

## **BISTRO FAVORITES**

**THE FRENCHY (CROQUE MONSIEUR) ON HOUSE-MADE SOURDOUGH** 14  
Willow Creek smoked ham, caramelized onion, Gruyere cheese,  
bechamel sauce, parmesan, Dijon mustard  
*Pairs with: Beaujolais, St. Pepin*

**BACON JAM GRILLED CHEESE ON HOUSE-MADE SOURDOUGH** 12  
Gruyere and Colby cheese, roasted tomato, pesto, bacon bourbon jam  
*Pairs with: Scarlet Fumé, Prairie Sunburst*

**MARGHERITA FLATBREAD (V)** 12  
tomato sauce, Belgioioso fresh mozzarella, fresh tomato, basil  
pesto, on a pinsa style crust (low gluten)  
*Pairs with: Scarlet Fumé, Domaine du Sac*

## **COLD SALADS OR WRAPS**

**CHICKEN WALDORF SALAD (GF) OR WRAP (NOT GF)** 14  
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)** 16  
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*

**QUINOA SALAD (GF, V, DF) OR WRAP (NOT GF)** 12  
fresh greens, roasted sweet potato, quinoa, pickled WI cranberry,  
golden raisins, lemon, pepitas, balsamic vinaigrette  
*Pairs with: Dry Riesling, LO.CAL, Garden Rosé*

**ROASTED BEET AND GOAT CHEESE SALAD (GF) OR WRAP (NOT GF)** 12  
fresh greens, Montchevre goat cheese, walnuts, roasted beets,  
spiralized carrot, balsamic reduction and olive oil dressing  
*Pairs with: Dry Riesling St. Pepin*

**SIDE SALAD (GF, V, DF)** 5  
fresh greens, roasted tomato, balsamic vinaigrette  
*Pairs with: Dry Riesling, Prairie Fumé*



## **SNACKS AND SHAREABLES**

**WARM BREAD BASKET (V)** 10  
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** 7  
Klement's sausage in puff pastry, house spicy dijon mustard (8 pcs.)  
*Pairs with: Garden Rosé*

**BISTRO SNACK PLATE (GF)** 14  
2 local cheeses, artisan salame, cornichon, kalamata olives, house  
bourbon maple nut mix  
*Pairs with: Scarlet Fumé*

**BISTRO BAGUETTE (V, DF)** 4  
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)** 6  
house made nut mix with Wollersheim bourbon, maple syrup and spices  
*Pairs with: Prairie Fumé, Scarlet Fumé*

## **DESSERT**

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

**BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE** 3  
**BISTRO BUTTER COOKIES (1 DOZEN)** 8  
**SEASONAL BISTRO PASTRY** 5

*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.  
3/11/2025*