

Brunch Menu



RUSTIC FLATBREADS

on low-gluten pinsa crusts

MARGHERITA (V)

tomato sauce, Belgioioso fresh mozzarella, fresh tomato, basil pesto

Pairs with: Scarlet Fumé, Domaine du Sac

SKINNY PIG

pesto, toasted walnut, roasted sweet potato, bacon, fried onion, WI goat cheese, balsamic glaze

Pairs with: Domaine du Sac, St. Pepin

BISTRO BREAKFAST FLATBREAD

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

Pairs with: Prairie Sunburst, Prairie Fumé

BRUNCH FAVORITES

RED, WHITE, AND BLUEBERRY FRENCH TOAST (V)

French Toast that celebrates America! Our house baguette dipped in egg, cream and spices fried to perfection and topped with a decadent and fresh strawberry syrup, fresh blueberries, white chocolate chips, and whipped creme fraiche

Pairs with: River Gold, White Riesling

BISTRO BISCUITS AND GRAVY

warm, house-made buttermilk biscuit topped with a savory gravy of Willow Creek pork sausage

Pairs with: Scarlet Fumé, Domaine du Sac

SHRIMP AND MANGO MARTINI (GF, DF)

five large shrimp dressed with garlic, chili, and lime served chilled in a martini glass with fresh mango salsa

Pairs with: Prairie Fumé, Prairie Blush

CRUSTLESS VEGGIE QUICHE (GF, V)

Indian Farm shiitake mushroom, sautéed spinach, fried onion, egg, cheese, served hot with a small side salad

Pairs with: Scarlet Fumé, Domaine du Sac

BACON AND CHEDDAR FRITTATA (GF)

Willow Creek bacon, roasted potato, egg, cream, Carr Valley cheddar, served hot with a small side salad

Pairs with: St. Pepin

FRESH FRUIT CUP (V)

a blend of fresh fruit

Pairs with: River Gold

COLD SALADS OR WRAPS

CHICKEN WALDORF SALAD (GF) OR WRAP (NOT GF)

house smoked chicken, crisp apple, toasted walnuts, pickled Wisconsin cranberry, lemon, mayo, Dijon, fresh greens, balsamic vinaigrette

Pairs with: St. Pepin, Prairie Fumé, Dry Riesling

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

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

12

14

15

13

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16

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16

COLD SALADS OR WRAPS (CON'T)

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

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

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

SIDE SALAD (GF, V, DF)

fresh greens, roasted tomato, balsamic vinaigrette

Pairs with: Dry Riesling, Prairie Fumé

12

5

SNACKS AND SHAREABLES

WARM BREAD BASKET (V)

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

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

Pairs with: Garden Rosé

7

BISTRO SNACK PLATE (GF)

2 local cheeses, Fox Heritage snack sticks, cornichon, kalamata olives, house bourbon maple nut mix

Pairs with: Scarlet Fumé

14

BISTRO BAGUETTE (V, DF)

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

Pairs with: any wine

4

BOURBON MAPLE NUT MIX (V, GF, DF)

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

Pairs with: White Riesling, Scarlet Fumé

6

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.
7/6/2025 - Brunch menu*