



# BRUNCH

## SALADS

### LOCAL GREEN

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

### CAESAR

artisan romaine, parmesan, crouton, tomato, garlic cream, cured egg yolk, lemon-anchovy dressing | 10 |

### BEET & RICOTTA

frisee, belgium endive, artisan beets, pistachio, blood orange vinaigrette | 12 |

### ASPARAGUS & RADISH

green stawberries, garotxa cheese, ancient grains, artisan radish, vanilla palm vinaigrette | 12 |

## SANDWICHES

### RUEBEN

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

### CAULIFLOWER BANH MI

curried cauliflower, pickled radish and carrot, cilantro, siracha aioli, fauxgurt | 12 |

### 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 |

## SUNRISE FARM

### RASHER & SPECK BENEDICT

english muffinasparagus, poached eggs, tomato confit, roasted potatoes, hollandaise | 16 |

### GNOCCHI SCRAMBLE

braised pork belly, braised greens, parisian gnocchi | 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 boursin, roasted potatoes | 14 |

## TACO TRUCK

### HUEVOS RANCHEROS

pico de gallo, avocado, cotija, tomato 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

### 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 |



# VINOLOGY

WINE BAR AND RESTAURANT