

# THE WINE LOFT

*uncork the fun*

## PROVISIONS

4<sup>50</sup> 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

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## 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

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## TASTING PLATES

### POTATO GNOCCHI

green pea and pistachio pesto, house-made  
farmers cheese, preserved lemon 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

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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

## CHEF GREENS

baby lettuces, fresh anise, shaved cucumber,  
spanish almonds, shallot mustard vinaigrette 8 GF/V

## BAKED BRIE

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

## CRAB CAKES

braised shallot and almond,  
chardonnay-tarragon aioli 14

## BBQ PORK BELLY

korean bbq pork, cornbread,  
fennel cucumber kimchi,  
soy balsamic mushrooms 11

## SCALLOPS

ginger pea emulsion, citrus soy butter,  
local pea shoots, candied pistachios 13 GF/V

## PIPERADE BAKED EGG

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

# ENTRÈES

## 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

## 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

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## ADD ONS

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

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# 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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