

# VINOLOGY

WINE | BAR | RESTAURANT

## SMALL PLATES

<b>BEETS</b> ☾ goat cheese \ sherry vinaigrette	7	<b>SAUTÉED CALAMARI</b> chorizo risotto \ melon amoygue \ red pepper vinaigrette	12
<b>OLIVES</b> ☾ citrus marinated	8	<b>CRISPY DUCK WINGS</b> ☾ truffle honey glaze \ truffled potato salad \ baby greens \ tangerine-mustard vinaigrette	14
<b>DUCK FAT POTATOES*</b> fried duck egg \ smoked sea salt	11	<b>SLIDER TRIO*</b> ☾ house ground beef \ sautéed onions \ cheddar \ yorkshire pudding buns	14
<b>BRUSCHETTA</b> <sup>3</sup> fava & arugula \ creamed spinach & artichoke \ sundried tomato & roasted garlic	10	<b>PORK CRÉPINETTE</b> black oak farm pork \ apricots \ crackling tuille \ black garlic toasts	14
<b>VEGAN GRAPE LEAVES</b> five grains \ golden raisins \ almonds \ garlic sauce	9	<b>CHICKEN LIVER TERRINE</b> ☾ crisp bacon \ caramelized baby onions \ toast	12
<b>TOFU TEMPURA</b> ☾ asian slaw \ sweet chile sauce	8	<b>SEASONAL TARTARE*</b> ☾ crispy oysters \ avocado \ cucumber \ mango	13
<b>THAI SUGARCANE SKEWERS</b> Ground shrimp & pork \ crisp veggies \ lemongrass dressing	15		

## CHEESES

<b>WARM BABY BRIE</b> ☾ caramelized cashews \ grapes \ french bread	14	<b>VINOLOGY CHEESE FLIGHT</b> • baked fontina in phyllo & red wine plums • herb crusted goat cheese & fig crostini • michigan triple crème & fried green tomato salad • aged gouda & walnut-arugula napoleon	18
<b>FEATURED ARTISANAL CHEESE</b> appropriate accompaniments \ market priced			

## GRILLED FLATBREAD PIZZAS

<b>MARGHERITA</b> ☾ tomato \ basil \ fresh mozzarella	16	<b>FLAMMKUCHEN</b> ham \ leeks \ potato \ quark \ aged gouda	16
<b>SAUSAGE &amp; PEPPERONI</b> ☾ tomato \ caramelized onions \ mozzarella	16	<b>PISSALADIÈRE NIÇOISE</b> ahi tuna \ caramelized onion \ olives \ anchovies	16
<b>SPRING VEGGIE</b> ☾ asparagus \ onion jam \ arugula \ goat cheese	16	<b>LAHMA BI AJEEN</b> ground lamb \ onions \ pine nuts \ labne kefir	16

## SALADS

<b>VEGGIES</b> ☾ local greens \ avocado \ tomato \ cucumber ribbon \ sherry vinaigrette	8	<b>FALAFEL "PANZANELLA"</b> bibb lettuce \ garden vegetables \ chick pea hummus \ sumac dressing	12
<b>GRILLED SALAD</b> asparagus \ radicchio \ red onion \ mushroom \ baby greens \ goat cheese \ balsamic vinaigrette	14	<b>WEDGE</b> ☾ baby iceberg lettuce \ farmhouse cheddar \ chive emulsion \ pommes frites \ applewood smoked bacon \ creamy potato dressing	10
<b>SPRING CAESAR</b> baby romaine lettuce \ roasted garlic aioli \ croissant crisps \ lemon-anchovy vinaigrette	8	<b>SOUP</b> ☾ daily inspired	4\6

☾ Available late night—Thursday, Friday, and Saturday

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*We offer our entrees in full or half portions so that you may mix and match our dishes to create a tapas-style meal, European-inspired degustation menu, or a traditional three-course dinner. Thank you for joining us. Bon appetite!*

*-The Jonna Family and Chef Jim Leonardo*

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## MAIN COURSES

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### SWEET POTATO SAMOSAS

coconut vegetable biryani \ banana-date chutney \  
roasted eggplant \ cilantro yogurt sauce  
14 \ 24

### SPRING TAMALES

red lentil plantain tamales \ avocado-lime purée \  
quinoa poblano chile relleno \ jicama-asian pear salsa  
15 \ 26

### RIDGEBACK SWORDFISH

gold potato puree \ french beans \ roasted tomato \  
artichokes en barigoule \ niçoise olive tapenade  
20 \ 36

### HOT SMOKED SABLE

nantucket bay scallops \ heirloom potatoes \ bok choy \  
button mushrooms \ quail egg \ miso-orange nage  
21 \ 38

### HAWAIIAN BIG EYE TUNA

serrano ham \ marcona almond butter \ corn salad \  
manchego polenta \ sherry-tomato vinaigrette  
22 \ 40

### SEARED ARCTIC CHAR

celeriac & wild mushroom hash \ crispy skin \  
red cabbage \ minted english pea coulis  
20 \ 36

### CRISPY KATAIFI SHRIMP

smoked haddock "manhattan chowder" \ celery salad \  
horseradish smashed potato \ lemon viaigrette  
19 \ 34

### STEAMED ALASKAN HALIBUT

quark spaetzle \ carrot top crust \ asparagus \  
heirloom carrots \ carrot-lemongrass jus  
21 \ 38

### CHICKEN & WAFFLES

tempura ballotine \ herb waffles \ braised kale \ tasso \  
huckleberries \ parsnip cream \ foie gras butter  
17 \ 30

### SMOKED DUCK BREAST\*

duck confit sausage \ polenta \ michigan cherries \  
buttered zucchini \ sangiovese- mushroom jus  
20 \ 36

### CRISPY PORK NAPOLEAN

sweet potato & edamame succotash \ peppery greens \  
moody blue cheese \ baby corn \ tonkatsu sauce  
18 \ 32

### DECONSTRUCTED VEAL OSKAR

braised veal breast \ dungeness crab \ crisp farm egg \  
shaved fennel \ asparagus \ tarragon-shallot gastrique  
22 \ 40

### RACK OF LAMB\*

zucchini fritters \ roasted eggplant purée \  
ratatouille \ tomato conserve \ provencal herb glaze  
26 \ 48

### SHORT RIB STEAK

green onion fresh roll \ ginger-garlic condiment \  
spring vegetables \ pho "noodles" \ thai basil foam  
19 \ 34

### LOMBATELLO STEAK\*

truffled potato \ parmesan frico \ grilled radicchio \  
roma beans \ portabella confit \ balsamic \ chianti jus  
21 \ 38

### PORCINI SKIRT STEAK\*

asparagus cannelloni \ red onion jam \ cherry mustard \  
mushroom strudel \ parsley-brown butter sauce  
23 \ 42

*\*Menu items are either cooked to order or undercooked. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*