



BISTRO FAVORITES

- 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
- LUIGI FLATBREAD** 15
a low gluten pinsa crust topped with tomato sauce, Italian sausage, Grande mozzarella, kalamata olives, banana peppers, oregano and finished with a basil pesto drizzle (nut free)
Pairs with: Prairie Sunburst, Scarlet Fumé
- TUSCAN CHICKEN FLATBREAD** 16
a low-gluten pinsa crust topped with sundried tomato cream, smoked chicken, artichoke hearts, spinach, fresh tomato, Grande parmesan and mozzarella cheese
Pairs with: St. Pepin, Beaujolais
- BISTRO GYRO** 15
a low gluten pinsa crust topped with shaved gyro meat and crunchy white onion, baked, and finished with fresh tomato and tangy tzatziki sauce
Pairs with: Prairie Sunburst, Scarlet Fumé
- LOBSTER AND SHRIMP ROLL** 17
a zesty blend of lobster, shrimp and fish dressed in a spicy citrus mayo with mixed greens and piled high in a toasted sourdough hoagie roll served with kettle cooked potato chips
Pairs with: St. Pepin, Dry Riesling

SNACKS AND SHAREABLES

- 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
- WARM BREAD BASKET (V)** 10
a half sourdough baguette sliced and toasted with house focaccia breadsticks, pesto cheese gougere, wine flavored butter, and olive oil and balsamic vinegar for dipping
Pairs with: St. Pepin, Domaine du Sac
- 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
- 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

SNACKS AND SHAREABLES (CON'T)

- 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

- SMOKED SALMON SALAD (GF)** 17
OR WRAP (NOT GF)
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)** 15
OR WRAP (NOT GF)
grilled chicken breast, parmesan crisps, kalamata olives, banana peppers, fresh mixed greens, and house Caesar dressing
Pairs with: Lo.Cal, Garden Rosé
- SHRIMP AND MANGO SALAD (GF, DF)** 16
OR WRAP (NOT GF)
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
- MEDITERRANEAN SALAD (V,GF)** 13
OR WRAP (NOT GF)
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**
- CHOCOLATE CHIP COOKIE (V)** 3
- ROTATING VARIETY OF SEASONAL PASTRIES**

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

(V)–Végétarian (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.*

Summer Serenade Menu 7/24/2026