

THE WINE LOFT

·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

FINOCCHIONA
pork & fennel seed

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

HOOKE'S SEVEN YEAR
cow's milk, sharp, smooth

BOSCHETTO AL TARTUFO
cow's milk, mild, sweet, black truffle

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

CHEVOO CHILI LEMON
marinated goat cheese curds, soft, creamy with a little spice

CURATED SLATES

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, detroit st brick, barely buzzed, hook's seven year, stagberry salami, cipolini onions 26

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

LOCAL BAGUETTE

OLIVE OIL, AGED BALSAMIC 4
WARM OLIVES 4
CHEF'S SPREAD SELECTION 8

SOUP OF THE DAY

HOUSE-MADE SOUP OF THE DAY 5

TASTING PLATES

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

SUNCHOKES & TURNIPS
brown butter, rosemary, aged balsamic 6 GF/V

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

BUFALA MOZZARELLA
shaved fresh fennel and radicchio, blood orange, toasted hazelnut, spanish honeycomb 6 GF/V

ROASTED PEAR
rosemary quince syrup, blue cheese, serrano, arugula, aged balsamic and oil 5 GF

BABY POTATOES
caramelized onion, romesco, shallot aioli 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

*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 6 GF

AUTUMN SQUASH SALAD

roasted squash, cranberries, walnuts,
baby kale, bufala mozzarella, maple vinaigrette 9 GF

CRISPY PORK BELLY

fennel, braised hazelnuts, shallots,
squash, cranberry mostarda 13

FENNEL AL FORNO

caramelized fresh fennel, bufala mozzarella,
calabrian chile, lemon, baguette 13 GF/V

BAKED BRIE

buttery pastry, strawberries, honey,
aged balsamic 13

CRAB CAKES

braised shallot and almond,
chardonnay-tarragon aioli 14

SCALLOPS

pickled cauliflower, arugula,
roasted mushrooms, pear cream 13

ENTRÉE

PAN SEARED SCALLOPS

parsnip puree, potato risotto,
brussels salad, warm apple
and bacon vinaigrette 30 GF

ROASTED WAGYU HANGER

root vegetables and broccolini,
cippolini onions,
peppercorn pan sauce 31 GF

BARRAMUNDI BASS

spanish pepper stew,
braised kale & currants,
crisp aged ham,
smoked hazelnut tapenade 24 GF

RISOTTO CACIO Y PEPE

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

ROASTED AIRLINE CHICKEN BREAST

ribollita of ceci beans, escarole,
smoked tomatoes,
winter vegetables, baguette 20

ADD ONS

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

FLAT BREADS

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

BOUCHON

dark chocolate brownie, salted caramel gelato 3

FENNEL ORANGE PANNA COTTA

fennel pollen, toasted white chocolate, local honey 4 GF

CROSTADA

seasonal fruit baked in a flaky crust, vanilla gelato 4

CREME BRÛLÉE

caramelized sugar, berries 3 GF

WINE & CHEESE

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

COFFEE

WATER STREET COFFEE ROASTERS
KALAMAZOO, MICHIGAN

millennium organic blend | regular & decaffeinated



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