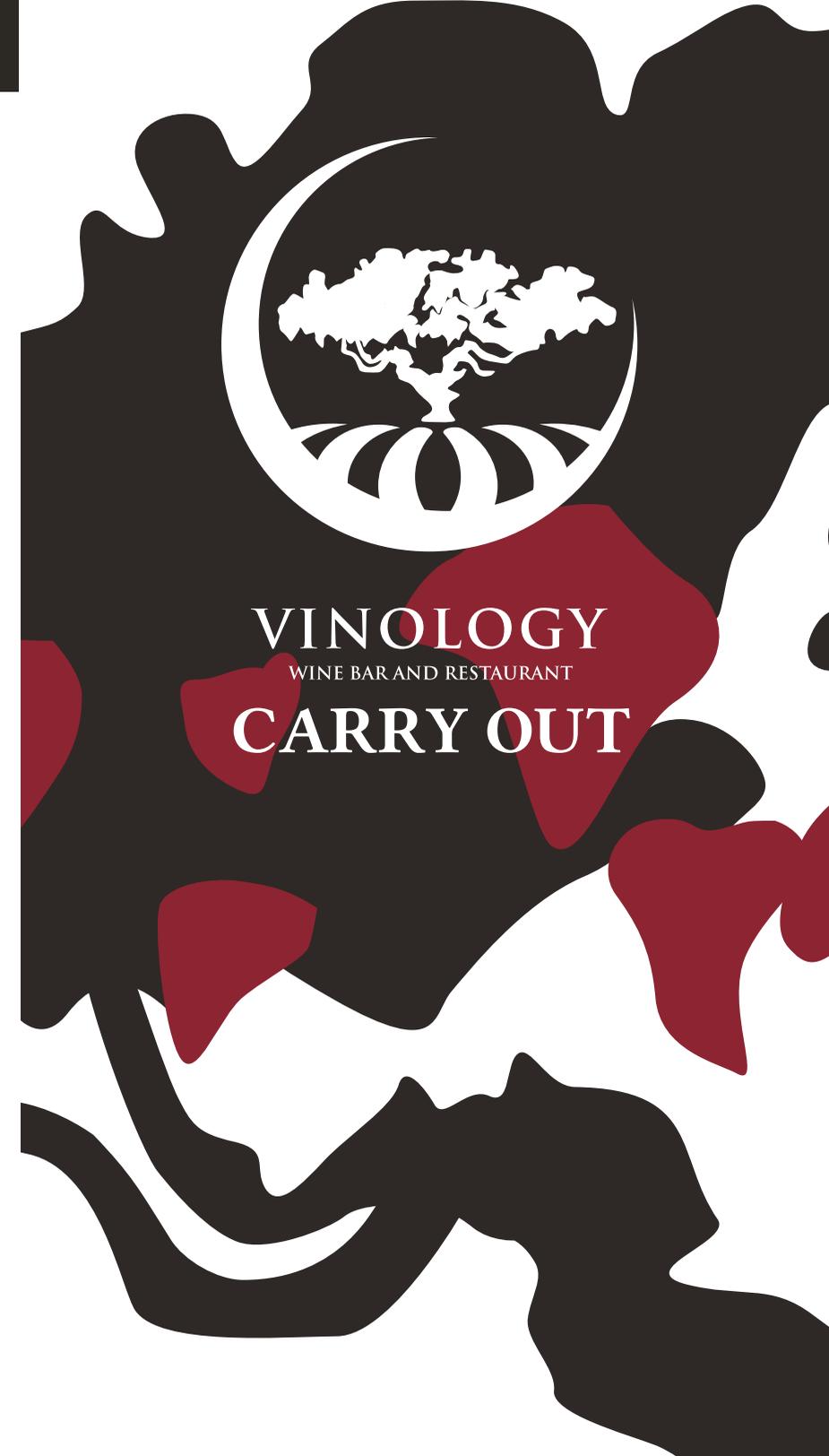
VINOLOGY

WINE BAR AND RESTAURANT

734.222.9841 / Fax 734.222.9845

info@vinologya2.com / www.vinologya2.com

Vinology Wine Bar & Restaurant
110 S. Main Street | Ann Arbor, MI



LUNCH & DINNER

CUTTING BOARDS

CHARCUTERIE

rotating aged meats & cheeses - m.p.

