



**COLD SALADS**

**SMOKED SALMON SALAD (GF) OR WRAP (NOT GF)** 15  
house smoked Superior Fresh WI Salmon, fresh greens,  
roasted tomato, goat cheese, balsamic vinaigrette

**MEDITERRANEAN SALAD (GF,V) OR WRAP (NOT GF)** 11  
fresh greens, roasted tomato, kalamata olives, parmesan crisps,  
balsamic vinaigrette, pepperocini

**QUINOA SALAD (GF,V,DF) OR WRAP (NOT GF)** 12  
roasted sweet potato, quinoa, toasted walnuts, pickled  
cranberry, golden raisins, lemon, pepitas, fresh herbs and  
greens, balsamic vinaigrette

**SIDE SALAD (GF,V,DF) —** fresh greens, roasted tomato, 5  
balsamic vinaigrette

**SNACKS AND SHAREABLES**

**WARM BREAD BASKET (V) —** demi baguette, focaccia 9  
bread sticks, house butter, olive oil and balsamic vinegar

**BISTRO SNACK PLATE (GF) —** 2 local cheeses, artisan 14  
salame, cornichon, kalamata olives, house bourbon maple nut mix

**PIGS IN A BLANKET —** Klement’s sausage in puff pastry 7  
spicy dijon mustard (8 pcs.)

**BISTRO BAGUETTE (V, DF) —** made in house with local 4  
Meadowlark organic flour

House Butter 2

Whipped Butter 1

**BOURBON MAPLE NUT MIX (V, GF, DF) —** house made 6  
nut mix with Wollersheim bourbon, maple syrup and spice

**RYE WHISKEY CHEESE DIP (V) —** with crostini

**RUSTIC FLATBREADS** (with low-gluten pinsa crusts)

**MARGHERITA (V) —** tomato sauce, Belgioso fresh mozzarella, 12  
fresh tomato, basil pesto

**SKINNY PIG —** pesto sauce, Willow Creek bacon, caramelized 13  
onion, roasted sweet potato, walnuts, Montchevre goat cheese

**BISTRO FAVORITES**

**VEGGIE QUICHE —** Sautéed spinach, onion, shiitake 10  
mushrooms, eggs, cream with side salad

**FRITTATA —** Bacon, cheddar cheese, with a side salad 10

**DESSERT**

**BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE** 3

**BISTRO BUTTER COOKIES (1 DOZEN)** 8

**SEASONAL PASTRY** 5

*Please let us know of any allergies or dietary restrictions, thank you.  
(V)–Vegetarian (GF)–Gluten Free\*(trace amounts possible) (DF)–Dairy Free  
Menu subject to change. Sorry, no substitutions.*

*\*Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness.*