



# VINOLOGY

RESTAURANT | BAR | EVENT SPACE

## DINNER MENU

### CHEESE

**Alpine Cheese Tart** wisconsin mountain gran cru, pastry, caramelized apple 9

**Michigan Baked Brie** marcona almond butter, fig jam, truffled honey, warm baguette 16

**Cheese Feature** rotating selection MP

**Charcuterie & Cheese Board** 1 yr parma prosciutto, spanish chorizo, 1yr comté, 18 mo gouda, irish cheddar, roasted grape jam, cornichon, warm baguette 25

### WATER

**Potato Wrapped Halibut** sauteed spinach, balsamic syrup (GF) 27

**Red Rainbow Trout & Blue Crab** remoulade, new potatoes, bacon, chipotle (GF) 21

**Char Siu Salmon** singapore rice noodles, mint, cilantro, chili, sprouts (GF) 19

**Shrimp & Grits** wild prawns, creole gravy, organic carolina stoneground grits (GF) 15

**Lobster & Risotto Nero** squid ink risotto, white wine, tarragon, chili (GF) 19

**Seared Red Snapper** agrodulce, stoneground polenta (GF) 35

### GARDEN

**Pisto-Ratatouille Salad** roasted summer vegetables, basil, oregano, olive oil, burrata (GF) 9

**Oyster Mushroom** blue, yellow and black, early leeks (GF) 15

**Roasted Cauliflower** allepo pepper mayonnaise, candied marcona almond (GF) 9

**Black Lentil-Palau Croquette** paneer-almond cream, pink lentil masala GF (vegan w/o paneer) 11

**Baba Ghanoush** roasted baby eggplant, curried yogurt, almond, fennel, golden raisin, flatbread 11

**Falafel** hummus, zhoug salsa verde, warm baguette 11

### PASTURE

**Brick Chicken Barbacoa** summer corn elotes, cotija, chili, lime, stoneground grits (GF) 19

**American Lamb Chops** roasted summer vegetable ratatouille, oregano oil, 6yr balsamic saba (GF) 47

**Boneless Shortrib Gogigui** scallion-rice pancake, scallion aioli, gochujang chili (GF) 19

**Chairmans Filet Mignon** 12oz. garlic scapes, toasted oregano, escalloped sunchokes (GF) 39

**Peidmontese Hamburger** 8oz. organic lettuce, tomato, red onion, pickle, dijon aioli, brioche bun, hand-cut frites 19 \* add 2yr vermont cheddar, gran cru gruyere, 18mo gouda 3 ea

### GREENS

**Garden** organic greens, pea shoots, tomato, cucumber, carrot, radish, almonds, goat cheese, white balsamic vinaigrette (GF) 9

**Classic Caesar** baby romaine, anchovy, parmesan, gluten free crisps, creamy caesar dressing (GF) 9

**Heirloom Tomato** toasted bulgar, basil, marjoram, olive oil, 15yr balsamic, cracked pepper, sea salt 17

**Kimchi** organic baby greens, miso vinaigrette, soft cooked egg (GF) 9

**Sunshoot** bulls blood, sunflower shoots, sunflower seeds, blood orange vinaigrette (GF) 9

**A Note From Our Chef...** The theory of this menu is to inspire a journey of wine friendly world cuisine. We recommend 2-4 plates per person. Our menu changes regularly as we work to always procure the most flavorful foods locally, and from around the world. always with sustainability in mind. ~chef alex



## 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.