

BISTRO BBQ BRUNCH MENU

Sunday, June 16

BISTRO BOURBON FRENCH TOAST (V)	12
our house baguette dipped in egg, cream and cinnamon topped with our Bourbon nut mix, Bourbon barrel-aged maple syrup and house whipped creme fraiche	
MUSHROOM AND SPINACH QUICHE (V)	10
Indian Farm shiitake, sautéed spinach, onion, egg and cheese, served hot with a side salad	
BISTRO BRISKET BISCUIT	16
warm, house made buttermilk & cheddar biscuit topped with slow-smoked brisket, Bourbon BBQ, pickled red onion and served with sweet pepper slaw	
CRAWFISH & SHRIMP ÉTOUFFÉE	14
a creole take on biscuits & gravy! A savory gravy of crawfish, shrimp, onion, celery, and sweet peppers served over a smoked jalapeño cornbread	
BACON & CHEDDAR FRITATTA (GF)	10
Willow Creek bacon, fried potatoes, egg, Carr Valley cheddar, served with a side salad	
FATHER'S DAY BACON BOUQUET	6
We've put together a special bouquet for dad! Six strips of bourbon maple glazed Willow Creek bacon. perfect to snack on while touring the estate with drink in hand!	
SEASONAL FRUIT CUP	4
fresh fruit blend	
BISTRO BREAKFAST PASTRY	6
served warm	
YOGURT PARFAIT	6
greek yogurt, fresh fruit, Wisconsin honey drizzle, crumble topping	

DRINKS

COFFEE, MILK, ORANGE JUICE	2.5
SELECTION OF WINE	
MIMOSA Crémant and Orange Juice	7
BLOODY MARY	9