



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, scrambled egg, crispy hashbrowns, cheddar and mozzarella cheese, fresh scallion, and a hot honey drizzle

Pairs with: Prairie Fumé, Prairie Sunburst

BRUNCH FAVORITES

BISTRO BOURBON FRENCH TOAST (V)

our house sourdough baguette dipped in egg, cream, and cinnamon fried to perfection and topped with Wollersheim Bourbon Maple Syrup, house nut mix and whipped vanilla crème fraiche

Pairs with: Cedarburg Spice, River Gold

BISTRO CHICKEN A LA KING

warm, house-made buttermilk biscuit topped with a savory gravy of smoked chicken, onion, carrot, mushrooms, peas and cream

Pairs with: Scarlet Fumé, Domaine du Sac

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

BRUNCH BAKE

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

FRESH FRUIT CUP (V)

a blend of fresh fruit

Pairs with: River Gold

We are not a nut free kitchen. Cross-contamination may occur. 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.

11/2/2025 - Brunch menu

Brunch Menu

COLD SALADS OR WRAPS

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

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

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

BISTRO SNACK PLATE (GF)

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

Pairs with: Scarlet Fumé

BISTRO BAGUETTE (V, DF)

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)

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

BISTRO BUTTER COOKIES (1 DOZEN)

SEASONAL BISTRO PASTRY

DRINKS

SELECTION OF WINES BY THE GLASS

COFFEE, MILK, ORANGE JUICE

ORANGE MIMOSA

IRISH COFFEE

PUMPKIN PATCH COCKTAIL

varies

2.50

7

8

12

16

12

5

10

7

14

4

6

12

14

15

13

14

11

11

12

4