



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 GF 11

BUFFALO CAULIFLOWER

fried spicy cauliflower,
spicy mayo 12

CRISPY CALAMARI

chili & rosemary aiolis 13

AHI TUNA POKE

seaweed salad, avocado,
wonton crisps 15

FALAFEL AND HUMMUS

zhoug salsa verde,
baguette VG 11

LOBSTER & RISOTTO NERO

squid ink risotto, white wine, herbs
chili 15

SHAREABLES

CHARCUTERIE & CHEESE BOARD

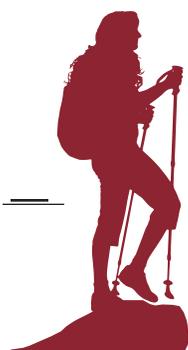
chef's choice daily, served with
house-made accompaniments
of fig jam, pickles, berries,
and crisps 25

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 CLUB EVENTS

EACH WEEK 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.

MAINS

PEPITAS SEARED ORGANIC SALMON

roasted calabas, tomato, green chiles, capers GF 27 half / 37 full

MANILA CLAMS & BERKSHIRE PORKBELLY

enoki mushroom, rice noodle, szechuan chili broth 29 half/39 full

GRILLED SEA SCALLOP "BOUILLABAISSE"

saffron-tomato fume, potato, parselade, ruille GF 31 half / full 49

DOVER SOLE MEUNIERE

capers, lemon, buerre noisette, orzo parselade 43

BLACK LENTIL PALAU CROQUETTE

paneer-almond cream, masala GF (vegan w/o paneer)
21 half / 32 full

BUCKWHEAT SOBA

tofu, kombu-dashi, pepper, napa, sprouts VG 19 half/29 full

DUCK BREAST MAGRET

mashed yukon potato, grilled asparagus, raspberry demi-glace 35

CHICKEN SALTIMBOCCA

prosciutto, sage, lemon-butter, pappardelle, parmesan 23 half/33 full

STEAK FRITES

10 oz Piedmontese ribeye, toasted garlic, anchovy, herbs, truffled
hand cut french fries 45

FILET MIGNON

12 hour potato, roasted garlic-myataki mushroom,
demi glace 32 petite 52 full

MUSSEL FRITES

chorizo, white wine, herbs, butter, hand cut french fries 25

THE VINO BURGER

7 grain patty available

30 day aged prime beef, onion straws, pickles, marinated tomato,
garlic rosemary aioli, lettuce, brioche bun, fries 19

SALADS

VINO GARDEN SALAD

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

ROASTED BEET SALAD

roasted pecans, roasted beets, pickled onion,
roquefort blue cheese, balsamic vinegar reduction 14

FENNEL & ORANGE SALAD

arugula, tomato, dijon vinaigrette 11

CLASSIC CAESAR SALAD

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