



BISTRO FAVORITES

THE FRENCHY (CROQUE MONSIEUR) 14
 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

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

SKINNY PIG FLATBREAD 14
 basil pesto, toasted walnut, roasted sweet potato, bacon, fried onion, WI goat cheese, balsamic glaze on low-gluten pinsa crusts
Pairs with: Domaine du Sac, St. Pepin

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

QUINOA SALAD (GF, V, DF) OR WRAP (NOT GF) 12
 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) 5
 fresh greens, roasted tomato, balsamic vinaigrette
Pairs with: Dry Riesling, Prairie Fumé

SOUPS

SEASONAL HEARTY SOUP (WITH MEAT, USUALLY GF) cup 5
SEASONAL VEGETABLE SOUP (V, GF) bowl 8
 take home (1 quart) 22

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 CHOCOLATE CHIP COOKIE 3
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.*

1/9/2026