<b>BISTRO BRUNCH MENU</b> Sunday, May 19	
<b>BISTRO FRENCH TOAST (V)</b> our house baguette dipped in egg, cream and cinnamon topped with strawberry sauce and whipped crème fraiche	12
<b>MUSHROOM AND SPINACH QUICHE (V)</b> Indian Farm shiitake, sautéed spinach, onion, egg and cheese, served hot with a side salad	10
<b>BISTRO BISCUITS AND GRAVY</b> warm house- made biscuits topped with a savory gravy of Willow Creek andouille sausage	12
<b>BACON &amp; CHEDDAR FRITATTA (GF)</b> Willow Creek bacon, fried potatoes, egg, Carr Valley cheddar, served with a side salad	10
SEASONAL FRUIT CUP fresh fruit blend	4
BISTRO BREAKFAST PASTRY served warm	6
<b>YOGURT PARFAIT</b> greek yogurt, fresh fruit, Wisconsin honey drizzle, crumble topping	6
<b>BURRATA &amp; FIG PASTRY</b> burrata cheese, balsamic fig jam, puff pastry, served with a side salad	11
DRINKS	
Coffee, Mile, Orange Juice	2.5
WINE & COCKTAILS	