



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

SHAREABLES

ALMOND GRANOLA & YOGURT
house made granola, raisins, fresh berries,
greek yogurt, honey 8

WORDLY DOUGHNUTS
destination: BELGIUM.
cocoa dusted, raspberry framboise jam 8

CHARCUTERIE & FROMAGE
select aged meat, cheese, roasted grapes,
mustard, berries, baguette 25

SANDWICHES & SALADS

add chicken 7, add salmon 9

WINTER PANZANELLA
mixed greens, kale, sweet potato,
roasted squash, tomato, crouton, red
onion, red wine vinaigrette 11

CLASSIC CAESAR
baby romaine, anchovy, parmesan,
crisps, creamy caesar dressing 11

A.P. - B.L.T
A.vocado, smoked P.ork B.elly,
L.ettuce, T.omato, spicy mayo, fries 16

FALAFEL SANDWICH
pita, tzatziki, cucumber, tomato,
red onion, fries 15

VINO BURGER
8oz. custom grind, burgundy onions,
lettuce, tomato, pickle, house sauce,
brioche bun, fries,
cheddar -or- american cheese 19

SIDES

Bacon, Sausage,
Hash Brown, Fries,
Whole Grain Toast, Avocado
Pancakes
\$5 each

EGGS

CLASSIC BREAKFAST
eggs, sausage or bacon, toast, hash brown 14
add pancake 3

PORK BELLY BENNY
house cured smoked belly, poached eggs,
hollandaise, hash brown 16

AVOCADO BENEDICT
arugula, tomato, poached egg, hollandaise,
everything spice, hash brown 16

SMOKED SALMON BENEDICT
tomato, red onion, hollandaise, hash brown 18

SHAKSHUKA VERDE
spinach, kale, tomato, peppers, onions, poached
eggs, mixed nut dhouka, toast 17

POBLANO CORNED BEEF HASH
fingerling potatoes, whole-grain mustard,
fried egg, toast 19

VEGETABLE HASH
seasonal vegetables, whole-grain mustard,
fingerling potatoes, fried egg, toast 17

STONE MUSHROOM OMELET
stone creek mushrooms, ricotta
hash brown, toast 15

SHORT RIB CHIMICHURRI OMELET
braised short rib, goat cheese, hash brown, toast 19

HANGOVER CURE
english muffin sandwich, bacon, cheddar,
fried egg, hash brown 10

GRIDDLE

MAPLE QUINOA PANCAKES
powdered sugar, butter, maple syrup GF 14

GO BLUE! WAFFLE
blueberry compote, white chocolate mousse 13

CHICKEN AND WAFFLE
buttermilk fried chicken, spicy maple syrup 17

NASHVILLE HOT CHICKEN AND WAFFLE
buttermilk fried chicken, creamy slaw, waffle 17

BREAD PUDDING FRENCH TOAST
mixed berries, white chocolate mousse,
maple syrup 12



VINO WINE CLUB

each 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.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.