



BRUNCH ITEMS

BISTRO CHERRY VANILLA FRENCH TOAST (V) 14

our house sourdough baguette dipped in egg, cream, and spices fried to perfection and topped with warm cherry sauce, vanilla ice cream, and toasted slivered almonds

Pairs with: White Riesling, Cedarburg Spice

BISTRO BISCUITS AND GRAVY 12

warm house made buttermilk biscuit topped with a savory gravy of Willow Creek sausage and scallion

Pairs with: Scarlet Fumé, Domaine du Sac

CRUSTLESS VEGGIE QUICHE (V, GF) 11

Indian Farm shiitake mushroom, sautéed spinach, onion, egg, and cheese. Served warm with a small side salad

Pairs with: Prairie Sunburst, Prairie Fumé

BRUNCH BAKE 12

our sourdough bread dipped in French Toast batter and baked with cheese, breakfast sausage, scallion, and drizzled with maple syrup.

Served warm with a small side salad

Pairs with: Dry Riesling, Prairie Blush

BISTRO BREAKFAST FLATBREAD 15

Willow Creek sausage gravy, scrambled egg, crispy hashbrowns, cheddar and mozzarella cheese, fresh scallion, and a hot honey drizzle

Pairs with: Prairie Sunburst, Prairie Fumé

CROQUE MADAME 16

a toasted sandwich on house sourdough featuring Prem Meats smoked ham, caramelized onion, Gruyere cheese, bechamel sauce, parmesan, Dijon mustard and topped with a fried egg

Pairs with: St. Pepin, Beaujolais

FRESH FRUIT CUP (V,GF) 4

fresh fruit blend

Pairs with: River Gold

BISTRO CARROT CAKE 6

with cream cheese frosting

Pairs with: River Gold, Ice Wine

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

CHICKEN PRIMAVERA SALAD (GF) OR WRAP (NOT GF) 15

fresh greens, grilled chicken breast, parmesan crisps, kalamata olives, pepperoncini, house Caesar dressing

Pairs with: Dry Riesling, Prairie Fumé

COLD SALADS OR WRAPS (CON'T)

MEDITERRANEAN SALAD (V, GF) 13

OR WRAP (NOT GF)

fresh greens, roasted tomato, kalamata olives, pepperoncini, parmesan crisps, balsamic vinaigrette

Pairs with: Dry Riesling and Scarlet Fumé

SIDE SALAD (GF, V, DF) 5

fresh greens, roasted tomato, balsamic vinaigrette

Pairs with: Dry Riesling, Prairie Fumé

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, Prairie Sunburst

BISTRO SNACK PLATE (GF) 14

2 local cheeses, Prem Meat's sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple Nut Mix

Pairs with: Scarlet Fumé

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

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

Pairs with: White Riesling, Scarlet Fumé

BISTRO BAGUETTE (V, DF) 4

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED 3

CHOCOLATE CHIP COOKIE 3

BISTRO BUTTER COOKIES (1 DOZEN) 8

DRINKS

SELECTION OF WINES BY THE GLASS VARIES

COFFEE 3

MILK, ORANGE JUICE 3

ORANGE MIMOSA 7

IRISH COFFEE 8

We are not a nut free kitchen. Cross-contamination may occur. Thank you. | (V)-Vegetarian (GF)-Gluten Free(trace amounts possible) (DF)-Dairy Free|No substitutions *Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness. | 4/19/2026 Brunch Menu*