CHEF'S SELECTION CHEESE FLIGHT

daily inspired - 22

BAKED MICHIGAN BRIE

peach chutney, marcona almond butter, truffle farm honey, baguette - 14

FLATBREADS

FLAMMKUCHEN

pork belly, crème fraîche, gruyere, savoy & onion sauerkraut - 12

HARVEST

apple & onion compote, roasted squash brussels sprouts, goat cheese - 12

GORGONZOLA & FIG

fig jam, arugula, dried cherry, caramelized onion - 12

SALCICCIA

artisan italian salumi, marinara, greens, mozzarella - 12

SALADS

LOCAL GREEN

gass farm greens, cucumber, cherry tomatoes, avocado, sherry-red onion vinaigrette - 8

CURRIED SPELT & KALE

pickled butternut squash, tuscan kale, shaved fennel, toasted almonds, cilantro yogurt elderberry vinaigrette - 10

CAESAR

artisan romaine, parmesan, crouton, tomato, garlic cream, lemon-anchovy dressing - 10

BEET & BURRATA

artisan beets, pistachio, red bibb lettuce, blood orange vinaigrette - 12

TACO TRUCK

HUEVOS RANCHEROS*

pico de gallo, avocado, cotija, tomate rojo, roasted potatoes - 12

SHORT RIB CHILAQUILES*

braised short rib, salsa verde, avocado, two eggs, cotija, lime - 14

MUSHROOM OR SHORT RIB TACOS

pico de gallo, avocado, cotija, lime - 11

FISH TACOS

fresh catch, pico de gallo, avocado, cotija, lime - m.p.

SANDWICHES

RUEBEN

corned beef, sauerkraut, gruyere, caramelized onion rye - 13

CAULIFLOWER BANH MI

curried cauliflower, radish, carrot, cilantro, siracha aioli - 10

VINO BURGER*

red dragon cheddar, foie gras aioli, red onion jam, house made pickles - 13

FRIED CHICKEN

magners mustard, radish salad, buttermilk fried chicken - 13

SMALL PLATES

MARINATED OLIVES

pickled vegetables, citrus marinated - 8

MUSHROOM OR SHORT RIB TACOS

huitlacoche, corn tortillas, pico de gallo, avocado, lime - 12

CURRIED CAULIFLOWER

red curry, fresh garbanzo beans, cilantro faux-gurt - 8

DUCK WINGS

soy yuzu ginger glaze, watercress - 13

FRIED CHICKEN THIGHS

duck fat caramel, broken peanuts - 12

MICHIGAN BEETS

goat cheese, hazelnuts, sherry vinaigrette - 8

HOUSE BLEND BEEF MINI BURGERS

sweet rolls, red dragon cheddar, foie gras aioli, red onion jam, house made pickles - 14

BEEF CHEEK & BONE MARROW

roasted marrow, beef cheek empanadas, parsley brown butter, pickled shallots - 16

SPANISH OCTOPUS

patatas bravas, chimichurri, pea tendrils, chorizo vinaigrette- 15

MAINS

ROOTS

heirloom beets, almond celery root gratin, turnips, roasted carrots, beet greens, horseradish parsnip puree - 17/28

PARISIAN GNOCCHI

sage pistou, heirloom squash, toasted pecans, tuscan kale castelveltrano olives, dried crannerries - 17/28

CORNISH HEN AU VIN

yukon potato puree, wild mushroom, pork belly, bouquetiere of fall vegetables, pinot reduction - 21/36

BISON LOIN*

braised red cabbage, carrot & rutabega puree, smoked apples, delicata squash, huckleberry gastrique, foie gras emulsion - 27/48

DESSERTS

SANGRIA SORBET

vanilla poached pineapple, macerated berries, brandy cream, marcona croquant - 7

KEY LIME PANNA COTTA

toasted Italian meringue, mango gelée, graham crumb, cashew brittle - 10

VINO AFFOGATO

"Mighty Good" espresso, brown butter ice cream - 7

FJORD TROUT

farro & porcini risotto, lolipop kale, butternut squash puree, haricot verts, pomegranate raita - 21/36

COBIA

purple sticky rice, brown beech mushrooms, sea beans, scallion, carrot, dashi consomme - 23/40

CAP OF RIBEYE*

leek polenta, broccoli rabe, fennel onion preserves, belgian endive, persimmon vinaigrette- 26/46

DUCK BREAST*

duck leg ballotine, herb spaetzle, brussels sprout petals, wild mushrooms, red wine onions- 23/40

CHOCOLATE LAVA CAKE

molten dulce de leche, guernsey vanilla ice cream, raspberry coulis, caramel tuile - 10

STRAWBERRY MICHIGAN BERRY CROSTATA

semolina butter crust, caramelized white chocolate, streusel crumb, guernsey vanilla ice cream - 9

Notice: Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of food born illness, especially if you have a medical condition.

*menu items are either cooked to order or undercooked