



VINOLOGY

WINE BAR AND RESTAURANT



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

HARVEST

apple & onion compote, fall 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, tomato,
parmesan crouton, garlic cream,
lemon-anchovy dressing - 10

BROWN RICE CHOP

mung bean, edamame, scallion,
carrot, radish, napa cabbage,
sesame-mustard vinaigrette - 11

BEET & BURRATA

artisan beets, pepita brittle, apple,
frisée, honey-cider 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

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

SPANISH OCTOPUS

red wine braised, black risotto, bone marrow,
persimmon agrodolce - 16

MAINS

VEGAN CASSOULET

cranberry beans, soy miso broth, confit pearl onions,
smoked shitake mushrooms, bok choy - 17/28

PARISIAN GNOCCHI

heirloom squash, hazelnut sage pesto,
root vegetables, brown butter - 17/28

SPATCHCOCK GAME HEN

sage brine, sweet potato funnel cake, cranberry,
celery root puree, haricot verts, wild mushrooms - 21/36

DUCK BREAST*

cider braised cabbage, herb spaetzle, duck confit,
brussels sprout petals, huckleberry gastrique - 23/40

FJORD TROUT

butternut squash puree, farro, soffrito,
baby beets, greens, autumn berry raita - 21/36

SCALLOPS

cauliflower, curry oil, beluga lentils, golden raisin,
pork belly, garbanzo, baby carrots - 26/46

CAP OF RIBEYE*

black truffle gratin, parsnip, wild mushrooms,
broccoli rabe, cipollini onion, sauce bordelaise - 26/46

VENISON OSSO BUCCO

polenta, lacinato kale, sweet potato frites,
roasted autumn vegetables, cumberland relish - 29/48