



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

BRUNCH MENU

SHAREABLES

Fresh Berries & Yogurt blueberries, strawberries, honey yogurt, mint (GF) 9

Cinnamon Biscuit cream cheese frosting 7

Beignets chocolate sauce 7

Charcuterie & Cheese Board 1 yr parma prosciutto, spanish chorizo, pork rilette, gran cru gruyere, 18 mo gouda, herbed feta, roasted grape jam, grilled artichoke heart, warm baguette 29

Burnt Ends bbq beef brisket, onion straws (GF) 11

GRIDDLE

Stoneground Corn & Cheddar Waffle applewood bacon, maple syrup, creamery butter (GF) 19

Belgium Caramel Waffle whipped cream, dulce de leche, sea salt 17

Blueberry Pancakes whipped cream, maple syrup 17

Brioche French Toast fresh berry 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

Parisian Mushroom Omelette fresh herbs, gran cru gruyere, multi-grain toast, home fries (GF) 17

Shakshuka Verde spinach, zhoug salsa verde, eggs, multigrain toast (GF) 17

Southwest Omelette chorizo, green chilis, 2 yr cheddar, multi-grain toast, home fries (GF) 16

Birria Beef Chilaquiles salsa verde scrambled egg, braised beef, tortilla chips, cotija cheese (GF) 17

Huevos Rancheros refried beans, roasted tomato salsa, crispy tortilla, over easy eggs (GF) 16

Piedmontese Ribeye & Eggs scrambled eggs, multi-grain toast, home fries (GF) 35

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

Montreal Reuben smoked beef, gruyere, coleslaw, russian dressing, zingerman's rye, french fries 19

Buffalo Chicken Sandwich brioche, crispy chicken, buffalo hot sauce, house-made ranch, fries 17

Falafel Gyro lettuce, tomato, onion, spiced yogurt, hand-cut twice cooked french fries (V) 16

Classic Caesar baby romaine, parmesan, 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 (GF) 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.