



BISTRO FAVORITES

THE FRENCHY (CROQUE MONSIEUR) 15

a toasted sandwich on house sourdough featuring Prem Meats smoked ham, caramelized onion, Gruyere cheese, bechamel sauce, parmesan, Dijon mustard

Pairs with: Beaujolais, St. Pepin

BISTRO GRILLED CHEESE (V) 12

a toasted sandwich on house sourdough with Gruyere and cheddar cheese, basil pesto and finished with fresh greens and balsamic glaze

add bacon (not vegetarian) 2

Pairs with: Domaine du Sac, Dry Riesling

MARGHERITA FLATBREAD (V) 12

tomato sauce, Belgioioso fresh mozzarella, fresh tomato, and basil pesto on low-gluten pinsa crusts

Pairs with: Scarlet Fumé, Domaine du Sac

LUIGI FLATBREAD 15

tomato sauce, Italian sausage, kalamata olives, pepperoncini, Grande mozzarella, oregano, basil pesto drizzle, on low gluten crusts

Pairs with: Prairie Sunburst, Scarlet Fumé

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

COLD SALADS OR WRAPS

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

CHICKEN PRIMAVERA SALAD (GF) OR WRAP (NOT GF) 15

fresh greens, grilled chicken breast, parmesan crisps, kalamata olives, pepperoncini, house Caesar dressing

Pairs with: Lo. Cal, Garden Rosé

COLD SALADS OR WRAPS (CON'T)

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

fresh greens, roasted tomato, kalamata olives, pepperoncini, parmesan crisps, balsamic vinaigrette

Pairs with: Dry Riesling and Scarlet Fumé

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, Prairie Sunburst

BISTRO SNACK PLATE (GF) 14

2 local cheeses, Prem Meat's sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple Nut Mix

Pairs with: Scarlet Fumé

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

BISTRO BAGUETTE (V, DF) 4

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED 3

CHOCOLATE CHIP COOKIE

BISTRO BUTTER COOKIES (1 DOZEN) 8

SEASONAL BISTRO PASTRY 5

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.*