



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, gruyère, savoy & onion sauerkraut - 12

FORRESTIERE

foraged mushroom, asparagus, goat cheese, béchamel - 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, tomato, parmesan crouton, 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

SMALL PLATES

MARINATED OLIVES

pickled vegetables, citrus marinated - 8

CURRIED CAULIFLOWER

red curry, cilantro faux-gurt - 8

MICHIGAN BEETS

goat cheese, hazelnuts, sherry vinaigrette - 8

ELOTES

cilantro butter, espelette cotija, cilantro lime aioli - 8

DUCK WINGS

orange soy glaze, watercress - 13

FRIED CHICKEN THIGHS

duck fat caramel, cashews - 12

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

LOBSTER CORN DOGS

shrimp & lobster sausage, sweet corn batter, watercress, pepper mostarda - 16

MAINS

JACKFRUIT TAMALES

black beans, callaloo, tostones, pico de gallo, tomatillo, miel de cacao - 17/28

PARISIAN GNOCCHI

thumbelina carrot, fennel, english pea, spring onion, radish, yellow pepper coulis - 17/28

FRIED GAME HEN

carolina mustard, chow-chow, cranberry bean, braised greens, spoon bread - 21/36

DUCK BREAST*

braunschweiger, cavatelli, onion veloute, haricot vert, kohlrabi, wild mushroom - 23/40

WILD SALMON

ginger, sushi rice, lemon grass, carrot puree, wakame, gai lan, miso glaze - 21/36

SCALLOPS

herb polenta, fava bean, truffled ricotta, fennel, speck, vanilla parsnip puree - 26/46

CAP OF RIBEYE*

black truffle gratin, parsnip, wild mushrooms, broccoli rabe, cipollini onion, sauce bordelaise - 27/48

LAMB LOIN CHOP*

bulgarian feta, chickpeas, zucchini fritter, cucumber, tomato, oregano, greek yogurt - 27/48