



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

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 chili rojo
halibut 15 / braised beef 11

BUFFALO CAULIFLOWER

fried spiced cauliflower, spicy mayo
12

CRISPY CALAMARI

chili & rosemary aiolis 13

CORIANDER SEARED AHI TUNA

black lentil vinaigrette,
arugula, chili oil 17

SMOKED SALMON GUACAMOLE

house smoked scottish salmon,
avocado, jalapeno squash ravigote 15

SHAREABLES

CHARCUTERIE & CHEESE BOARD

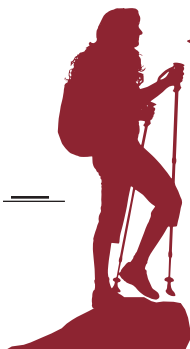
chef's choice daily, served with
house-made accompaniments
of fig jam, pickles, berries,
and crisps 25

MICHIGAN BAKED BRIE

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

ARGENTINIAN DEEP DISH PIZZA

three cheeses, caramelized onion,
tapenade 14



VINO WINE CLUB

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.

MAINS

BAJA STYLE ALASKAN HALIBUT

blue corn roasted, chilis, sweet pepper,
red beans, lime vinaigrette, avocado 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

BEEF & GOAT CHEESE RAVIOLI

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

CHICKPEA FRITTERS

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

DUCK A L'ORANGE

orange glazed duck, barley, arugula, cherry tomato 35

JAVIER'S FRIED CHICKEN

crispy chicken, honduran slaw, chili rojo 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, curried cous cous, chimi-churi, demi glace
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

SALADS

SPICY GREEN SALAD

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

HEIRLOOM TOMATO SALAD

heirloom tomatoes, fresh mozzarella, fresh basil, olive oil 16

CITRUS KALE SALAD

parmesan, pistachio, lemon vinaigrette 11

CAESAR SALAD

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