

RUSTIC FLATBREADS
on low-gluten pinsa crusts

MARGHERITA (V)

tomato sauce, Belgioioso fresh mozzarella, fresh tomato, basil pesto

Pairs with: Scarlet Fumé, Domaine du Sac

SKINNY PIG

basil pesto, toasted walnut, roasted sweet potato, bacon, fried onion, WI goat cheese, balsamic glaze

Pairs with: Domaine du Sac, St. Pepin

CHEF'S SPECIAL

please ask for this week's special

Pairs with: Wollersheim Wine (ask for recommendation)

BISTRO FAVORITES

SHRIMP AND MANGO MARTINI (GF,DF)

five large shrimp dressed in garlic, chili, and lime served chilled in a martini glass with a fresh mango salsa of mangoes, peppers, Prairie Fume, and lime juice

Pairs with: Prairie Fumé, St. Pepin

CRUSTLESS VEGGIE QUICHE (GF, V)

Indian Farm shiitake mushroom, sautéed spinach, fried onion, egg, cheese, served hot with a small side salad

Pairs with: Scarlet Fumé, Domaine du Sac

COWBOY CAVIAR (GF, V, DF)

zesty blend of black beans, sweet corn, red onion, jalapeno peppers and tomato tossed in a dressing of cilantro, lime juice, Tabasco, olive oil and spices. Served with corn tortilla chips

Pairs with: Garden Rosé, Blushing Rose

BISTRO TOASTIE

our house sourdough baguette topped with savory bacon jam, fried onion and Gruyere cheese baked to perfection and garnished with cornichon relish

Pairs with: Pinot Noir

COLD SALADS OR WRAPS

MANGO AND SHRIMP SALAD (GF, DF) OR WRAP (NOT GF)

fresh greens with garlic, chili and lime marinated shrimp, a fresh mango salsa of mangoes, peppers, and lime juice, toasted cashew and house balsamic vinaigrette

Pairs with: Prairie Fumé, Garden Rosé

CHICKEN WALDORF SALAD (GF) OR WRAP (NOT GF)

house smoked chicken, crisp apple, toasted walnuts, pickled Wisconsin cranberry, lemon, mayo, Dijon, fresh greens, balsamic vinaigrette

Pairs with: St. Pepin, Prairie Fumé, Dry Riesling

SUMMER SALAD (GF, V, DF) OR WRAP (NOT GF)

fresh greens with a bright mango salsa of mangoes, peppers, and lime juice, toasted cashew, pickled carrot and house balsamic vinaigrette

Pairs with: Prairie Fumé, Garden Rosé

SMOKED SALMON SALAD (GF) OR WRAP (NOT GF)

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



COLD SALADS OR WRAPS (CON'T)

QUINOA SALAD (GF, V, DF) OR WRAP (NOT GF)

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)

fresh greens, roasted tomato, balsamic vinaigrette

Pairs with: Dry Riesling, Prairie Fumé

SNACKS AND SHAREABLES

WARM BREAD BASKET(V)

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

Klement's sausage in puff pastry, house spicy dijon mustard (8 pcs.)

Pairs with: Garden Rosé, Prairie Sunburst

BISTRO SNACK PLATE (GF)

2 local cheeses, Fox Heritage snack sticks, cornichon, kalamata olives, house bourbon maple nut mix

Pairs with: Scarlet Fumé

BISTRO BAGUETTE (V, DF)

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

Pairs with: any wine

BOURBON MAPLE NUT MIX (V, GF, DF)

house made nut mix with Wollersheim bourbon, maple syrup and spices

Pairs with: White Riesling, Scarlet Fumé

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE

BISTRO BUTTER COOKIES (1 DOZEN)

SEASONAL BISTRO PASTRY

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

(V) – Vegetarian (GF) – Gluten Free (trace amounts possible) (DF) – Dairy Free*

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

6/3/2025

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