

STARTERS

- Artisanal Cheese Board** - three cheeses, house jam, local honey, nuts, crostini\$18
add charcuterie- three meats, mustard, house pickled vegetable, olives \$6
- BLT** - fried green tomatoes, butter lettuce, pimento cheese, crispy pork belly, pickled mustard seeds, green goddess..... \$8
- Applewood Smoked Trout Dip** - fresh horseradish creme fraiche, old style grain mustard, dark beer bread, pickled sweet onion, trout cracklin'\$12
- Breakfast For Dinner** - crispy smoked quail, warm duck fat biscuits, hot honey butter, bread & butter pickles.....\$12
- Fried Brussels Sprouts** - parmesan, crispy bacon, cider vinaigrette\$10
- Moules Frites** - a daily preparation served with rosemary fries\$16
- Crispy Duck Leg** - Great Raft sour beer braised red cabbage marmalade, pickled mustard seed spaetzle, spiced gingersnap duck jus.....\$12
- Cast Iron Seafood Au Gratin** - gulf shrimp, lump crabmeat, mascarpone, fresh herbs, white wine parmesan ritz breadcrumbs..\$13
- Wagyu Brisket Burnt Ends** - smoked pimento cheese grits, braised collard greens, Great Raft Commotion BBQ glaze\$10
- Truffle Fries** - white truffle oil, parmesan cheese, fine herbs, truffle aioli\$9

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** - \$5Cup, \$8 Bowl

SALADS

- Bistro House Salad** - young greens, cucumbers, heirloom cherry tomatoes, gruyere, shaved mushroom, sourdough croutons. (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

ENTREES

- Steak Frites** - pan roasted delmonico steak, red wine bearnaise, rosemary fries\$22
- Dry Aged Honey Glazed Duck Breast** - glazed turnips & greens, crab apple chow-chow, hard cider juniper reduction, wild rice poppycock.....\$30
- Shrimp & Grits** - gulf shrimp, stone ground grits, andouille sausage, spicy tomato broth, garnish chives.....\$21
- Spaghetti Squash & Caramelized Apple Crostata** - pickled golden raisins, grilled tuscan kale, toasted farro, blood orange agrodulce, garnish roasted pumpkin seeds\$18
- Trout Amandine** - whipped potatoes, haricot vert, toasted almonds, brown butter, lemon.....\$22
- Butter Poached Atlantic Salmon** - celery root mousseline, melted leeks, grain mustard petite celery & truffle salad, beluga lentil vinaigrette\$28
- Heritage Pork & Beans** - overnight pork short ribs, Rancho Gordo scarlet runner beans pork belly burnt end collards, embered onion jus.....\$24
- Charred Yellowfin Tuna** - yuzu kosho bbq glaze, smoked miso broth, grilled rice fried shallot furikake, garnish baby shisho salad.....\$32
- Sage & Garlic Cast Iron Chicken** - sage stuffed breast & crispy thigh, wild mushroom bread pudding natural giblet jus, roasted roots & kale, poached cranberries.....\$25

HAND-CUT STEAKS

- 16 Oz. Grilled Ribeye -\$48
- 8 Oz. Filet -\$37
- Grilled Mahaffey Farms Pork Chops -\$30

SAUCES

- Red Wine Steak Sauce, Bearnaise, Horseradish Butter, or Creole Mustard Jus - \$3

SIDES

- Grilled Asparagus With Charred Lemon -\$6
- Esau's Collard Greens -\$5
- Skillet Baked Scarlet Runner Beans -\$6
- Yukon Gold Mashed Potatoes -\$5
- Roasted Root Vegetables & Tuscan Kale -\$5
- Duck Fat Roasted Artemis Gourmet Wild Mushrooms-\$8

HOUSE-MADE PASTAS

- Wild Mushroom Bolognese** - artemis gourmet mushrooms, toasted garlic, black truffle parmesan crema, porcini tagliatelle half \$15/ full \$25
- "Sunday Supper" Baked Rigatoni** - pulled pork, caramelized onions, greens, smoky tomato sugo marjoram, toasted cornbread crumbs, ricotta salata..... half \$12/ full \$20
- Gulf Shrimp Peperonata** - housemade capellini, roasted heirloom peppers, capers, fresh herbs, parmesan, calabrian chili oil, meyer lemon..... half \$13/ full \$21

*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.*

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Executive Chef **Matt Conover**
Sous Chef **Abby Shanks**