

Brunch Menu



RUSTIC FLATBREADS

on low-gluten pinsa crusts

MARGHERITA (V) 12
tomato sauce, Belgioioso fresh mozzarella, fresh tomato, basil pesto
Pairs with: Scarlet Fumé, Domaine du Sac

SKINNY PIG 14
pesto, toasted walnut, roasted sweet potato, bacon, fried onion, WI goat cheese, balsamic glaze
Pairs with: Domaine du Sac, St. Pepin

RAGIN' CAJUN FLATBREAD 15
zesty shrimp and grilled andouille sausage on a Cajun sauce base with crawfish, onion and peppers, mozzarella and scallion
Pairs with: Garden Rosé, Dry Riesling

BRUNCH FAVORITES

BANANAS FOSTER FRENCH TOAST (V) 13
our house baguette dipped in egg, cream and spices fried to perfection and topped with a Bourbon banana caramel sauce, toasted walnuts, and vanilla creme fraiche
Pairs with: White Riesling, River Gold

BISTRO BISCUITS AND GRAVY 12
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) 16
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) 11
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) 11
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) 4
a blend of fresh fruit
Pairs with: River Gold

COLD SALADS OR WRAPS

CHICKEN WALDORF SALAD (GF) OR WRAP (NOT GF) 14
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) 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

COLD SALADS OR WRAPS (CON'T)

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

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

BISTRO SNACK PLATE (GF) 14
2 local cheeses, Fox Heritage snack sticks, cornichon, kalamata olives, house bourbon maple nut mix
Pairs with: Scarlet Fumé

BISTRO BAGUETTE (V, DF) 4
made in house with Wisconsin grown and milled flour
Whipped butter 1 House butter 2
Pairs with: any wine

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

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.
6/1/2025 - Brunch menu*