



# 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

Chilled spring **pea soup**, crispy **pancetta** and **ricotta** salata 9

Seared **deep sea scallops**, curry spiced **carrot** salad\* 12

Grilled **pancetta** wrapped **shrimp**, romesco sauce 12

**Local greens** salad with fresh herbs, **parmesan** tuile, roasted **shallot vinaigrette** 7

Michigan **asparagus** salad with soft-poached **duck egg**, truffle vinaigrette\* 9

Sushi grade Bigeye **tuna carpaccio**, pickled wild **ramps**, lemon, arugula\* 11

**Fennel** and whipped local **goat cheese** tart 9

Crispy fried Maryland **soft-shell crab**, lemon and capers 12

Vinology **mini burgers**, trio of house made **ketchups**\* 10

**Morel** mushroom **bisque** 12

## To Share

**Charcuterie** plate, house made, appropriate **accompaniments** 14

Regional **artisan cheese plate** with seasonal **fruits** and house made **crackers** 12

Grilled flatbread **pizza**, changes daily 11

## Mains

Grilled **salmon** salad with cucumbers, **orange-miso** vinaigrette 11

Crispy fried Maryland **soft-shell crab** sandwich, **habanero** lime mayo, shoestring fries 12

**Vino burger**, aged **cheddar**, smoked **bacon**, shoestring **fries** 9

Pulled **pork** sandwich, whole grain **mustard slaw** and two sauces 8

Grilled **steak** salad, grilled **sweet onions**, oven dried **tomato vinaigrette** 9

“**Fish and chips**”- walleye, house made chips, **caper-preserved lemon tarter** 12

Gnocchi, morels, fresh **English peas**, and **Parmigiano** Reggiano 12

**Tuna salad** sandwich, house cured tuna, **arugula**, **tapenade** 10

Grilled **vegetable**, **haloumi** and **couscous** salad, harissa and cilantro 9

Pistachio crusted **shrimp po' boy**, creole remoulade 8

**BLT**, house made **pancetta**, oven dried tomatoes, **arugula**, fries 8

**Cobb** salad 12

## Desserts

Coffee crème brulee, port macerated berries 8

Rhubarb strawberry crisp 8

Artisan cheeses 12

Chocolate pots de crème 7

Bourbon gingerbread cake, candied ginger and mascarpone cream 8

**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*

*Kapnick Orchards*

\* 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.