

6.14.24



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

SMALL PLATES

POMME FRITES

parmesan cheese, fresh herbs,
roasted garlic aioli 8
add fresh truffle & oil 5

GRILLED ASPARAGUS

balsamic reduction (gf) 9

BROCCOLINI

aleppo chilli crisp,
grana padano (gf) 9

BRUSCHETTA

heirloom tomato, goat cheese, feta,
basil, mostarda 9
add proscuitto 4
add shaved truffle 5

MUSHROOM AND TALEGGIO FLATBREAD

taleggio cream sauce, arugula,
parmesan, balsamic redux 19
add proscuitto 4

CALAMARI FRITES

pickled peppers, pear, aleppo crisp,
lemon caper aioli 16

LOBSTER CRAB CAKE

lemon caper aioli 19

BONE MARROW

braised short rib, pistachio pesto,
demi glace, grilled sesame bread 21

CHEESE

CHARCUTERIE & FROMAGE

select aged meat, cheese, chef's
accoutrements 25

BAKED BRIE

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

HONEY RICOTTA

raw michigan honeycomb, whipped
ricotta, grilled bread 16

SALADS

add chicken 7 / salmon - 12 / steak - 17

SIMPLE GREENS

spring mix, cherry tomato, cucumber,
carrot, white wine vinaigrette dressing (gf) 7

CHOPPED CAESAR

baby romaine, anchovy, parmesan, crisps,
house made caesar 11

GREENS & GRAINS

quinoa, mixed greens, shallot, pine nuts, radish,
roasted bell pepper, jicama, pomegranate glaze (gf) 12

BURRATA & BEET CARPACCIO

orange-dill vinaigrette, arugula,
pea shoots, balsamic reduction (gf) 15

HOUSE-MADE PASTA

hand rolled, made with 100% italian durum wheat & locally farmed eggs

TAGLIATELLE

short rib bolognese, stracciatella, grana padano, basil 28

PAPPARDELLE

truffle-pesto cream sauce, grana padano, fresh shaved truffle 28

LINGUINE

clams, preserved lemon, garlic butter, pangrattato 24

MAINS

RISOTTO ROULADE

crispy feuille de brick, porcini-taleggio cream,
roasted trumpet and lion's mane, pea shoots,
fustini's mushroom-sage oil 29

AUKRA SALMON

succotash, lemon beurre blanc, aleppo chili crisp (gf) 29

U8 DIVER SCALLOPS

pork belly confit, corn puree,
zucchini, fingerling potatoes, mostarda (gf) 46

COLORADO LAMB CHOPS

hummus, tzatziki, kalamata olives, grilled pita bread (gf*)
half 28 / full 54

CREEK STONE FARMS BLACK ANGUS

roast fingerling potatoes, mushroom medley,
red wine demi-glace, compound butter (gf)
7oz filet 48 // 14oz ribeye 54



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.