



BISTRO FAVORITES

- 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
- BISTRO BISCUITS AND GRAVY** 12
warm house made buttermilk biscuit topped with a savory gravy of Willow Creek sausage and scallion
Pairs with: Carignan, Scarlet Fumé
- COLD SALADS OR WRAPS**
- SHRIMP AND MANGO SALAD (GF, DF) OR WRAP (NOT GF)** 16
seared and blackened shrimp served cold, pickles spiralized carrot, toasted cashews, mango salsa, fresh mixed greens and house lemon olive oil vinaigrette
Pairs with: Prairie Fumé, Garden Rosé
- 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
- 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, Scarlet Fumé
- SIDE SALAD (GF, DF, V)** 5
roasted tomato, fresh mixed greens, house balsamic vinaigrette

SNACKS AND SHAREABLES

- 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
- 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
- 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
- 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
- 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
- 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

DESSERT

- Pairs with: River Gold, Ice Wine, Port*
- BRANDY OLD FASHIONED** 3
- CHOCOLATE CHIP COOKIE (V)**
- BISTRO BUTTER COOKIES (1 DOZEN)** 9
- CHERRY AND CHOCOLATE COFFEE CAKE** 6