



## TOASTED SANDWICHES \*

Served on housemade bread and with a side of potato chips and dill pickle spear.

*Substitute side of chips for a cup of soup* 4

**LE FRENCHY** Willow Creek smoked ham, caramelized onion, Deppeler's Swiss, mustard 11

**THE GOBBLER** roasted turkey, WC maple bacon, Dupont Colby, pesto mayo 10

**THE ROAST BEEF HOAGIE** sliced roast beef, fire-roasted sweet pepper, colby, horseradish sauce 12

**GRILLED FROMAGE (V, GF)** Dupont Colby, pesto mayo, on Udi's gluten free bread 9

## SOUP DU JOUR

**ROASTED CORN AND SAUSAGE CHOWDER (GF)** onion, potato, sausage, celery, sweet corn, cream

**ROASTED BUTTERNUT SQUASH (V, GF, DF)** roasted butternut, cumin, garlic, curry

Cup - 5      Bowl - 7      Take Home (1 quart) - 18

## QUICHE

Served hot with a small side salad.

**CLASSIQUE** Willow creek smoked bacon and ham, WI cheese, cream, fresh eggs 8

**VEGGIE (V)** Indian Farm shiitake mushroom, onion, sautéed spinach, WI cheese, cream, egg 8

## SMALL PLATES AND SNACKS

**SMOKED SALMON TURNOVER** served hot with a small side salad. Smoked salmon, veggie and cream cheese blend, puff pastry 9

**WILD MUSHROOM TART (V)** Indian Farm shiitake, garlic, parmesan, puff pastry, whiskey cream sauce, served with a side salad 9

**HAM AND SWISS CROISSANT ROLL** WC ham, swiss cheese, puff pastry 6

**WARM BREAD BASKET (V)** demi baguette, house focaccia, house butter, oil and vinegar dip 9

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

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

**BISTRO MEAT AND CHEESE PLATE (GF)** 2 local artisan cheeses and meats, kalamata olives, cornichon, fresh grapes, dried fruit 22

**DEEP RIVER POTATO CHIPS (V, GF, DF)** assorted flavors 2

## SALADS

**SIDE SALAD (V, GF, DF)** fresh greens, tomato, housemade balsamic vinaigrette 4

**SPIRALIZED CARROT AND BEET (V, GF, DF)** spiralized carrots and beets freshly pickled with parsley 5

*\* Gluten Free bread available upon request*

*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.)*



## BAKERY MENU

All goods are baked on-site and made from scratch using locally sourced Meadowlark Organics flours.

<b>TRADITIONAL FRENCH BAGUETTE</b>	3
<b>DEMI BAGUETTE (HALF)</b>	2
<b>WARM BREAD BASKET</b> demi baguette, house focaccia, house butter, oil and vinegar dip	9
<b>WINE FLAVORED BUTTER</b>	2
<b>PLAIN BUTTER</b>	1

*Breads freeze well for later use*

## DESSERT MENU

<b>APPLE-CRAN HARVEST CAKE WITH CREAM CHEESE FROSTING</b>	4
<b>SALTED CARAMEL WHISKEY CUSTARD (GF)</b>	4
<b>BRANDY OLD FASHIONED</b>	
<b>CHOCOLATE CHIP COOKIE</b>	3
<b>FRUIT GUMMIES (GF, DF)</b>	2/3
<b>GROWN-UP WINE GUMMIES (GF, DF)</b>	2/3
<b>BISTRO BUTTER COOKIES (1 DOZEN)</b>	8

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