

THE WINE LOFT

uncork the fun

·PROVISIONS·

4⁵⁰ EACH OR THREE FOR 12 | ACCOMPANIED WITH CONDIMENT & A CRISP

CHARCUTERIE

JAMÓN SERRANO
dry cured spanish ham

CHORIZO PICANTE
smoky, mild, dry cured sausage

STAGBERRY ELK
dried blueberries, honey wine

DELAWARE FIREBALL
salame of pork with red chilies,
espelette pepper

DUCK PROSCUITTO
star anise, orange peel, allspice

'NDUJA
sweet, smoky, floral, little heat

CHEESE

MANCHEGO
sheep's milk, firm, buttery

CANA DE CABRA
goat's milk, soft ripened,
tangy, citrus

ROELLI RED ROCK
cow's milk, bloomy rind,
blue vein

BARELY BUZZED
cow's milk, butterscotch, caramel

**HOOK'S
SEVEN YEAR**
cow's milk, sharp,
smooth

SPECIALTY (+1)

DELICE DE CREMIERS
rich, buttery and soft with a
little salty tang

OVERJARIGE GOUDA
robust with undertones of spice,
coffee, caramel, and toasted nuts

OREGONZOLA
bouquet of fruit, sweet cream
and tangy flavors

BEECHERS YULE KÄSE
flavors of nut, caramel, floral tones
of honey and red berry

TRUFFLE PECORINO
buttery, nutty flavor enhanced with the
perfect flavor and aroma of truffles

CURATED SLATES

SERVED WITH ROASTED MARCONA ALMONDS, ARTISAN BREAD,
FRUIT PRESERVES, HONEY, CHARDONNAY MUSTARD

WINE & CHEESE
triple cream, aged gouda,
oregon bleu, paired with
three wines 15 GF

SPANISH BOMB
chorizo, jamón, manchego, cana de
cabra, stuffed piquillo, artichoke hearts,
salt cured olives 24

DIRTY FARMER
roelli red rock, beechers yule kase,
barely buzzed, hook's seven year,
stagberry salami, cipolini onions 26

SOUP OF THE DAY

HOUSE-MADE SOUP OF THE DAY 5

LOCAL BAGUETTE

OLIVE OIL, AGED BALSAMIC 4
WARM OLIVES 4
HOUSE-MADE RICOTTA 6
STUFFED PIQUILLOS 6

TASTING PLATES

POTATO GNOCCHI
toasted pumpkin seed pesto, wild mushrooms,
house ricotta, tomato confit 6 V

**SPICED CHICKPEAS,
NUTS & FRUITS**
michigan honey, assorted nuts, cherries,
currants, and black pepper 5 GF

MARINATED PEPPERS
salad of watercress, parmesan, espelette crouton,
lebanese olive oil, aged sherry 5 V

BACON WRAPPED DATES
marcona almonds, neuske's bacon,
maple sherry glaze 6 GF

ROASTED ASPARAGUS
serrano ham-wrapped asparagus
with hazelnut romesco 6 GF

SMOKED TROUT TOAST
goat cheese mousse with preserved lemon,
arugula, pepper jam 5

SERRANO CRUDO
sweet corn, marcona almonds, shaved manchego,
olive oil, watercress 6 GF

ROASTED CAULIFLOWER
citrus brined green olives, lemon brown butter,
tarragon, crushed pepper 5 GF/V

BRUSSELS
sweet and smoky bacon, preserved
lemon vinaigrette 5 GF

**MUSHROOM
RAGOUT**
locally grown mixed mushrooms,
truffle cream 6 GF/V

*Ask your server about menu items that are cooked to order or served raw or under cooked.
Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food-borne illness.*

SHARE PLATES

ESCAROLE CAESAR SALAD

house croutons, creamy parmesan dressing,
shaved sartori parmesan 7 GF

BUFALA MOZZARELLA

shaved fresh fennel and watercress, blood orange,
toasted hazelnut, spanish honeycomb 8 GF/V

BABY POTATOES

caramelized onion, romesco, shallot aioli 8 GF/V

BABY KALE & CHARD SALAD

caramelized cauliflower, goat cheese, toasted cashews,
cara cara oranges, basil vinaigrette 9 GF

BAKED BRIE

buttery pastry, strawberry balsamic jam, honey,
spiced pecans, aged balsamic 13

CRAB CAKES

braised shallot and almond, chardonnay-tarragon aioli 14

SCALLOPS

pickled cauliflower, arugula, roasted mushrooms,
pear cream 13 GF

PIPERADE BAKED EGG

marinated giant beans, spanish pepper stew,
local egg, toasted baguette 9 GF/V

ENTRÉE

PAN SEARED SCALLOPS

black & white truffle potato risotto, parsnip,
english peas, pea shoot basil salad, roasted
cubanelle vinaigrette, smoked almonds 30 GF

BISTRO FILET

pickled eggplant salad with locally grown mushrooms,
brussels leaves, and watercress, black truffle puree,
peppercorn demi 34 GF

BARRAMUNDI BASS

spanish pepper stew, crisp aged ham,
smoked hazelnut tapenade 26 GF

BBQ PORK BELLY

korean bbq pork, cornbread, spicy kimchi,
soy balsamic chestnut mushrooms 20

RISOTTO CACIO Y PEPE

carnaroli rice, aged parmesan,
black pepper 15 GF/V

ROASTED AIRLINE CHICKEN BREAST

creamed sweet corn, black garlic vinaigrette,
andalusian style potatoes, ash-covered goat cheese 20 GF

ADD ONS

AIRLINE CHICKEN BREAST 10 | TWO SCALLOPS 7
PORK BELLY 7 | SINGLE CRAB CAKE 6

FLATBREADS

ALSATIAN

french inspired, smoky bacon,
caramelized onion, crème
friache, nutmeg 14

MUSHROOM

house specialty, leek jam
roasted mushroom,
fontina, truffle 13 v

MARGHERITA

italian classic, san marzano tomato,
bufala mozzarella, olive oil,
flake salt 13 v

DESSERTS

FRESH MADE IN-HOUSE DESSERT BITES, SMALLER SO YOU CAN ENJOY MORE THAN ONE!

LEMON TART

earl grey, meringue 3

FENNEL ORANGE PANNA COTTA

fennel pollen, toasted white chocolate,
local honey 4 GF

GELATO & SORBETTO

a trio of iorio's gelato or sorbet from ann arbor
served over crispy filo 8 v

BOUCHON

dark chocolate brownie, gelato 3

COCOA SAVARIN

cocoa & orange soaked yeast cake, mascarpone cream,
marinated strawberries, almond crunch 5 v

WINE & CHEESE

triple cream, aged gouda, oregon bleu 6
paired with three wines 15 GF

CREME BRÛLÉE

caramelized sugar, berries 3 GF

COFFEE

WATER STREET COFFEE ROASTERS, KALAMAZOO, MICHIGAN
millennium organic blend | regular & decaffeinated



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