



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
- LUIGI FLATBREAD** 15
tomato sauce, Italian sausage, kalamata olives, pepperoncini, Grande mozzarella, oregano, basil pesto drizzle
Pairs with: Prairie Sunburst, Scarlet Fumé
- 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

- PISTACHIO CRANBERRY CHICKEN SALAD (GF) OR WRAP (NOT GF)** 14
fresh greens, grilled chicken breast, dried cranberry, pistachio, goat cheese, olive oil and blood orange balsamic glaze
Pairs with: Garden Rosé, Prairie Fumé
- 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
- MEDITERRANEAN SALAD (V, GF) OR WRAP (NOT GF)** 13
fresh greens, roasted tomato, kalamata olives, pepperoncini, parmesan crisps, balsamic vinaigrette
Pairs with: Dry Riesling and Scarlet Fumé
- 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 bowl 8
- SEASONAL VEGETABLE SOUP (V, GF)** 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.*

3/5/2026