



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

BRUNCH MENU

SHAREABLES

- Fresh Berries & Yogurt** blueberries, strawberries, honey yogurt, mint 9
Cinnamon Biscuit cream cheese frosting 7
Beignets chocolate sauce 7
Charcuterie select aged meat, cheese, roast grape jam, pickle, baguette 25

GRIDDLE

- Stoneground Corn & Cheddar Waffle** applewood bacon, maple syrup, creamery butter 19
Belgium Caramel Waffle whipped cream, dulce de leche, sea salt 17
Blueberry Pancakes whipped cream, maple syrup 17
Brioche French Toast apple compote, maple syrup, butter 16

EGGS

- Beeler's Pork Belly Benedict** arugula, poached eggs, hollandaise, home fries 17
Garden Benedict sauteed spinach, tomato, herbs, poached eggs, hollandaise, home fries 17
Crispy Chicken Biscuits Benedict poached eggs, hollandaise, honey, home fries 17
Smoked Salmon Benedict poached eggs, hollandaise, home fries 19
Classic Corned Beef Hash poached eggs, multi-grain toast, home fries 15
7-Grain Garden Hash poached eggs, multi-grain toast, home fries 17
Southwest Omelette chorizo, green chilis, 2 yr cheddar, multi-grain toast, home fries 16
Parisian Mushroom Omelette fresh herbs, gran cru gruyere, multi-grain toast, home fries 17

HOUSE SPECIALTIES

- Birria Beef Chilaquiles** salsa verde scrambled egg, mole braised beef, tortilla chips, cotija cheese 17
Shakshuka Verde spinach, zhoug salsa verde, eggs, multigrain toast 17
Avocado Burrito scrambled egg, arugula, salsa verde, cotija cheese, home fries 15
Piedmontese Ribeye & Eggs scrambled eggs, multi-grain toast, home fries 29

LUNCH

- 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 egg & bacon 5
Chicken & Waffle Sandwich aged gouda, applewood bacon, spicy mayonnaise, maple syrup 19
Classic Caesar baby romaine, parmesan, GF herbed crumb, anchovy, creamy dressing 11
Hunan Rice Noodle Salad radish sprout, carrot, cucumber, sweet sesame-soy vinaigrette 12
Garden Fort Salad goat cheese, tomato, cucumber, carrot, radish sprout, pea shoots, almond, white balsamic vinaigrette 11



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

Every 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.