

BISTRO BRUNCH MENU

Sunday, 4/6 – Regular menu will also be available.

our house baguette dipped in egg, cream, and spices fried to perfection and topped with	13
fresh blackberries, nut crumble, Wollersheim Bourbon Barrel-Aged maple syrup and	
whipped Blackberry Brandy crème fraiche	
Crawfish and Shrimp Étouffée	16
a creole take on biscuits and gravy! A savory gravy of crawfish, shrimp, andouille sausage,	
onion, celery, and sweet peppers served over a smoked jalapeño cornbread muffin	
BISTRO BREAKFAST FLATBREAD	14
Willow Creek Maple Bacon, country-style gravy, scrambled egg, crispy hashbrowns, cheddar	
cheese, fresh scallion, chipotle tabasco honey drizzle	
Mushroom and Asparagus Quiche (V)	11
Indian Farm shiitake, asparagus, sautéed spinach, onion, egg, and cheese, served hot with	
a small side salad	
Denver Frittata (GF)	11
Willow Creek Smoked Ham, fried potato, Carr Valley cheddar, fried onion, green pepper,	
egg, served hot with a small side salad	
Fresh Fruit Cup (V,GF)	4
a blend of fresh fruit	
Bistro Breakfast Pastry (V)	6
Drinks	
coffee, milk, orange juice, wine, brunch cocktails	