



(Menu subject to change.)

RUSTIC FLATBREADS

Great for 1 person or for sharing with friends.
Served on Pinsa-style low gluten crusts.

- ROMA** Italian sausage, caramelized onion, sauteed mushroom, tomato, WI mozzarella 12
- ALFREDO** grilled chicken, Willow Creek bacon, tomato, garlic cream sauce, WI mozzarella 12
- MARGHERITA (V)** fresh tomato, BelGioioso fresh mozzarella, fresh basil 10
- SPECIAL OF THE WEEK** Ask for details. 10

QUICHE

Served hot with a small side salad.

- CLASSIQUE** Willow creek smoked bacon and ham, WI cheese, farm fresh eggs 7
- VEGGIE (V)** Indian Farm shiitake mushroom, sautéed asparagus, onion, wilted spinach, WI cheese 7

SANDWICHES *

Served cold on housemade sourdough.

- SMOKIN' HAM** Willow Creek smoked ham, gouda, granny smith apple 8
- SMOKED CHICKEN WALDORF** smoked chicken, fresh apple, grapes, celery, toasted walnuts, mayo, lemon, gouda 8

* Gluten Free bread available upon request

Please let us know of any allergies or dietary restrictions, thank you.

(V)-Vegetarian (GF)-Gluten Free(trace amounts possible)*

(DF)-DairyFree

SMALL PLATES AND SNACKS

- SMOKED SALMON TURNOVER** served hot with a small side salad. Smoked salmon, veggie and cream cheese blend, puff pastry 8
 - WARM BREAD BASKET (V)** demi baguette, focaccia breadsticks, wine butter, olive oil dipping 9
 - PIGS IN A BLANKET** served hot, Klement's sausage in puff pastry, mustard (8 pcs.) 6
 - STUFFED MUSHROOMS (V)** spinach, onion, cream cheese, parmesan, bread crumbs (6 pcs.) 9
 - RYE WHISKEY CHEESE DIP (V, GF)** cream cheese, Rye Whiskey, dijon mustard, smoked paprika 3
Add housemade crostini 2
 - BISTRO MEAT AND CHEESE PLATE (GF)** 2 local artisan cheeses and meats, kalamata olives, cornichon, fresh grapes, dried fruit 22
 - AVOCADO TOAST POINTS (V, DF) *** toasted housemade sourdough, creamy avocado spread, balsamic glaze, black sesame (3 pcs.) 9
 - DRUNKEN SHRIMP COCKTAIL (GF, DF)** grilled tiger shrimp, absinthe, garlic, tomato, housemade cocktail sauce, lemon (6 pcs.) 12
 - DEEP RIVER POTATO CHIPS (V, GF)** assorted flavors 2
- ### SALADS
- SIDE SALAD (V, GF, DF)** fresh greens, tomato, housemade balsamic vinaigrette 4
 - SPIRALIZED CARROT AND BEET (V, GF, DF)** spiralized carrots and beets freshly pickled with parsley 5



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BAKERY MENU

All goods are baked on-site and made from scratch using Lonesome Stone Mill flours.

TRADITIONAL FRENCH BAGUETTE	3
DEMI BAGUETTE (HALF)	2
WARM BREAD BASKET demi baguette, focaccia breadsticks, wine butter, olive oil and vinegar dipping sauce	9
WINE FLAVORED BUTTER	2
PLAIN BUTTER	1

Breads freeze well for later use

DESSERT MENU

BISTRO BUTTER COOKIES (1 DOZEN)	8
SALTED CARAMEL AND CHOCOLATE TARTS	4
BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE	3
FRUIT GUMMIES (GF, DF)	2/3
GROWN-UP WINE GUMMIES (GF, DF)	2/3
FRUIT SORBETS (GF, DF) <i>(available select days)</i>	5

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