# VINOLOGY

*Celebrating 20 years in business ~ Thank you Ann Arbor!*

## SHAREABLES

**POMMES FRITES**
shoestring potatoes, truffle salt,
roasted garlic aioli, parmesan, parsley 8

**MARINATED OLIVES**
castelvetrano, cuquillo, manzanilla &
gordal olives, citrus, cinnamon, clove / vg, gf 9

**BRUSSELS SPROUTS**
crispy brussels, pickled fresnos, black garlic aioli,
fried shallots 13

**SHAWARMA CHICKEN SKEWERS**
griddled chicken, tahini yogurt, tiger salad / gf 14

**SHORT RIB PASTIES**
braised short rib, carrot, pea, puff pastry, whole
grain mustard aioli, sesame seed 15

**SWEET POTATO CROQUETTES**
panko breadcrumbs, cashew romesco, espelette chili,
and chives 15

**CALABRIAN CHILI CALAMARI**
flash-fried, blistered shishito peppers, calabrian
chili aioli, cilantro, mint, lemon zest 15

**PAELLA**
harissa marinated shrimp, spanish chorizo, roasted
red pepper, patty pan squash, peas, scallion / gf 18

## GREENS & SOUP

**SEASONAL SOUP** / gf **8**

**THE VINO**
balsamic roasted grapes, local greens,
shaved manchego, almond, radish, creamy
champagne vinaigrette gf 11

**GORGONZOLA WEDGE**
iceberg lettuce, crispy prosciutto, marinated
tomatoes, cracked black pepper, pickled red onion,
creamy gorgonzola dressing / gf 13

**BRASSICA CAESAR**
charred brassica vegetables, panfrito, parmesan,
bagna cauda dressing, preserved lemon / gf 15
add anchovy 3

## CHEESE PLATES

**RACLETTE SKILLET**
caramelized onions, gardinera, baguette 17

**HONEY RICOTTA**
jersey cow ricotta, pistachio dukkah,
raw honeycomb, flake salt, olive oil,
grilled ciabatta bread 16

**RENY PICOT BAKED BRIE**
walnut butter, spiced apple compote,
toasted baguette, burnt rosemary,
bourbon barrel maple 17

**CHARCUTERIE & CHEESE TRAY**
served with chef's seasonal accoutrements 28

**ADD BREAD**
grilled ciabatta or baguette 5

## SIGNATURE SEASONALS

**ASIAGO GNOCCHI**
pan seared gnocchi, patty pan squash,
stoney creek mushroom, vegetable veloute 28

**CHARRED EGGPLANT STACK**
mushroom duxelle, blistered vine tomato,
peanut and pistachio dukka, mint, cilantro,
scallion, arugula, pomegranate molasses / gf vg 22

**ROASTED CHICKEN BREAST**
herbed spaetzle with confit chicken, chicken jus,
celeriac apple slaw / gf 32

**'VINO' BEEF SHORT RIBS**
slow-braised certified angus beef, gratin potato,
roasted carrots, sauce bordelaise / gf 44

**FAROE ISLAND SALMON**
pan-roasted salmon fillet, dill salsa verde,
sun-dried tomato, green farro, shaved brussel
sprouts 30

**STEAK FRITES**
herbed parmesan pomme frites,
roasted garlic aioli, cracked black pepper demi
glace, choice of hanger steak 39 // strip steak 56

*Menu by Chef Lucas Mattis*

VINOLUST WANDERLUST

## GREAT FOOD STARTS WITH THOUGHTFUL INGREDIENTS

Anson Mills ~ Fortune Fish ~ Sartori Cheese Co ~ Guernsey Dairy ~ Mama Mucci ~ Snake River Farms Wagyu ~ King Arthur Flour ~ Stoney Creek Mushrooms ~ Michigan Bread ~ Reny Picot Creamery

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.