



VINOLOGY

WINE BAR AND RESTAURANT

SALADS

LOCAL GREEN

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

CAESAR

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

BROWN RICE CHOP

mung bean, edamame, scallion, carrot, radish, napa cabbage, sesame-mustard vinaigrette - 10

MELON PANZANELLA

heirloom melon, burrata, speck, watercress, pumpernickel, honey vinaigrette - 12

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

SHRIMP AND GRITS*

gulf shrimp, braised greens, roasted tomato, two eggs, prosciutto crisp - 16

EGGS YOUR WAY*

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

SMOKED SALMON OMELETTE*

spinach, capers, red onion, herb boursin, roasted potatoes - 15

WILD MUSHROOM OMELETTE*

caramelized onions, michigan brie, roasted potatoes - 15

SANDWICHES

REUBEN

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, ramp chimichurri, arugula, michigan brie - 13

TACO TRUCK

HUEVOS RANCHEROS*

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

MUSHROOM OR SHORT RIB TACOS

pico de gallo, avocado, cotija, lime - 11

SHORT RIB CHILAQUILES*

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

FISH TACOS

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

CAKES & TOAST

QUINOA PANCAKES

blueberry syrup, orange marmalade, housemade lemon ricotta - 12

CROISSANT FRENCH TOAST

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

CHICKEN & WAFFLES

pecan waffle, braised greens, chow chow, pork belly - 15

PECAN WAFFLES

candied pecan, peach chutney, chantilly cream - 13