



# 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  
**Shrimp & Grits** wild prawns, creole gravy, organic carolina stoneground grits 29  
**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  
**Glass Noodle & Kimchi** black sesame, red miso, cilantro (contains shrimp)(GF) 9  
**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 our menu is to inspire a journey of wine friendly world cuisine. Our brunch menu incorporates classics from around the country. We work to always procure the freshest foods locally, flavors from around the world, and 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.