



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

SMALL PLATES

BELGIAN FRIES

parmesan cheese, roasted garlic-rosemary aioli, fresh herbs 8

TUNISIAN CHICKEN MEATBALLS

spiced chicken meatballs, spicy mint-tomato sauce, fresh queso, baguette 11

CRISPY CALAMARI

chili & rosemary aiolis 13

BLOCK ISLAND SWORDFISH SATAY

coconut-peanut curry 17

SHAREABLES

CHARCUTERIE & CHEESE BOARD

chef's choice daily, served with house-made accompaniments of fig jam, pickles, berries, and crisps 25

MICHIGAN BAKED BRIE

marcona almond butter, fig jam, truffled farm honey, warm baguette 16

ARGENTINIAN DEEP DISH PIZZA

three cheeses, caramelized onion, tapenade 14

SHOP OUR NEW
RETAIL SPACE INSIDE
& ASK ABOUT OUR
FAMILY MEALS
TO-GO



VINO WINE CLUB

MAINS

MISO SEARED SALMON

shanghai noodles, glazed carrot 26 half 38 full

YUCATAN RED SNAPPER

pineapple, chiles, banana leaf, coconut & braised yuca 38

ASIAGO GNOCCHI

arugula pesto, red pepper coulis, mushroom ragout, parmesan reggiano 19 half 29 full

DUCK CONFIT POT PIE

winter carrots, celery root, cabernet jus, puff pastry 35

BUTTERMILK FRIED CHICKEN

mashed potatoes, gravy, green beans 22

BEEF SHORTRIB BOURGUIGNON

trumpet mushroom, winter root vegetables, yukon gold mashed, rich red wine jus, 17 half 29 full

MOROCCON BRAISED LAMB SHANK

couscous, apricots, almonds, pomegranite jus 39

FILET MIGNON

polenta, parmesan, pancetta, kale, demi-glace 32 petite 52 center cut

THE DAILY GRIND BURGER

30 day aged prime beef, onion straws, house pickles, marinated tomato, roasted garlic rosemary aioli, lettuce, brioche bun, fries 20

SALADS

SPICY GREEN SALAD

goat cheese, tomato, radish, almonds, white balsamic vinaigrette 11

CITRUS KALE SALAD

parmesan, pistachio 11

CAESAR SALAD

baby romaine, anchovy, parmesan, crisps, creamy caesar dressing 10

ROASTED BEET & GRILLED HALLOUMI SALAD

roasted shallot, lemon, sherry vinaigrette 14

DESSERT

CHOCOLATE GANACHE CAKE

chocolate ganache, chocolate cake, hazelnut, whipped cream, raspberry & mango coulis' 12

TRES LECHEs

almond-polenta cake, dulce de leche, white chocolate mousse, cocoa powder 12

FRESH BERRIES & CREAM

blueberries, strawberries, white chocolate mousse 7

each month we explore the wine, food, and culture of a region through our vino wine club! join us for a wine tasting social every month.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.