



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

DINNER MENU

CHEESE

- Alpine Cheese Tart** wisconsin mountain gran cru, pastry, carmelized apple 9
- Michigan Baked Brie** marcona almond butter, fig jam, truffled honey, warm baguette 17
- Cheese Feature** igor gorgonzola picante (piedmont, italy), strawberries, 6yr balsamic saba 9
- Charcuterie & Cheese Board** 1 yr parma prosciutto, spanish chorizo, gran cru gruyere, 18 mo gouda, herbed mozzarella, roasted grape jam, cornichon, warm baguette 25
- Side of Warm Baguette** served with olive oil 3

WATER

- Potato Wrapped Halibut** sauteed spinach, balsamic syrup (GF) 31
- Red Rainbow Trout & Blue Crab** remoulade, new potatoes, bacon, chipotle (GF) 25
- Char Siu Salmon** singapore rice noodles, mint, cilantro, chili (GF) 23
- Shrimp & Grits** wild prawns, creole gravy, organic carolina stoneground grits (GF) 29
- Frito Misto of Red Snapper & Calamari** sweet & sour pepper agrodulce (GF) 29

GARDEN

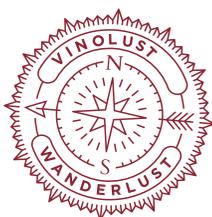
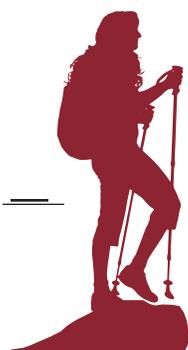
- Pisto-Ratatouille Salad** roasted summer vegetables, basil, oregano, olive oil (GF) 9
- Oyster Mushroom** blue, yellow, and black, early leeks (GF) 15
- Roasted Cauliflower** allepo pepper mayonnaise, candied marcona almond (GF) 9
- Black Lentil-Palau Croquette** paneer-almond cream, pink lentil masala GF (vegan w/o paneer) 21
- Baba Ghanoush** roasted eggplant, curried yogurt, almond, fennel, golden raisin, flatbread 13
- Falafel** hummus, zhoug salsa verde, warm baguette 11

PASTURE

- Brick Chicken Barbacoa** corn elotes, cotija, pineapple chipotle, stoneground grits (GF) 23
- American Lamb Chops** roasted summer vegetable ratatouille, oregano oil, 6yr balsamic saba (GF) 52
- Beef Shortrib Bulgogi** scallion-rice pancake, scallion aioli, gochujang chili 21
- Piedmontese Ribeye** 12oz, hand-cut french fries, roasted garlic-herb butter (GF) 47
- Piedmontese 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) 11
- Classic Caesar** baby romaine, anchovy, parmesan, gluten free crisps, creamy caesar dressing (GF) 11
- Kimchi** organic baby greens, miso vinaigrette, soft cooked egg (GF) 11
- Sunshoot** garbanzo, 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.