



# VINOLOGY

RESTAURANT | BAR | EVENT SPACE

## DINNER MENU

### CHEESE

- Cheese Tart de Parma** 18 mo parmesan reggiano, prosciutto, basil coulis 11
- Cheese Feature** 7yr cheddar (deer creek, WI), red wine onion jam, sourdough crisps 11
- Baked Brie** marcona almond butter, fig jam, truffled honey, warm baguette 15
- 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
- Side of Warm Baguette** served with olive oil 3

### WATER

- Ahi Tuna Carpaccio** roasted fennel, spanish olive oil, capers, parmesan (GF) 27
- Blue Crab Risotto Cake** whole grain dijon aioli 17
- Salt & Pepper Prawns** szechuan pepper, jasmin rice cake, fermented black bean & lime aioli (GF) 37
- Frito Misto of Red Snapper & Calamari** sweet & sour pepper agrodulce (GF) 21
- Coriander Seared Organic Salmon** israeli cous cous, artichoke, sundried tomato, spinach 31

### GARDEN

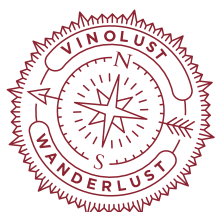
- Oyster Mushroom** blue, yellow, and black, leeks (GF) 15
- Roasted Cauliflower** allepo pepper mayonnaise, candied marcona almond (GF) 9
- Falafel** hummus, zhoug salsa verde, warm baguette (GF/VG) 11
- Baba Ghanoush** roasted eggplant, curried yogurt, almond, fennel, golden raisin, flatbread 13
- Vegetable Strudel** red cabbage borscht, roasted garlic soy cream (VG) 25

### PASTURE

- Burnt Ends** slow smoked beef brisket, bbq sauce, onion straws (GF) 11
- Spatchcock of Cornish Game Hen** lemon-pepper, fennel, polenta (GF) 32
- Australian Lamb Chops** black lentils du puy, roasted carrots, balsamic demi-glaze 42
- Smoked Tomahawk Heritage Pork Chop** cheesy grits, broccolini, bbq sauce (GF) 39
- Boneless Beef Short Rib** saffron-green olive fideos of bucatini, burgundy demi glaze 35
- Piedmontese Ribeye** 14oz., peruvian potato, bacon, chipotle (GF) 49
- 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

### GREENS

- Roasted Beet** fennel, goat cheese, turmeric orange emulsion, crispy celeriac (GF) 12
- Pisto-Ratatouille Salad** roasted vegetables, basil, oregano, olive oil (GF/VG) 9
- Classic Caesar** baby romaine, anchovy, parmesan, sourdough crisps, creamy caesar dressing 11
- Garden** organic greens, 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 wine, food, and culture through our chefs dinners, wine tastings, and cooking demonstrations.