

½ PRICE BRUNCH DRINK SPECIALS

Mimosas

Bloody Marys

Screwdrivers

**featuring well liquor*

SALADS

Bistro House Salad - young greens, cucumbers, heirloom cherry tomatoes, gruyere, shaved mushroom, sourdough croutons. Choice of caramelized honey dijon, avocado ranch, or buttermilk bleu \$6.5

add steak \$10, shrimp \$7, salmon \$10, or chicken \$5

Fried Oyster Collard Green Caesar - deviled egg vinaigrette, cornbread crumb, salted farmers cheese \$12

Salad Lyonnaise - roasted "Artemis Gourmet" wild mushrooms, fried egg frisee, torn country bread, warm bacon vinaigrette, crispy pig's ears \$13

Iceberg Plateux - smoked buttermilk bleu dressing, slab bacon, heirloom cherry tomatoes, green tomato croutons \$8

Wine Country Winter Salad - salt-roasted baby beets, shaved root vegetables, bitter greens, blue chevre, toasted pecans, blood orange vinaigrette, greek yogurt \$12.5

SOUPS

Roasted Red Tomato Soup - apple smoked bacon, thyme-chive crème.....\$5 Cup, \$8 Bowl

Bistro's Onion Soup - caramelized onions, dark chicken stock, toasted baguette, and Gruyere cheese.....\$5 Cup, \$8 Bowl

Soup du Jour-\$5 Cup, \$8 Bowl

*Please inform service staff of all food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

BRUNCH ENTREES

Fried Pork Chops - sweet potato waffle, spicy apple butter, sage \$14

Avocado Toast - carmelized mushrooms, grilled red onion, crushed avocado, fried egg, simple vinaigrette, breakfast potatoes..... \$12

Waffle or Pancakes - (sweet potato, praline pecan, buttermilk) Mahaffey Farms sausage, scrambled eggs \$10

Chicken and Waffles - chicken tenders, buttermilk waffle, sausage gravy \$12

Classic Benedict - Mahaffey Farms smoked ham, english muffin, poached egg, hollandaise, breakfast potato \$13

French Toast - brioche bread, fresh berries, sweetened condensed milk, powdered sugar \$9

Wine Country Burger - 8 oz. Smith Family Farms beef, caramelized "Artemis Gourmet" mushrooms, bourbon bacon jam, overnight tomatoes..... \$12

Biscuit & Gravy - house made buttermilk biscuit, sausage gravy, scrambled eggs, breakfast potato \$10

Buttermilk Biscuit Board - spicy apple butter, blackberry bacon jam, Flowing Hills Honey Butter \$10

Caprese Grilled Cheese - fresh mozzarella, house cured tomatoes, pesto aioli with prosciutto \$10

WE PROUDLY SERVE LOCAL INGREDIENTS FROM:

Pea Patch Produce • Mahaffey Farms • Smith Family Farms • Doodley Dee's Farm • Flowing Hills Creamery • Haute Goat Creamery • Artemis Gourmet Mushrooms

DESSERTS

Café Au Lait Crème Brûlée - cane syrup beignet..... \$7

Cookies & Cream Board - daily selection of homemade cookies and ice cream \$7

Upside Down Pineapple Bread Pudding - caramelized pineapple, Meyers Rum Raisin ice cream \$7

Meyer Lemon Melba Icebox Pie - lemon curd, raspberry, burnt marshmallow meringue \$7

Double Chocolate Brownie Parfait - peanut butter mousse, salted pretzel praline, crème fraîche chantilly \$7

*At Wine Country we do our best to use the most **honest** ingredients. We prefer to buy **local** when it makes sense. We buy from our friends. We make all the fun stuff in house from scratch and feel responsible to source the highest **quality** products we don't make. We encourage you all to know where your food comes from.*

Executive Chef **Matt Conover**

Sous Chef **Abby Shanks**

A 20% service charge will be added to all groups of 8 or more.