

BISTRO MENU

(Menu subject to change)

HOT FOOD

FOCACCIA FLATBREADS Served alone,
great for 1 person or for sharing with friends

THE ROMA Willow Creek Chorizo, caramelized
onion, kalamata olives, tomato, parmesan 10

THE ALFREDO grilled chicken, WC bacon,
fresh tomato, garlic cream, parmesan 10

THE BRUSCHETTA (V)
fresh tomato, goat cheese, pesto, fresh herbs 10

QUICHE Served with fresh greens

BACON AND CHEESE Willow creek smoked
bacon and ham, cheese 6

ASPARAGUS AND MUSHROOM (V)
Indian Farm shiitake, onion, sautéed
asparagus, cheese 6

SAVORY PASTRIES Served with fresh greens

SMOKED SALMON TURNOVER smoked salmon,
veggie blend, cream cheese, puff pastry 8

WILD MUSHROOM TART (V) Indian Farm
shiitake, cheese, puff pastry 9

WINE PAIRING

*Domaine du Sac
Prairie Sunburst*

*Dry Riesling
Dry Rosé*

*Domaine du Sac
Prairie Sunburst*

*Pinot Noir
Chardonnay*

*Chardonnay
Prairie Fumé*

*Pinot Noir
Dry Riesling*

*Dry Rosé
Chardonnay*



COLD FOOD

SANDWICHES Served with fresh greens

SMOKIN' HAM Willow Creek smoked ham,
apple wood smoked cheddar, apple, greens 8

THE GOBBLER sliced Turkey, Carr Valley
Cranberry Chipotle cheddar, greens 8

**Gluten Free bread available upon request*

SALADS

CHICKEN CAESAR (GF) fresh greens,
tomato, parmesan, grilled chicken 10 *Prairie Fumé*

ZESTY QUINOA SALAD (GF, V)
roasted tomato, lemon, dried fruit, fresh herbs 5 *Prairie Fumé
Blushing Rose*

POTATO SALAD (GF, V)
potatoes, mayo, mustard, egg, herbs 4 *Prairie Fumé
Blushing Rose*

SNACKS

CROSTINI TOASTS (V) toasted housemade bread
topped with our signature spreads:

- Roasted red pepper and tomato spread
- Whipped goat cheese with fresh herbs \$2/toast *Prairie Sunburst*

RYE WHISKEY CHEESE DIP (V,GF)
Cream cheese, Rye Whiskey, mustard, crostini 5 *Dry Riesling,
Dry Rosé*

DEEP RIVER POTATO CHIPS (V,GF)
assorted flavors 2

MEAT AND CHEESE PLATE 2 local cheeses,
2 artisan meats, kalamata olives, fruit,
cornichon, demi baguette or crostini 18 *Domaine Reserve
Dry Riesling*

Please let us know of any allergies or dietary restrictions, thank you. (V)-Vegetarian (GF)-Gluten Free*(trace amounts possible)

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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

Breads freeze well for later use

DESSERT MENU

**LEMON AND BLUEBERRY
CHEESECAKE BARS** 4

SALTED CARAMEL WHISKEY CUSTARD (GF) 3

**STRAWBERRY SHORTBREAD CAKE WITH
FRESH WHIPPED CREAM** 4

FRUIT GUMMIES (GF) 2/2

**LEMON STRAWBERRY THUMBPRINT
COOKIES** 2/2

**CHOCOLATE CHIP BRANDY OLD FASHIONED
COOKIE** 3

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