

TOASTED SANDWICHES

(on house made sourdough bread)

THE FRENCHY (CROQUE MONSIEUR) 14

Willow Creek smoked ham, caramelized onion, Gruyere cheese, bechamel sauce, parmesan, Dijon mustard

Pairs with: Beaujolais, St. Pepin

BACON JAM GRILLED CHEESE 12

Gruyere and Colby cheese, roasted tomato, pesto, bacon bourbon jam

Pairs with: Scarlet Fumé, Prairie Sunburst

BISTRO FAVORITES

MARGHERITA FLATBREAD (V) 12

tomato sauce, Belgioioso fresh mozzarella, fresh tomato, basil pesto, on a pinsa style crust (low gluten)

Pairs with: Scarlet Fumé, Domaine du Sac

BACON & CHEDDAR FRITTATA (GF) 10

Willow Creek bacon, fried potato, Carr Valley cheddar, egg, served with a small side salad

Pairs with: Carignan, Scarlet Fumé

MUSHROOM TART (V) 10

Indian Farm shiitake mushroom, puff pastry and WI cheese, finished with balsamic glaze and served with a small side salad

Pairs with: Carignan, Prairie Sunburst, Dry Riesling

COLD SALADS OR WRAPS

SMOKED SALMON SALAD (GF) OR WRAP (NOT GF) 16

house smoked Superior Fresh WI Salmon, fresh greens, roasted tomato, Montchevre goat cheese, toasted walnuts, balsamic vinaigrette

Pairs with: St. Pepin, Prairie Fumé, Prairie Blush

QUINOA SALAD (GF, V, DF) OR WRAP (NOT GF) 12

fresh greens, roasted sweet potato, quinoa, pickled WI cranberry, golden raisins, lemon, pepitas, balsamic vinaigrette

Pairs with: Dry Riesling, LO.CAL, Garden Rosé

PEAR AND PROSCIUTTO SALAD (GF) OR WRAP (NOT GF) 14

fresh greens, Montchevre goat cheese, red wine-poached pear, toasted walnuts, prosciutto, arugula, balsamic reduction and olive oil dressing

Pairs with: Dry Riesling St. Pepin

SIDE SALAD (GF, V, DF) 5

fresh greens, roasted tomato, balsamic vinaigrette

Pairs with: Dry Riesling, Prairie Fumé



SOUP DU JOUR

(please ask for today's selection)

SEASONAL HEARTY SOUP (WITH MEAT) (USUALLY GF) cup 5

SEASONAL VEGETABLE SOUP (V, GF) bowl 7

take home (1 quart) 20

SNACKS AND SHAREABLES

WARM BREAD BASKET (V) 10

demi baguette, focaccia bread sticks, pesto cheese gougère, wine butter, olive oil and balsamic vinegar

Pairs with: St. Pepin, Domaine du Sac

PIGS IN A BLANKET 7

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

Pairs with: Garden Rosé

BACON-WRAPPED DATES (GF, DF) 8

Willow Creek bacon, fresh dates, bourbon maple glaze (8 pcs.)

Pairs with: White Riesling

BISTRO SNACK PLATE (GF) 14

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

Pairs with: Scarlet Fumé

BISTRO BAGUETTE (V, DF) Pairs with: any wine 4

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

BOURBON MAPLE NUT MIX (V, GF, DF) 6

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

Pairs with: Prairie Fumé, Scarlet Fumé

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE 3

BISTRO BUTTER COOKIES (1 DOZEN) 8

SEASONAL BISTRO PASTRY 5

Please let us know of any allergies or dietary restrictions, thank you.

(V) – Vegetarian (GF) – Gluten Free (trace amounts possible) (DF) – Dairy Free*

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