



BRUNCH ITEMS

BISTRO BOURBON PEACH FRENCH TOAST (V)	14
our house sourdough baguette dipped in egg, cream, and spices fried to perfection and topped with warm Bourbon peach sauce, toasted almonds and whipped vanilla crème fraîche	
<i>Pairs with: White Riesling, River Gold</i>	
BISTRO BISCUITS AND GRAVY	12
warm house made buttermilk biscuit topped with a savory gravy of breakfast sausage and scallion	
<i>Pairs with: Scarlet Fumé, Domaine du Sac</i>	
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	
<i>Pairs with: Eagle White, Prairie Blush</i>	
CRUSTLESS VEGGIE QUICHE (V, GF)	11
Indian Farm shiitake mushroom, sautéed spinach, onion, egg, and cheese. Served warm with a small side salad	
<i>Pairs with: Prairie Sunburst, Prairie Fumé</i>	
HAM & CHEDDAR FRITTATA (GF)	12
Prem Meats ham, fried potato, Carr Valley cheddar, egg and cream. Served warm with a small side salad	
<i>Pairs with: Dry Riesling, St. Pepin</i>	
BACON & CHEESE CROISSANT	13
a toasted croissant loaded with Prem Meats bacon, balsamic fig jam, melty Gruyere cheese and finished with fresh greens and hot honey	
<i>Pairs with: Prairie Fumé, Scarlet Fumé</i>	
MARGHERITA FLATBREAD (V)	12
a low-gluten pinsa crust topped with tomato sauce, Belgioioso fresh mozzarella, fresh tomato and finished with a basil pesto drizzle (nut free)	
<i>Pairs with: Scarlet Fumé, Domaine du Sac</i>	
FRESH FRUIT CUP (V,GF)	4
fresh fruit blend	
<i>Pairs with: River Gold</i>	
APPLE CRUMB CAKE	6
a deliciously moist cake with chunks of apple and a buttery oatmeal crumb topping	
<i>Pairs with: White Riesling, Hillside Harvest</i>	

SNACKS AND SHARABLES

MANGO SHRIMP MARTINI (GF, DF)	14
2 skewers of 5 shrimp each, blackened and served chilled in a martini glass with a fresh mango salsa to smother them in	
<i>Pairs with: Prairie Fumé</i>	
BISTRO SNACK PLATE (GF)	14
2 local cheeses, Prem Meats' sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple nut mix	
<i>Pairs with: Scarlet Fumé, Domaine du Sac</i>	
WARM BREAD BASKET (V)	10
a half sourdough baguette sliced and toasted with house focaccia breadsticks, pesto cheese gougère, wine flavored butter, and olive oil and balsamic vinegar for dipping	
<i>Pairs with: St. Pepin, Domaine du Sac</i>	

SNACKS AND SHARABLES (CON'T)

PIGS IN A BLANKET	7
Klement's sausage swaddled in puff pastry and baked to perfection (8 pcs). Served with house spicy Dijon mustard	
<i>Pairs with: Garden Rosé, Prairie Sunburst</i>	
BOURBON MAPLE NUT MIX (V, GF, DF)	6
house made nut mix with Wollersheim Bourbon, WI maple syrup, dried cranberries and spices	
<i>Pairs with: White Riesling, Scarlet Fumé</i>	
BISTRO BAGUETTE (V, DF)	4
made in house with sourdough starter and Wisconsin grown and stone-milled flours	
Whipped WI butter 1	Wine Butter 2

COLD SALADS OR WRAPS

SHRIMP AND MANGO SALAD (GF, DF) OR WRAP (NOT GF)	16
seared and blackened shrimp served cold, pickled spiralized carrot, toasted cashews, mango salsa, fresh mixed greens and house lemon olive oil vinaigrette	
<i>Pairs with: Prairie Fumé, Garden Rosé</i>	
SMOKED SALMON SALAD (GF) OR WRAP (NOT GF)	17
house-smoked Superior Fresh WI-raised salmon, roasted tomato, Montchevre goat cheese crumbles, toasted walnuts, fresh mixed greens, and house balsamic vinaigrette	
<i>Pairs with: St. Pepin, Prairie Fumé, Prairie Blush</i>	
CHICKEN PRIMAVERA SALAD (GF) OR WRAP (NOT GF)	15
grilled chicken breast, parmesan crisps, kalamata olives, banana peppers, fresh mixed greens, and house Caesar dressing	
<i>Pairs with: Lo.Cal, Garden Rosé</i>	
MEDITERRANEAN SALAD (V,GF) OR WRAP (NOT GF)	13
roasted tomato, kalamata olives, banana peppers, parmesan crisps, fresh mixed greens and house balsamic vinaigrette	
<i>Pairs with: Dry Riesling and Scarlet Fumé</i>	
SIDE SALAD (GF, DF, V)	5
roasted tomato, fresh mixed greens, house balsamic vinaigrette	

DESSERT

<i>Pairs with: River Gold, Ice Wine, Port</i>	
BRANDY OLD FASHIONED	3
CHOCOLATE CHIP COOKIE (V)	
a Bistro icon! Wollersheim Press House Brandy soaked cherries are mixed with chocolate chips and orange into a delightfully soft cookie	

BEVERAGES

SELECTIONS OF WINES BY THE GLASS	VARIES
COFFEE, MILK, ORANGE JUICE	3
MIMOSA	8
KIR ROYALE	9
ESPRESSO MARTINI	10

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. / Brunch Menu 8/2/2026*