



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

SHAREABLES

BUTTERMILK BISCUITS

honey butter 7

PASTRY BASKET

chefs daily choice, butter 12

GRILLED CINNAMON ROLL

michigan butter 8

FRESH BERRIES & CREAM

blueberries, strawberries,
white chocolate mousse 7

CHARCUTERIE

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

SALADS & LUNCH

VINO CLUB SANDWICH

smoked chicken breast,
gureyere cheese, hand cut bacon,
avocado lettuce, tomato, mayonnaise,
multigrain toast,
hand-cut french fries 19

SPICY GREEN SALAD

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

CAESAR SALAD

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

ROASTED BEET & GRILLED HALLOUMI SALAD

shallots, lemon and red wine
vinaigrette 14

~ add protein ~

chicken 6, filet tips 10, salmon 8

BREAKFAST COCKTAILS

ALMOST BOTTOMLESS MIMOSAS & BLOODY MARYS

orange, cranberry, pink grapefruit,
pineapple juice, or yuzu lemon 18

APEROL SPRITZ & CHAMPAGNE COCKTAILS 8

GRIDDLE

BOURBON VANILLA FRENCH TOAST

raspberry maple syrup and real butter 13
add hand-cut bacon 5

FRIED CHICKEN & WAFFLES

buttermilk fried chicken
(choice of white or dark meat),
raspberry maple syrup and real butter 17

BISCUITS & SAUSAGE GRAVY

housemade buttermilk biscuits,
country sausage gravy, scrambled eggs 15

BELGIAN WAFFLES

maple syrup and real butter 13
add hand-cut bacon 5

EGGS

CLASSIC BENEDICT

prosciutto, poached eggs, english muffin,
hollandaise, home fries 14

SMOKED SALMON BENEDICT

cold smoked scottish salmon, english muffin, poached eggs,
hollandaise and home fries 19

GREEK OMELET

kalamata olives, tomato, red onion, beets,
spinach and french feta,
served with home fries and multigrain toast 14

MARYLAND CRAB OMELET

fresh dill, creme fraiche, home fries, muligrain toast 21

CRUSTLESS QUICHE FLORENTINE

spinach, shitake mushroom, gruyere, fresh herbs,
fresh berries (GF) 14

CORNED BEEF HASH

poached eggs, multigrain toast 15

SHORT RIB CHILAQUILES

eggs cooked with tortilla and salsa verde,
mole rojo braised beef, cotija cheese,
cilantro and lime 14

AVOCADO TOAST

whole grain toast, avocado, cucumber kimchi,
tomato, two poached eggs 12
add korean barbecue bacon 5

BLACKENED FILET MIGNON & EGGS

30 day angus reserve, herb scrambled eggs,
home fries, multigrain toast 32