



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

SHAREABLES

FRESH BERRIES & CREAM

blueberries, strawberries,
white chocolate mousse 7

BUTTERMILK BISCUITS

michigan butter and preserves 8

GRILLED CINNAMON ROLL

michigan butter 8

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

CHORIZO BURGER

chorizo patty, brioche bun, american
cheese, bacon, eggs, lettuce, tomato,
pickle, crispy onions, fries 22

SPICY GREEN SALAD

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

CAESAR SALAD

baby romaine, anchovy, parmesan,
creamy caesar dressing, crisps 11

HEIRLOOM TOMATO SALAD

shallots, lemon and red wine
vinaigrette 14

~ add protein ~

chicken 6, filet tips 10, salmon 8

MORNING COCKTAILS

ALMOST BOTTOMLESS MIMOSAS & BLOODY MARYS

classic orange, or ask for the
flavor of the day 20

APEROL SPRITZ & BUBBLY COCKTAILS 8

GRIDDLE

BERRIES & CREAM FRENCH TOAST

fresh berries, white chocolate mousse 16
add hand-cut bacon 5

BELGIAN WAFFLE

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

FRIED CHICKEN & WAFFLES

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

BISCUITS & SAUSAGE GRAVY

housemade buttermilk biscuits,
country sausage gravy, scrambled eggs 15

EGGS

EGGS ANY WAY

two eggs any way, home fries, multigrain toast 11
add bacon or chorizo 5

AVOCADO BURRITO

avocado, tomato, arugula, salsa verde,
cotija cheese, scrambled eggs, side of home fries 14
add chorizo 5

GREEK OMELET

kalamata olives, tomato, red onion, beets,
kale and french feta, home fries and multigrain toast 14

CRUSTLESS QUICHE FLORENTINE (GF)

kale, shitake mushroom, gruyere, fresh herbs, garden salad 14

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

MARYLAND CRAB OMELET

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

CORNED BEEF HASH

poached eggs, multigrain toast 17

SHORT RIB CHILAQUILES

eggs cooked with tortilla and salsa verde,
mole rojo braised beef, cotija cheese,
cilantro and lime 17

BLACKENED FILET MIGNON TIPS & EGGS

30 day angus reserve, herb scrambled eggs,
home fries, multigrain toast 28