## **BISTRO MENU**



## WINE MENU

		r 'a t e SPARKLINGGLASS	sBoʻ	TTLE_
CHEESEBOARD AND BAGUETTE TRAY	\$22	CAMEO ROSÉ 14		35
salami, summer sausage, 4 assorted domestic	cheeses,	strawberry, key lime, refreshing		
grapes, almonds, and seasoned dipping oil served with a		CAMEO BLANC 14		35
toasted baguette - serves 2		white grapefruit, green apple, mineral, cri	sp	
SPINACH AND ARTICHOKE DIP	\$14			
warm and creamy served with toasted pita ch	ips			
INCREDIBLE SPREAD AND BAGUETTE	\$12	ITASCA 2021 ESTATE		29
6 ounces of our homemade cheese spread serve	•	melon, white peach, lemongrass, refreshir		
toasted baquette		FRONTENAC BLANC 2019 ESTATE 11	1 2	29
		golden apple, sea salt, complex		
FLATBREADS \$22		LA CRESCENT 2021 ESTATE 11	1 2	29
8x14 Rectangle - serves 2		citrus, orange blossom, smooth  OAKED FRONTENAC BLANC ESTATE 11	. ,	20
0x14 1 (Ctung)(		spiced apple, butterscotch, rich	L 4	29
Blended Cheese - red sauce and a blend of cheeses		FRONT BLANC RESERVE ESTATE 12	) r	34
<b>Pepperoni</b> - red sauce, pizza cheese, and pepp	peroni	apple, bartlett pear, vanilla, complex	- ,	)4
		BLUE LA CRESCENT 2021 ESTATE 1.	4 .	45
<b>Pesto Caprese</b> - pesto sauce with cheese topped with fresh cut tomatoes and soft mozzarella		fresh lemon, citrus bloom, semi-sweet	•	12
		Rosé		
Brie & Fig Jam - fig jam topped with brie	cheese,	ROOL		
sliced pears, and Secret Seasoning		MARQUETTE NOUVEAU ESTATE 11		29
Red VEG - red sauce topped with cheese, spinach,		strawberry, candied cherry, light, crisp		
onions, olives, and mushrooms		REGATTA ROSÉ ESTATE 11		28
		nectarine, peony, mineral, dry		
GLUTEN FREE \$20 - any of the above ,made on a cauliflower crust 10"		AVE Rosé 2021 ESTATE 11	2	28
		strawberry, red grapefruit, semi-sweet		
		PATINA GRIS MINNESOTA 9	2	22
Fish Friday Menu		blood orange, raspberry, bee balm, rich		
		Red		<del></del>
Available every Friday during lent beginning	g at 4pm	RUBIQUE 2020 MN - NY - WA	12	34
GRILLED FISH TACOS	\$18	red currant, raspberry, cedar, dry		
grilled Tilapia fish served with sour cream, sla	aw, and	TENUTA DI SOVRANO 2020 WA	12	33
chips and salsa. Choice of flour or corn (GF) t	ortillas.	black cherry, tomato leaf, spicy, dry		
BATTERED COD AND CHEESE SUB	\$15	GRENACHE 2021 WASHINGTON	12	33
beer battered Cod with melted cheese, lettuce,	and	strawberry, citrus rind, herbs de Provence	U	~ 0
tomato. Served with chips.		MARQUETTE RESERVE 2021 ESTATE	13	38
KIDS FISH STICK DINNER	\$10	candied cherry, blackberry, white pepper,		47
Fish sticks with mac & cheese side and apple s	•	MARQUETTE BOURBON BARREL ESTATI espresso, nutty, medium-full, rich, intense		47
		MERLOT RESERVE 2022 WA		4.4
SIDE OF MACARONI AND CHEESE	<b>\$5</b>	black plum, died rose, cocoa, dry, full-boa	14 lied	44
Tnname		GRENACHE RESERVE 2021 WA	14	40
Treats		red cherry, rose petal, graphite, vanilla		40
CHOCOLATE CHIP COOKIE	\$2	CABERNET FRANC RESERVE 2020 WA	. 16	45
		black raspberry, anise, cedarwood, layered		7)
FROSTED COOKIES (2)	\$2	CABERNET SAUV RESERVE 2022 WA		47
CHOCOLATE BAR	\$4	blackberry, black currant, dark chocolate	•	,,
CHOCOLATE TRUFFLES (4)	440	Syrah Reserve 2022 wa	14	44
	\$10	black peppercorn, anise, sage, bold, oak	•	. •