

# BISTRO BRUNCH MENU

Sunday, May 19

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

## DRINKS

<b>COFFEE, MILK, ORANGE JUICE</b>	2.5
<b>SELECTION OF WINE</b>	
<b>MIMOSA</b> Crémant and Orange Juice	7
<b>IRISH COFFEE</b>	8
apple brandy, maple syrup, John Joseph coffee	