



BRUNCH ITEMS

"I'M NUTS ABOUT" FRENCH TOAST (V) 14

our house sourdough baguette dipped in egg, cream, and spices fried to perfection and topped with WI Bourbon maple syrup, our house Bourbon maple nut mix and whipped vanilla cream

Pairs with: White Riesling, River Gold

BISTRO BISCUITS AND GRAVY 12

warm house made buttermilk biscuit topped with a savory gravy of breakfast sausage and scallion

Pairs with: Scarlet Fumé, Domaine du Sac

CRUSTLESS VEGGIE QUICHE (V, GF) 11

Indian Farm shiitake mushroom, sautéed spinach, onion, egg, and cheese. Served warm with a small side salad

Pairs with: Prairie Sunburst, Prairie Fumé

HAM & CHEDDAR FRITTATA (GF) 12

Prem Meats ham, roasted red potato, Carr Valley cheddar, egg and cream. Served warm with a small side salad

Pairs with: Dry Riesling, St. Pepin

BISTRO BRUNCH BAKE 12

our sourdough bread dipped in French Toast batter and baked with cheese, breakfast sausage, scallion, and drizzled with WI maple syrup. Served warm with a small side salad

Pairs with: Dry Riesling, Prairie Blush

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)

Pairs with: Scarlet Fumé, Domaine du Sac

BISTRO BREAKFAST FLATBREAD 15

low-gluten pinsa crust topped with sausage gravy, scrambled egg, crispy hashbrowns, cheddar and mozzarella cheese, fresh scallion, and finished with a hot honey drizzle

Pairs with: Prairie Sunburst, Prairie Fumé

FRESH FRUIT CUP (V,GF) 4

fresh fruit blend

Pairs with: River Gold

AUTUMN APPLE TURNOVER 6

Fall is here! A blend of apples, cinnamon and sugar wrapped in puff pastry and served warm

Pairs with: Hillside Harvest

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

Pairs with: Prairie Fumé

BISTRO SNACK PLATE (GF) 14

2 local cheeses, Prem Meats' sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple nut mix

Pairs with: Scarlet Fumé, Domaine du Sac

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

Pairs with: St. Pepin, Domaine du Sac

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

Pairs with: Garden Rosé, Prairie Sunburst

BOURBON MAPLE NUT MIX (V, GF, DF) 6

house made nut mix with Wollersheim Bourbon, WI maple syrup, dried cranberries and spices

Pairs with: White Riesling, Scarlet Fumé

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

Pairs with: Prairie Fumé, Garden Rosé

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

Pairs with: St. Pepin, Prairie Fumé, Prairie Blush

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

Pairs with: Lo. Cal, Garden Rosé

MEDITERRANEAN SALAD (V,GF) OR WRAP (NOT GF) 13

roasted tomato, kalamata olives, banana peppers, parmesan crisps, fresh mixed greens and house balsamic vinaigrette

Pairs with: Dry Riesling and Scarlet Fumé

SIDE SALAD (GF, DF, V) 5

roasted tomato, fresh mixed greens, house balsamic vinaigrette

DESSERT

Pairs with: River Gold, Ice Wine, Port

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

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 9/13/2026*