



# VINOLOGY

RESTAURANT | BAR | EVENT SPACE

## SALADS

### SPICY GREEN SALAD

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

### ROASTED BEET & GRILLED HALLOUMI SALAD

roasted shallot, lemon, sherry vinaigrette 14

### CITRUS KALE SALAD

parmesan, pistachio, lemon vinaigrette 11

### CAESAR SALAD

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

## 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

### ALASKAN HALIBUT BAJA STYLE

blue corn roasted, chilis, sweet pepper, red beans, lime vinaigrette 29 half / 39 full

### GRILLED SEA SCALLOP "BOUILLABAISSE"

saffron-tomato fume, potato, parselade, rouille 31 half / 41 full

### MISO SEARED SALMON

shanghai noodles, pickled carrot, jalapeno 26 half / 38 full

### BRONZINO MILANESE

saffron risotto, asparagus, jumbo lump crab, white wine sauce 41

### RED & YELLOW BEET & GOAT CHEESE RAVIOLI

kale-wild mushroom ragu, provencal herb, pistachio-basil pesto 19 half / 29 full

### CHICKPEA FRITTERS (GF & VEGAN)

cardamom, chili, chickpea fritters, chickpea, roasted tomato ragu, zhoug salsa verde 19 half / 29 full

### DUCK CONFIT POT PIE

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

### CLASSIC BUTTERMILK FRIED CHICKEN

mashed potatoes, gravy, green beans 22

### BRAISED SHORT RIB OF BEEF

rich red wine demi-glace, asparagus, hen of the woods mushroom, tri-color chard, peruvian potato 21 half / 31 full

### FILET MIGNON

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

### GRILLED DOUBLE RIB NEW ZEALAND LAMB CHOPS

candied orange, patty pan squash, peruvian potato, chimi-churi, demi glaze 31 half / 51 full

### THE DAILY GRIND BURGER

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

## SMALL PLATES

### BELGIAN FRIES

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

### TUNISIAN CHICKEN MEATBALLS

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

### CAMPECHE FLAUTAS

crispy corn tortilla "flutes," honduran slaw, salsa rojo halibut 15 / braised Beef 11

### FRESH CORN ELOTES

roasted corn, mayonnaise, spiced blue corn, cotija cheese 11

### CRISPY CALAMARI

chili & rosemary aiolis 13

### CORIANDER SEARED AHI TUNA

black lentil vinaigrette, chili oil 17

### SMOKED SALMON GUACAMOLE

house smoked scottish salmon, avocado, jalapeno squash ravigote 15

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.