

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

CHEVOO TRUFFLE
marinated goat cheese curds, soft,
creamy studded with truffles

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, chevoo chili lemon,
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
HOUSE-MADE RICOTTA 6

SOUP OF THE DAY

HOUSE-MADE SOUP OF THE DAY 5

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

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

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

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

ROASTED PEAR
rosemary quince syrup, blue cheese, serrano,
arugula, aged balsamic and oil 5 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 7 GF

BUFALA MOZZARELLA

shaved fresh fennel and radicchio, blood orange,
toasted hazelnut, spanish honeycomb 8 GF

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

CRISPY PORK BELLY

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

BAKED BRIE

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

CRAB CAKES

braised shallot and almond,
chardonnay-tarragon aioli 14

SCALLOPS

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

ENTRÉE

PAN SEARED SCALLOPS

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

ROASTED WAGYU HANGER

root vegetables and brussels,
cippolini onions, peppercorn
-pan sauce 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

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
frîache, 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, 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

WATER STREET



COFFEE ROASTER
KALAMAZOO, MICHIGAN

*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.*