



# VINOLOGY

RESTAURANT | BAR | EVENT SPACE

## DINNER MENU

### CHEESE

- Alpine Cheese Tart** wisconsin moutain gran cru, pastry, carmelized apple 9  
**Cheese Feature** 7yr cheddar (deer creek, WI), fuji apple compote, sourdough crisps 11  
**Baked Brie** marcona almond butter, fig jam, truffled honey, warm baguette 15  
**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

- Blue Crab Risotto Cake** whole grain dijon aioli 17  
**Ahi Tuna Carpaccio** roasted fennel, spanish olive oil, capers, parmesan (GF) 23  
**Salt & Pepper Prawns** szechuan pepper, jasmin rice cake, fermented black bean & lime aioli (GF) 29  
**Frito Misto of Red Snapper & Calamari** sweet & sour pepper agrodulce (GF) 21  
**Coriander Seared Organic Salmon** israeli cous cous, artichoke, sundried tomato, spinach 29

### GARDEN

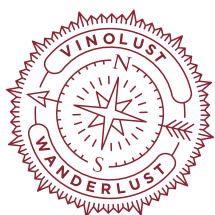
- Oyster Mushroom** blue, yellow, and black, leeks (GF) 15  
**Roasted Cauliflower** allepo pepper mayonnaise, candied marcona almond (GF) 9  
**Falafel** hummus, zhoug salsa verde, warm baguette (GF) 11  
**Baba Ghanoush** roasted eggplant, curried yogurt, almond, fennel, golden raisin, flatbread 13  
**Winter Vegetable Strudel** red cabbage borscht, roasted garlic soy cream (VG) 21

### PASTURE

- Oaxacan Pork Tenderloin** classic mole, twice cooked plantain, sesame (GF) 25  
**Delta Duck Gumbo** confit of duck leg, rich chocolate roux gravy, fried okra 32  
**Australian Lamb Chops** black lentils du puy, roasted carrots, balsamic demi-glaze 42  
**Spatchcock of Cornish Game Hen** lemon-pepper, fennel, polenta (GF) 31  
**Beef Short Rib** curried singapore rice noodles 35  
**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 3ea 7-grain patty available  
**Piedmontese Ribeye** 12oz., peruvian potato, bacon, chipotle (GF) 45

### GREENS

- Roasted Beet "Tartar"** arbol chili, turmeric ginger emulsion, crispy celeriac (GF) 12  
**Pisto-Ratatouille Salad** roasted vegetables, basil, oregano, olive oil (GF) 9  
**Classic Caesar** baby romaine, anchovy, parmesan, sourdough crisps, creamy caesar dressing 11  
**Garden** organic greens, pea shoots, tomato, cucumber, carrot, radish, almonds, goat cheese, white balsamic vinaigrette (GF) 11  
**Glass Noodle & Kimchi** black sesame, red miso, cilantro (contains shrimp) (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! Get a monthly wine pack or join us for an event.



Join our wine club!