

# THE WINE LOFT

*uncork the fun*

## CHARCUTERIE & CHEESE

ONE-5 | THREE-14 | SIX-27  
SERVED WITH ACCOMPANIMENTS

**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 PROSCIUTTO**  
star anise, orange peel,  
allspice

**'NDUJA**  
sweet, smoky, floral,  
little heat

**LOUKANIKA**  
greek style salame,  
cumin, orange zest

**PORK RILETTE**  
chopped pork, fresh ginger,  
herbs, baking spices

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

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

**DIRT LOVER**  
french farmhouse cheese,  
earthy, buttery, citrus tang

**OREGONZOLA**  
bouquet of fruit, sweet cream, tangy flavors

**BARELY BUZZED**  
cow's milk, butterscotch, caramel, coffee

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

**MANCHEGO**  
sheep's milk, firm, buttery,  
aged six months

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

**ARLINGTON GOAT**  
local, semi-hard, nutty,  
aged sixty days minimum

**BEEMSTER GOUDA**  
whiskey, butterscotch, toasted pecan,  
deep caramel, aged 26 months

## CURATED SLATES

SERVED WITH MARCONA ALMONDS, ARTISAN BREAD,  
FRUIT PRESERVES, HONEY, & HOUSE MUSTARD

**CHEF'S SLATE**  
chef's selection of specialty  
meats and cheeses  
MARKET PRICE

**SPANISH BOMB**  
chorizo, jamón, manchego,  
cana de cabra, stuffed piquillo,  
artichoke hearts, salt cured olives 25

**DIRTY FARMER**  
french farmhouse cheese, arlington goat,  
barely buzzed, hook's seven year,  
stagberry salami, cipollini onions 27

## TASTING PLATES

SMALL BITES FOR MIXING, & MATCHING

**RICOTTA CAVATELLI**  
house-made pasta, toasted hazelnut pesto,  
cracked black pepper, ricotta 6 v

**BACON WRAPPED DATES**  
marcona almonds, nueske's  
bacon, cider glaze 6 GF

**MARCONA ALMONDS**  
fried & salted  
spanish almonds 5 GF/V

**WARM BUTTER BEANS**  
pimenton, garlic bread crumbs 6 v

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

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

**BRUSSELS**  
roasted squash, dates,  
maple sherry vinaigrette 6 GF/V

**BUTTERNUT RED CURRY SOUP**  
hazelnut relish, olive oil 5 v

**WARM OLIVES**  
mediterranean olives,  
extra virgin olive oil, toasted  
baguette 5 v

**FARMER'S CHEESE**  
spreadable cow's milk cheese,  
gremolata, olive oil,  
toasted baguette 5 v

**VICTORIAN BAKERY BAGUETTE**  
ACCOMPANIED BY OLIVE OIL & BUTTER 3

V VEGETARIAN GF GLUTEN FREE

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.

# SHARED PLATES

HANDCRAFTED TO SHARE

## ESCAROLE CAESAR SALAD

house croutons, creamy parmesan  
dressing, aged parmesan 8 GF

## CHEF'S GREENS

baby lettuces, fresh anise, shaved cucumber,  
local aged goat cheese, spanish almonds,  
shallot mustard vinaigrette 10 GF/V

## BABY POTATOES

caramelized onion, romesco,  
shallot aioli 8 GF/V

## BAKED BRIE

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

## CRAB CAKES

raised shallot and almond,  
chardonnay-tarragon aioli 14

## BBQ PORK BELLY

korean bbq pork, cornbread,  
fennel cucumber kimchi,  
soy balsamic mushrooms 12

## SCALLOPS

nutmeg spiked parsnip puree,  
fennel pollen, local apple,  
herb nage 13 GF

## MUSHROOMS & KALE

locally grown mixed mushrooms,  
tuscan kale, truffle pecorino 9 GF/V

# ENTRÉE SELECTIONS

INVENTIVE & ROBUST

## ROASTED CHICKEN ALLA BRASSA

peruvian marinated chicken,  
baby potatoes, giant bean criolla salad,  
aji sauce 24

\*PLEASE ALLOW 20 MINUTES  
FOR PREPARATION\*

## DRY-AGED WAGYU HANGER STEAK

andalusian style potatoes,  
chimichurri, piquillo confit 30 GF

## RISOTTO CACIO E PEPE

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

## SEAFOOD PAELLA

toasted bomba rice, saffron,  
green peas, daily seafood, shrimp,  
olive oil 28 GF

ENHANCEMENTS TO SHARED PLATES & ENTRÉE SELECTIONS

AIRLINE CHICKEN BREAST 10  
SCALLOPS 7

PORK BELLY 6  
SINGLE CRAB CAKE 6

# FLATBREADS

## ALSATIAN

french inspired, smoky bacon,  
caramelized onion, crème fraîche,  
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 DESSERTS

## LEMON TART

earl grey, meringue 3

## FENNEL ORANGE PANNA COTTA

fennel pollen, toasted white chocolate, local honey 4 GF

## BOUCHON

dark chocolate brownie, gelato 3

## CREME BRÛLÉE

caramelized sugar, berries 3 GF

## GELATO & SORBETTO

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

## WINE & CHEESE

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

# DESSERT WINES

PAIR YOUR DESSERT WITH A  
DELICIOUS DESSERT WINE

## Fenn Valley 42 Ice Wine Michigan 5

ripe peaches, mango, apricots,  
honey, raisins, violets

## Quinta do Noval Porto Black Portugal 4

blackberries, smoke, orange,  
white pepper

## Quinta do Noval 10 Year Tawny Port Portugal 5

pear, apricot, cherry, spice

## Smith Woodhouse Lodge Reserve Port Portugal 5

vanilla, sweet cherry, chocolate,  
dark fruits, spices

## Chateau Les Mignets Sauternes France 6

candied lemon, honey, brown sugar

WATER STREET COFFEE ROASTERS

KALAMAZOO, MICHIGAN

millennium organic blend | regular & decaffeinated

V VEGETARIAN GF GLUTEN FREE

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