



## **RUSTIC FLATBREADS**

(with **low-gluten** pinsa crusts)

**MARGHERITA (V)** tomato sauce, WI mozzarella,  
fresh tomato, pesto and olive oil 11

**ROMA** tomato sauce, Italian sausage, caramelized  
onion, sauteed mushroom, WI mozzarella 13

## **BISTRO FAVORITES**

served hot with a small salad

### **BISTRO BRUNCH BAKE**

Willow Creek bacon, sausage, WI cheese,  
french bread, veggies, eggs 9

### **MUSHROOM AND SPINACH QUICHE (V)**

Indian Farm shiitake mushroom, onion, sautéed  
spinach, WI cheese, cream, egg 9

## **COLD SALADS AND WRAPS**

### **SMOKED SALMON SALAD (GF)**

house smoked Superior Fresh WI Salmon, fresh greens,  
roasted tomato, WI goat cheese, balsamic vinaigrette  
– can also be made into a wrap (not gluten free) 14

### **VEGGIE AND QUINOA (GF, V)**

fresh greens, seasonal veggies, quinoa, toasted  
walnuts, blueberries, WI cheese, balsamic vinaigrette  
– can also be made into a wrap (not gluten free) 12

### **HOUSE SALAD (GF,V,DF)**

side salad of fresh greens, roasted tomato,  
balsamic vinaigrette 5

## **SNACKS AND SHAREABLES**

### **WARM BREAD BASKET (V)**

demi baguette, focaccia breadsticks, house butter,  
olive oil & balsamic vinegar 9

### **STUFFED MUSHROOMS (V)**

Klement's sausage in puff cream cheese, sauteed  
spinach, roasted garlic, parmesan, bread crumb 9

### **PIGS IN A BLANKET**

Klement's sausage in puff pastry, dijon mustard (8 pcs.) 6

### **BISTRO SNACK PLATE (GF)**

2 local cheeses, artisan salami, cornichon,  
kalamata olives, house bourbon maple nut mix 12

### **BISTRO BAGUETTE (V, DF)**

made in-house with local Meadowlark organic flour  
Whipped butter – 1 Full baguette – 3  
House butter – 2 Demi (1/2) – 2

### **BOURBON MAPLE NUT MIX (V, DF, GF)**

house made nut mix with Wollersheim bourbon,  
maple syrup and spices 6

*Please let us know of any allergies or dietary restrictions, thank you.  
(V)-Vegetarian (GF)-Gluten Free\*(trace amounts possible) (DF)-Dairy Free  
Menu subject to change. No substitutions.*

*\*Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness.*