



VINOLOGY

WINE BAR AND RESTAURANT

CUTTING BOARDS

CHARCUTERIE

rotating aged meats & cheeses - m.p.

BAKED MICHIGAN BRIE

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

CHEF'S SELECTION CHEESE FLIGHT

daily inspired - 22

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

CAESAR

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

FENNEL & FARRO

baby kale, grapefruit supremes,
carrot ribbons, tarragon vinaigrette - 10

BEET & BURRATA

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

SMALL PLATES

MARINATED OLIVES

pickled vegetables, citrus marinated - 8

CURRIED CAULIFLOWER

red curry, cilantro faux-gurt - 8

DUCK WINGS

orange soy glazed, watercress - 13

FRIED CHICKEN THIGHS

duck fat caramel, cashews - 12

MICHIGAN BEETS

goat cheese, hazelnuts, sherry vinaigrette - 8

MUSHROOM OR SHORTRIB TACOS

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

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

FREEKEH PAELLA

saffron, faux chorizo, black beans, roasted vegetables,
red peper coulis, cilantro chicharron - 17/28

PARISIAN GNOCCHI

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

CORNISH HEN AU VIN

yukon potato puree, wild mushroom, pork belly,
winter vegetables, pinot reduction - 21/36

DUCK BREAST*

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

FJORD TROUT

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

STURGEON

sunchoke puree, horseradish, poached fennel,
shaved asparagus, fennel pollen, mustard caviar - 23/40

CAP OF RIBEYE*

black truffle gratin, parsnip, chanterelle puree
broccoli rabe, cippolini onion, sauce bordelaise - 26/46

BISON LOIN*

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