

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

*Pairs with: Prairie Fumé, Prairie Sunburst*

## BRUNCH FAVORITES

### **DRUNKEN PEACH FRENCH TOAST (V)**

our house baguette dipped in egg, cream, and spices fried to perfection and topped with fresh peaches and Bourbon maple syrup, almond nut crumble, and vanilla whipped cream

*Pairs with: White Riesling, River Gold*

### **CRAWFISH AND SHRIMP ÉTOUFFÉE**

a creole take on biscuits and gravy! A savory gravy of crawfish, shrimp, andouille sausage, onion, celery, and sweet peppers served over a smoked jalapeño cornbread

*Pairs with: Scarlet Fumé, White Riesling*

### **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*

### **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*

## 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

16

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*

### **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*

10

7

14

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6

## DESSERT

*Pairs with: River Gold, Ice Wine, Port*

### **BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE**

### **BISTRO BUTTER COOKIES (1 DOZEN)**

### **SEASONAL BISTRO PASTRY**

3

8

5

## DRINKS

### **SELECTION OF WINES BY THE GLASS**

### **COFFEE, MILK, ORANGE JUICE**

### **MIMOSA COCKTAILS**

### **IRISH COFFEE**

varies

2.50

7

8

*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.  
9/7/2025 - Brunch menu*