

STARTERS

- BLT** - fried green tomatoes, butter lettuce, pimento cheese, crispy pork belly, pickled mustard seeds, green goddess.....\$8
- Fried Brussels Sprouts** - parmesan, crispy bacon, cider vinaigrette\$10
- Moules Frites** - a daily preparation served with rosemary fries\$16
- 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. 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

SANDWICHES

(All sandwiches served with Sun Chips, substitute fries for \$1)

- Smothered Ham & Cheese (Croque Monsieur)** - tasso, smoked gouda, dijon, spinach dip \$10
add fried duck egg\$2
- Food Truck Wagyu Brisket Sandwich** - collard green slaw, brioche bun, smoked tomato bbq sauce, crispy onions \$13
- Wine Country Burger** - 8 oz. Smith Family Farms beef, caramelized "Artemis Gourmet" mushrooms, bourbon bacon jam, overnight tomatoes..... \$12
- Bay of Pigs (Cubano)** - pulled pork, crispy pork belly, pimento cheese, bread & butter pickles, spicy beer mustard, pepper jelly..... \$11
- Shrimp BLT** - beer battered shrimp, fried green tomatoes, green onion remoulade, crispy bacon..... \$12
- Prime Rib Bistro Sandwich** - caramelized onion au jus, smoked horseradish creme fraiche, sourdough baguette \$11
- Caprese Grilled Cheese** - fresh mozzarella, house cured tomatoes, pesto aioli with prosciutto \$10

HOT PLATES

- Trout Amandine** - whipped potatoes, haricot vert, toasted almonds, brown butter, lemon \$16
- Steak Frites** - pan-roasted delmonico steak, horseradish butter, rosemary fries petite salad..... \$18
- Shrimp & Grits** - gulf shrimp, stone ground grits, andouille sausage, spicy tomato broth, garnish chives \$21
- "Sunday Supper" Baked Rigatoni** - pulled pork, caramelized onions, greens, smoky tomato sugo marjoram, toasted cornbread crumbs, ricotta salata..... \$12
- Fried Louisiana Catfish Platter** - charred jalapeno hushpuppies, crystal hot tartar sauce, fries..... \$12
- Cedar Plank Salmon** - chive whipped potatoes, grilled asparagus, lemon butter..... \$18

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.*

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

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.

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

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