

## WEEKLY HOT SPECIAL

A rotating variety of hot dishes served on site and to go starting every Thursday. Please ask for this week's Hot Special.

## TOASTED SANDWICHES

*(on house made sourdough bread)*

### **THE FRENCHY (CROQUE MONSIEUR) 14**

Willow Creek smoked ham, caramelized onion, Gruyere cheese, bechamel sauce, parmesan, Dijon mustard

*Pairs with: Beaujolais, St. Pepin*

### **BACON JAM GRILLED CHEESE 12**

Gruyere and Colby cheese, roasted tomato, pesto, bacon bourbon jam

*Pairs with: Scarlet Fumé, Prairie Sunburst*

## BISTRO FAVORITES

### **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*

### **BACON & CHEDDAR FRITTATA (GF) 10**

Willow Creek bacon, fried potato, Carr Valley cheddar, egg, served with a small side salad

*Pairs with: Carignan, Scarlet Fumé*

## COLD SALADS OR WRAPS

### **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*



## SOUP DU JOUR

*(please ask for today's selection)*

**SEASONAL HEARTY SOUP** cup 5

**SEASONAL VEGETARIAN SOUP (V, GF)** bowl 7

take home (1 quart) 20

## 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) Pairs with: any wine 4**

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

### **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.*

*12/15/2024*