## **RUSTIC FLATBREADS**

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

MARGHERITA (V) tomato sauce, fresh tomato,	
BelGioioso fresh mozzarella, basil pesto	11
<b>ALFREDO</b> smoked chicken, Willow Creek bacon, fresh tomato, garlic cream sauce, WI mozzarella	12
<b>ROMA</b> pepperoni, caramelized onion, tomato sauce, WI mozzarella	12
<b>FLORENTINE</b> smoked salmon, basil pesto, spinach, mushroom, Montchevre goat cheese	13
<b>QUICHE</b> served hot with a small side salad.	
<b>CLASSIQUE</b> Willow creek smoked bacon and ham, WI cheese, farm fresh eggs, cream	8
<b>VEGGIE (V)</b> Indian Farm shiitake mushroom, onion, sautéed spinach, WI cheese, cream, fresh farm eggs	8

## **COLD SANDWICHES**

**SMOKIN' HAM** Willow Creek smoked ham, WI apple wood smoked gouda, granny smith apple on house-made sourdough

**SPICY ITALIAN** genoa salami, sopressata/capicola, fresh mozzarella, giardiniera relish on housemade sourdough



## SMALL PLATES AND SNACKS

<b>BISTRO SNACK PACK (V)</b> 2 local cheeses, fresh grapes, olives, cornichon, sliced baguette 8
<b>BISTRO MEAT &amp; CHEESE PLATE (GF)</b> 2 local cheeses & meats, kalamata olives, cornichon, grapes, dried fruit 22
WARM BREAD BASKET (V) demi baguette, focaccia breadsticks, wine butter, olive oil & vinegar 9
<b>PIGS IN A BLANKET</b> served hot, Klement's sausagein puff pastry, Dijon mustard (8 pcs.)6
Rye Whiskey CHEESE DIP (V, GF) cream cheese,Rye Whiskey, dijon mustard, smoked paprika3Add house-made crostini2
BISTRO BAGUETTE (DF, V)Meadowlark organic flour3wine butter2plain butter1
SALADS
<b>CHICKEN WALDORF (GF)</b> Smoked chicken, apple, grapes, celery, walnuts on fresh greens with cranberry vinaigrette 12
<b>SMOKED SALMON AND GOAT CHEESE</b> on fresh greens with house-made balsamic vinaigrette, roasted tomato 14
SMALL HOUSE SALAD (V, GF, DF)fresh greens,tomato, house-made balsamic vinaigrette5
<b>LARGE HOUSE SALAD (V, GF, DF)</b> fresh greens, tomato, house-made balsamic vinaigrette 8
ZESTY COWBOY CAVIAR (V, GF, DF)

black & pinto beans, peppers, corn, onion, lime, cilantro 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. No substitutions. \*Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness.

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