



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

ROASTED CAULIFLOWER

aleppo chili mayo, spiced almonds 12

STEAMED MUSSELS

garlic, herbs, lemon, butter,
baguette GF 12

CRISPY CALAMARI

chili & rosemary aiolis 13

AHI TUNA POKE

seaweed salad, avocado,
wonton crisps 15

PORK BELLY TOSTADA

heritage duroc pork, mole' verde,
masa gordita 12

FALAFEL AND HUMMUS

zhoug salsa verde, baguette GF/VG 11

LOBSTER & RISOTTO NERO

squid ink risotto, white wine,
herbs, chili GF 15

CHEESE

CHARCUTERIE & CHEESE BOARD

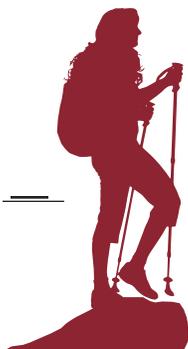
chef's choice daily, served with
house-made accompaniments
of peach chutney, cornichon,
berries, and crisps 25

PROVELETA GRATIN

gratin of provolone, asiago, cheddar,
gouda, mozzarella, baguette 11

MICHIGAN BAKED BRIE

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



VINO CLUB EVENTS

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.

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

DOVER SOLE MEUNIERE

capers, lemon, buerre noisette, carrots, orzo parselade 43

GRILLED SEA SCALLOP "BOUILLABAISSE"

saffron fume, potato, braised kale, ruille GF 31
half / full 49

PEPITAS SEARED ORGANIC SALMON

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

BUCKWHEAT SOBA

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

BLACK LENTIL PALAU CROQUETTE

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

CHICKEN SALTIMBOCCA

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

RACK OF SPRING LAMB

toasted farro, pinenuts, fava bean, mint-balsamic demi-glace 49

STEAK FRITES

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

FILET MIGNON

12 hour potato, mushrooms,
demi glace GF 32 petite 52 full

AMERICAN PIEDMONTESE BURGER

7 grain patty available

organic lettuce, roma tomato, red onion, pickle, dijon aioli,
brioche bun, hand-cut twice cooked french fries 19
add 2yr vermont cheddar, gran cru gruyere, 18mo gouda, bacon 3ea

SALADS

GARDEN FORT SALAD

goat cheese, organic greens, pea shoots, tomato, cucumber, carrot,
radish, almonds, white balsamic vinaigrette GF 11

GREEN GARBANZO & SUNSHOOTS

fresh garbanzo, organic baby greens, bulls blood, sunflower shoots,
candied sunflower seeds, blood orange vinaigrette VG/GF 12

ROASTED BEET SALAD

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

CLASSIC CAESAR SALAD

baby romaine, anchovy, parmesan, gluten free crisps,
creamy caesar dressing GF. 11