



## TOASTED SANDWICHES

served on house made sourdough bread with a dill pickle spear.

**THE FRENCHY (CROQUE MONSIEUR)** Willow Creek ham, caramelized onion, smoked fontina, dijon mustard, béchamel sauce, parmesan 11

**BOURBON BRISKET** slow smoked beef brisket, house bourbon bbq, gouda, pickled red onion 12

**BISTRO MUFFALETTA** genoa, pepperoni, spicy salami, giardiniera relish, Belgioioso provolone 11

**ULTIMATE GRILLED CHEESE (V)** roasted tomato, pesto, gouda and Carr Valley smoked fontina 10

## SUGGESTED SIDES

**HOUSE SIDE SALAD (V,DF, GF)** fresh greens, tomato, house vinaigrette 5

**POTATO CHIPS (V, GF)** choose your own 2

### **SEASONAL HEARTY SOUP**

**SEASONAL VEGETABLE SOUP (V, GF)** Cup - 5  
Take Home Soup (1 quart) - 20 Bowl - 7

**QUICHE** served hot with a small side salad.

**CLASSIQUE** Willow creek smoked bacon and ham, WI cheese, cream, fresh eggs 9

**VEGGIE (V)** Indian Farm shiitake mushroom, onion, sautéed spinach, WI cheese, cream, egg 9

*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.*

**SAVORY PASTRIES** served hot with a small side salad.

**SMOKED SALMON TURNOVER** house smoked Superior Fresh WI salmon, veggie and cream cheese blend, puff pastry 10

**WILD MUSHROOM TART (V)** Indian Farm shiitake, garlic, soy, brie cheese, puff pastry 9

**BACON BRIE TART** WC bacon lardon, brie cheese, house made balsamic fig jam, parsley 10

## SNACKS AND SHAREABLES

**WARM BREAD BASKET (V)** demi baguette, focaccia breadsticks, house butter, olive oil & balsamic vinegar 9

**PIGS IN A BLANKET** Klement's sausage in puff pastry, Dijon mustard (8 pcs.) 6

**RYE WHISKEY CHEESE DIP (V, GF)** cream cheese, Rye Whiskey, dijon mustard, smoked paprika 3  
Add house-made crostini 2

**BISTRO MEAT & CHEESE PLATE** 2 local artisan cheeses & meats, kalamata olives, pickles, dried fruit, bourbon maple nuts, crostini 24

**BISTRO CHEESE PLATE (V)** 2 local cheeses, pickles, olives, bourbon maple nuts, sliced baguette 10

**BISTRO BAGUETTE (DF, V)** Full - 3  
Meadowlark organic flour Half - 2  
Whipped butter - 1 Wine butter - 2

## SALADS (ALL ARE GF)

**SMOKED SALMON** fresh greens, roasted tomato, goat cheese, house vinaigrette 14

**ROASTED BEET (V)** toasted walnuts, pickled WI cranberry and goat cheese, cranberry vinaigrette 12