



## **BISTRO BRUNCH MENU**

*Sunday, February 2, 2025 – Regular menu will also be available.*

<b>BISTRO FRENCH TOAST (V)</b>	<b>12</b>
our house sourdough baguette dipped in egg, cream, and cinnamon fried to perfection and topped with fresh raspberries, nut crumble, WI maple syrup, and whipped crème fraiche	
<b>BISTRO BISCUITS AND GRAVY</b>	<b>12</b>
warm house made buttermilk biscuit topped with a savory gravy of Willow Creek sausage	
<b>BISTRO LOADED AVOCADO TOAST (V)</b>	<b>10</b>
toasted sourdough bread topped with whipped avocado puree and house made cowboy caviar salsa with fresh tomato, peppers, corn, black beans, cilantro and spices, drizzled with balsamic glaze	
<b>MUSHROOM AND SPINACH QUICHE (V)</b>	<b>10</b>
Indian Farm shiitake, sautéed spinach, onion, egg, and cheese, served hot with a small side salad	
<b>BACON &amp; CHEDDAR FRITTATA (GF)</b>	<b>10</b>
Willow Creek bacon, fried potato, Carr Valley cheddar, egg, cream, served hot with a small side salad	
<b>SEASONAL FRUIT CUP (V,GF)</b>	<b>4</b>
fresh fruit blend	
<b>BISTRO BREAKFAST PASTRY (V)</b>	<b>6</b>
served warm	
<b>DRINKS</b>	
coffee, milk, orange juice, wine, brunch cocktails	

*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.*