



VINOLOGY

WINE BAR AND RESTAURANT

Snacks

- Citrus marinated **olives** 4
Marcona **almonds** 4
Edamame (steamed) salted with **Ponzu** sauce 5
Spicy fried **chickpeas** 4

Small Plates

- Blue cheese stuffed Medjool **dates**, house made **chorizo** 8
Sherry, St Julian Cream, Michigan 5
- Chilled spring **pea soup**, crispy **pancetta** and **ricotta** salata 9
Semillon, Peter Lehmann, Barossa Valley, AUS 8
- Seared **deep sea scallops**, curry spiced **carrot** salad* 12
Viognier/Chardonnay, Qupe Cuvee Bien Nacido, CA 12
- Grilled **pancetta** wrapped **shrimp**, romesco sauce 12
Sangiovese Blend, Santa Martina Toscana Rosso Tuscany, ITA 7
- Local greens** salad with fresh herbs, **parmesan** tuile, roasted **shallot vinaigrette** 7
Marsanne, Tabbilk Victoria, AUS 8
- Michigan **asparagus** salad with soft-poached **duck egg**, truffle vinaigrette* 9
Sauvignon Blanc, Bortoluzzi Friuli, ITA 12
- Sushi grade Bigeye **tuna carpaccio**, pickled wild **ramps**, lemon, arugula* 11
Auxerrois, Chateau Fontaine "Woodland White" Leelanau Peninsula, MI 9
- Fennel** and whipped local **goat cheese** tart 9
Sauvignon Blanc, Matua "Paretai" Marlborough, NZ 11
- Crispy fried Maryland **soft-shell crab**, lemon and capers 12
Pinot Noir, Cono Sur "Vision" Colchagua Valley, CHL 8
- Vinology **mini burgers**, trio of house made **ketchups*** 10
Cabernet Sauvignon, Thorn-Clarke "Shotfire Cuvee" Barossa Valley, AUS 13
- Morel** mushroom **bisque** 12
Pinot Noir, Delagrangue Burgundy, FRA 12

To Share

- Charcuterie** plate, house made, appropriate **accompaniments** 14
Riesling, Dr. Burklin-Wolf Estate (slightly off-dry) Mosel, GER 11
- Regional **artisan cheese plate** with seasonal **fruits** and house made **crackers** 12
Monastrell, Juan Gil Jumilla, SPA 9
- Grilled flatbread **pizza**, changes daily 11
Montepulciano d'Abruzzo, Ca Valentina Abruzzo, ITA 8

Mains

- Grilled wild Alaskan **salmon**, Michigan **asparagus**, sweet onion relish* 24
Pinot Noir, Elk Cove Willamette Valley, OR 13
- Pan roasted local **chicken**, preserved lemon, **whole grain** salad 21
Rhone Blend, Perrin Cotes du Rhone Villages Rasteau, FRA 9
- Pine nut crusted braised **fennel**, **lentil stew**, balsamic reduction 17
Vermentino, Argiolas "Costamolino" Sardegna, ITA 8
- Sautéed Great Lakes **walleye**, **morel** mushroom and **fiddlehead** fern ragout 24
Chardonnay, Blackstar Farms Sur Lie Old Mission Peninnsula, MI 9
- Roasted Berkshire **pork loin**, spiced pork belly **confit**, spring **vegetables**, natural jus* 22
Zinfandel, Clos la Chance Central Coast, CA 8
- Gnocchi**, **morels**, fresh **English peas**, and **Parmigiano** Reggiano 24
Nebbiolo, Renatto Ratti Nebbiolo d'Alba "Ochetti" Piedmont, ITA 11
- Grilled loin of Midwestern **lamb**, lamb **pasties**, confit of baby **carrots*** 26
Cabernet Sauvignon, Michael Pozzan "Annabella" Napa Valley, CA 8
- Hazelnut** crusted sea **scallops**, citrus rice, lemon beurre blanc* 24
Chardonnay/Riesling/Verdehlo, Langhorne Crossing (off-dry) Lanhorne Creek, AUS 8
- Grilled Niman Ranch **ribeye**, crushed **fingerling potatoes**, pea shoots* 31
Bordeaux Blend, Glen Carlou "Grand Classique" Paarl, SAF 10
- Nori** and mustard crusted Bigeye **tuna**, honey soy reduction, seaweed salad, ginger* 25
Juve y Camps Cava Rose Cava, SPA 10
- Cobb** Salad 19
Terret, Blanc de Karantes Coteaux de Narbonne, FRA 7

Vinology is dedicated to supporting **small local farmers** and whenever possible sources **ingredients** at the **height of their season** from surrounding farm concerns.

Local farms and businesses contributing products to today's **menu** include:

Tantre Farm

Back Forty Acres Farm

Rob's Garden

Avalon Organic Bakery

Prochaska Farms

Chef's Garden

Four Corners Creamery

* 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 foodborne illness especially if you have a medical condition.