

1.27.24



# VINOLOGY

RESTAURANT | BAR | EVENT SPACE

## SMALL PLATES

### BELGIAN FRITES

parmesan cheese, fresh herbs,  
roasted garlic-rosemary aioli 8

### CURRY CAULIFLOWER

allepo pepper mayonnaise, candied  
marcona almond (gf) 9

### OYSTER MUSHROOM

blue, yellow, and black,  
sauteed leeks (vg/gf) 15

### SALT & PEPPER SHRIMP

szechuan chilis, asian slaw, sesame 15

### SASHIMI TUNA

micro salad, sesame, cilantro,  
ponzu vinaigrette, wonton 17

### LAMB KAFTA

tzatziki, toum,  
grilled artichoke 16

### CHICKEN SAUSAGE FLATBREAD

chicken sausage, marinara,  
mozzarella, pesto 10

### BURNT ENDS

slow smoked beef brisket, bbq  
sauce, onion straws 16

## CHEESE

### CHARCUTERIE & CHEESE BOARD

chef's choice daily, served with  
house-made accompaniments  
of roasted grapes, mustard,  
berries, and crisps 25

### MICHIGAN BAKED BRIE

marcona almond butter, fig jam,  
truffled farm honey,  
warm baguette 16

### SPANISH CROQUETTES

mountain cheese, prosciutto 9

## MAINS

### POTATO GNOCCHI

roasted squash, kale, sage cream sauce, mushroom, parmesan 28  
(add chicken 7, add salmon 9)

### CHICKPEA FRITTERS

roasted tomato, grilled vegetables,  
harissa tomato sauce, zhoug salsa verde  
(gf/vg) 29

### SEARED FAROE ISLAND SALMON

israeli cous cous, sundried tomato,  
spinach, chive cream sauce 36

### SEARED SEA SCALLOP

'holy trinity' vegetables, cheesy grits, pork belly, creole cream 39

### CONFIT OF DUCK

roasted butternut squash risotto, spiced apple gastrique 34

### PAPPARDELLE BEEF RAGU

braised boneless shortrib, parmesan reggiano, tomato, 38

### CHEF'S CUT RIBEYE

grilled 14oz ribeye, garlic potatoes, roasted mushrooms,  
sherry onions, red wine sauce 54

### AUSTRALIAN LAMB CHOPS

black lentil salad, roasted carrots, red wine sauce 46

### VINOLOGY BURGER

8oz. custom grind, burgundy onions, lettuce, tomato,  
pickle, house sauce, brioche bun, fries,  
cheddar -or- american cheese 19  
(add bacon 3)

## SOUP & SALADS

### SOUP OF THE DAY

ask your server for chef's selection of the day 8

### SIMPLE GREENS

baby lettuce, tomato, cucumber, carrot, radish,  
almonds, white balsamic vinaigrette (gf) 11

### ROASTED BEET

citrus goat cheese, turmeric orange emulsion,  
arugula, fennel, crispy celeriac (gf) 12

### WINTER PANZANELLA

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

### CAESAR

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



## 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.