

Summer Serenades

RUSTIC FLATBREADS

on low-gluten pinsa crusts

MARGHERITA (V)

tomato sauce, Belgioioso fresh mozzarella, fresh tomato, basil pesto

Pairs with: Scarlet Fumé, Domaine du Sac

SKINNY PIG

pesto, toasted walnut, roasted sweet potato, bacon, fried onion, WI goat cheese, balsamic glaze

Pairs with: Domaine du Sac, St. Pepin

CHEF'S SPECIAL

please ask for this week's special

Pairs with: Wollersheim Wine (ask for recommendation)

BISTRO FAVORITES

ANDOUILLE SAUSAGE KEBAB (GF, DF)

two kebabs of grilled Prairie Creek Andouille sausage, jalapeño pepper, pineapple, and Bourbon BBQ

Pairs with: White Riesling, Prairie Blush

BRISKET SANDWICH

slow smoked beef brisket with pickled red onion, and bourbon BBQ on a brioche bun served with potato chips and a dill pickle spear

Pairs with: Scarlet Fumé, Prairie Sunburst

SHRIMP AND MANGO MARTINI (GF, DF)

five large shrimp dressed with garlic, chili, and lime served chilled in a martini glass with fresh mango salsa

Pairs with: Prairie Fumé, Prairie Blush

BISTRO TOASTIE

our house sourdough baguette topped with savory bacon jam, fried onion and Gruyere cheese baked to perfection and garnished with cornichon relish

Pairs with: Pinot Noir

COLD SALADS OR WRAPS

CHICKEN WALDORF SALAD (GF) OR WRAP (NOT GF)

house smoked chicken, crisp apple, toasted walnuts, pickled Wisconsin cranberry, lemon, mayo, Dijon, fresh greens, balsamic vinaigrette

Pairs with: St. Pepin, Prairie Fumé, Dry Riesling

SMOKED SALMON SALAD (GF) OR WRAP (NOT GF)

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

Please let us know of any allergies or dietary restrictions, thank you.

(V) – Vegetarian (GF) – Gluten Free (trace amounts possible) (DF) – Dairy Free*

Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness.

5/23/2025 - Summer Serenade menu



COLD SALADS OR WRAPS (CON'T)

QUINOA SALAD (GF, V, DF) OR WRAP (NOT GF)

fresh greens, roasted sweet potato, quinoa, pickled WI cranberry, golden raisins, lemon, pepitas, balsamic vinaigrette

Pairs with: Dry Riesling, LO.CAL, Garden Rosé

SIDE SALAD (GF, V, DF)

fresh greens, roasted tomato, balsamic vinaigrette

Pairs with: Dry Riesling, Prairie Fumé

SNACKS AND SHAREABLES

WARM BREAD BASKET (V)

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

Klement's sausage in puff pastry, house spicy dijon mustard (8 pcs.)

Pairs with: Garden Rosé

BISTRO SNACK PLATE (GF)

2 local cheeses, Fox Heritage snack sticks, cornichon, kalamata olives, house bourbon maple nut mix

Pairs with: Scarlet Fumé

BISTRO BAGUETTE (V, DF)

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

Pairs with: any wine

BOURBON MAPLE NUT MIX (V, GF, DF)

house made nut mix with Wollersheim bourbon, maple syrup and spices

Pairs with: White Riesling, Scarlet Fumé

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE

BISTRO BUTTER COOKIES (1 DOZEN)

SEASONAL BISTRO PASTRY

12

14

13

12

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16

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