



**BISTRO FAVORITES**

**GRANNY'S HOT HAM AND CHEESE** 15  
a toasted sandwich on house sourdough featuring Prem Meats' smoked ham, gooey Gouda cheese, thinly sliced Granny Smith apple, Dijon, and finished with fresh greens and a hot honey drizzle  
*Pairs with: Dry Riesling, Garden Rosé*

**MARGHERITA FLATBREAD (V)** 12  
a low-gluten pinsa crust topped with tomato sauce, Belgioioso fresh mozzarella, fresh tomato and finished with a basil pesto drizzle (nut free)  
*Pairs with: Scarlet Fumé, Domaine du Sac*

**LUIGI FLATBREAD** 15  
a low gluten pinsa crust topped with tomato sauce, Italian sausage, Grande mozzarella, kalamata olives, banana peppers, oregano and finished with a basil pesto drizzle (nut free)  
*Pairs with: Prairie Sunburst, Scarlet Fumé*

**BISTRO BRUNCH BAKE** 12  
our sourdough bread dipped in French Toast batter and baked with cheese, breakfast sausage, scallion, and drizzled with WI maple syrup. Served warm with a small side salad  
*Pairs with: Dry Riesling, Prairie Blush*

**CRUSTLESS VEGGIE QUICHE (GF, V)** 11  
Indian Farm shitake mushroom, sautéed spinach and onion, WI eggs, cheese and cream. Served warm with a small side salad  
*Pairs with: Scarlet Fumé, Domaine du Sac*

**SNACKS AND SHAREABLES**

**BISTRO SNACK PLATE (GF)** 14  
2 local cheeses, Prem Meats' sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple nut mix  
*Pairs with: Scarlet Fumé*

**WARM BREAD BASKET (V)** 10  
a half sourdough baguette sliced and toasted with house focaccia breadsticks, pesto cheese gougere, wine flavored butter, and olive oil and balsamic vinegar for dipping  
*Pairs with: St. Pepin, Domaine du Sac*

**MANGO SHRIMP MARTINI (GF, DF)** 14  
2 skewers of 5 shrimp each, blackened and served chilled in a martini glass with a fresh mango salsa to smother them in  
*Pairs with: Prairie Fumé*

**BACON JAMMIN' CHEESE TOASTIE** 9  
our house sourdough baguette topped with savory Bourbon Bacon Jam, fried onion, Gruyere cheese baked to perfection and garnished with pea shoots and balsamic glaze. Sliced to share!  
*Pairs with: Pinot Noir*

**FIGGY GOAT CHEESE TOASTIE (V)** 9  
our house sourdough baguette topped with balsamic fig jam, WI goat cheese, and walnuts baked to perfection and garnished with pea shoots and balsamic glaze. Sliced to share!  
*Pairs with: Scarlet Fumé*

**PIGS IN A BLANKET** 7  
Klement's sausage swaddled in puff pastry and baked to perfection (8 pcs). Served with house spicy Dijon mustard  
*Pairs with: Garden Rosé, Prairie Sunburst*

**SNACKS AND SHAREABLES (CONT)**

**BOURBON MAPLE NUT MIX (V, GF, DF)** 6  
house made nut mix with Wollersheim Bourbon, WI maple syrup, dried cranberries and spices  
*Pairs with: White Riesling, Scarlet Fumé*

**BISTRO BAGUETTE (V, DF)** 4  
made in house with sourdough starter and Wisconsin grown and stone-milled flours  
Whipped WI butter 1 Wine Butter 2

**COLD SALADS OR WRAPS**

**SMOKED SALMON SALAD (GF) OR WRAP (NOT GF)** 17  
house-smoked Superior Fresh WI-raised salmon, roasted tomato, Montchevre goat cheese crumbles, toasted walnuts, fresh mixed greens, and house balsamic vinaigrette  
*Pairs with: St. Pepin, Prairie Fumé, Prairie Blush*

**CHICKEN PRIMAVERA SALAD (GF) OR WRAP (NOT GF)** 15  
grilled chicken breast, parmesan crisps, kalamata olives, banana peppers, fresh mixed greens, and house Caesar dressing  
*Pairs with: Lo.Cal, Garden Rosé*

**SHRIMP AND MANGO SALAD (GF, DF) OR WRAP (NOT GF)** 16  
seared and blackened shrimp served cold, pickled spiralized carrot, toasted cashews, mango salsa, fresh mixed greens and house lemon olive oil vinaigrette  
*Pairs with: Prairie Fumé, Garden Rosé*

**MEDITERRANEAN SALAD (V,GF) OR WRAP (NOT GF)** 13  
roasted tomato, kalamata olives, banana peppers, parmesan crisps, fresh mixed greens and house balsamic vinaigrette  
*Pairs with: Dry Riesling and Scarlet Fumé*

**SIDE SALAD (GF, DF, V)** 5  
roasted tomato, fresh mixed greens, house balsamic vinaigrette

**DESSERT**

*Pairs with: River Gold, Ice Wine, Port*

**BRANDY OLD FASHIONED**  
**CHOCOLATE CHIP COOKIE (V)** 3  
a Bistro icon! Wollersheim Press House Brandy soaked cherries are mixed with chocolate chips and orange into a delightfully soft cookie  
by the dozen 30  
(please order online or inquire about availability)

**BISTRO BUTTER COOKIES (1 DOZEN)** 9

**ROTATING VARIETY OF SEASONAL PASTRIES**

*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. | 5/7/2026*