

**1/2 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 Plateaux** - 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** - caramelized 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.*

.....

Chef de Cuisine **Abby Shanks**

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

## BOTTLED BEER

Great Raft Southern Drawl Pilsner - (Shreveport).....	\$5
Great Raft Commotion Pale Ale - (Shreveport).....	\$5
Great Raft Reasonably Corrupt Black Lager - (Shreveport).....	\$5
Great Raft 318 Golden Ale - (Shreveport).....	\$5
Abita Amber - (Abita Springs).....	\$5
Abita Purple Haze - (Abita Springs).....	\$5
Dos Equis Lager - .....	\$4.50
New Belgium Fat Tire - .....	\$4
Dogfish Head 60 Min IPA - .....	\$5
Dogfish Head Sea Quench Ale - .....	\$5
Sweet Water 420 - .....	\$6
Blue Moon - .....	\$5
Yuengling Lager - .....	\$4

## DOMESTICS

Bud Light, Budweiser, Miller Lite, Coor  
 Light, Michelob Ultra

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

## COCKTAILS

Pomegranate Martini - House infused Citrus Vodka, Pama Liqueur, Pomegranate Juice .....	\$8
Mule - Mule with Cathead Vodka or Kentucky Warhorse with Buffalo Trace Bourbon, Ginger Beer, Lime .....	\$10
Casa Rita - House Margarita from Parish Taceaux: Silver Tequila, Triple Sec, Agave Nectar, Lime..	\$5
French 75 - VSOP Brandy, Gin, Sparkling Wine, Lemon.....	\$10
Sangria - Spanish Red Wine, Brandy, Fruit .....	\$7
Bayou Smash - Bayou Satsuma Rum, Buffalo Trace Bourbon, Mint, Lemon - Bayou Satsuma Rum is proudly made in Lacassine, Louisiana .....	\$8
Champagne Cocktail - Prosecco, Angostura Bitters, Sugar Cube, Lemon .....	\$9
Angry Fig - Fig and Vanilla infused Bourbon, Domain de Canton Ginger Liqueur, Angostura Bitters, Simple Syrup, Maraschino Cherry .....	\$9
Old Fashion - Buffalo Trace Bourbon, Peychaud's, Sugar, Orange, Cherry.....	\$9.5
Bistro Pear - Grey Goose Pear, Pear Mathilde, Pear Juice, topped with shaved Parmesan.....	\$9.25
Coco Chanel - Coconut Malibu, St. Elder, Prosecco, Orange Twist .....	\$12
Hot Toddy - Tullamore Dew, Honey, Fresh Lemon Juice, Lemon, Cloves .....	\$8

*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.*

## Wines by the Glass

*\*not available on Happy Hour*

### CHAMPAGNE & SPARKLING

NV BLANC DE BLANC- Comte de Lafayette, Brut .....	8/30
NV ROSE- Comte de Lafayette, Brut .....	10/38
NV CHAMPAGNE- Charles de Casanova, Brut .....	18/75

### WHITE WINES

*LIGHT TO FULLEST IN BODY*

2017 PINOT GRIGIO - Oynos, Terre Siciliane I.G.T., Italy.....	9/34
2016 RIESLING- Schlick Haus Riesling Kabinett, Nahe .....	8/30
2017 SAUVIGNON BLANC - Prisma, Casablanca Valley, Chile .....	9/34
2016 CHARDONNAY- Chamisal Vineyards "Stainless", Central Coast..	9/34
2017 CHARDONNAY- Highway 12 Vineyards, California .....	9.5/36
2016 CHARDONNAY - Knuttel Family, Russian River Valley .....	13/50

### ROSÉ WINES

2017 CINS, GREN, SYRAH - La Vielle Ferme, Rhone Valley, FR.....	8/30
---	------

### RED WINES

*LIGHT TO FULLEST IN BODY*

2016 PINOT NOIR - Forefront, Willamette Valley .....	10/45
*2016 PINOT NOIR- White Rose, Dundee Hills, OR. ....	17/68
2016 MERLOT - Angeline Reserve, Paso Robles, CA .....	10/38
2017 RED BLEND - Ghostrunner, Lodi .....	12/46
2016 MERITAGE- Clos LaChance, Central Coast.....	11/42
*2016 CABERNET SAUVIGNON - Textbook, Napa .....	19/70
2015 CABERNET SAUVIGNON - LangeTwins, Lodi .....	10/38
2015 MALBEC - TintoNegro, Mendoza, AR .....	10/30
2016 ZINFANDEL - Seghesio, Sonoma County .....	16/60

### DESSERT WINES

*ALL DESSERT WINES ARE 2 OZ. POURS*

SPECIAL RESERVE PORTO - Croft "Distinction", Portugal.....	10
20 YEAR OLD TAWNY PORTO - Taylor Fladgate, Portugal.....	13

*2016 CHARDONNAY- Au Bon Climat, Santa Barbara County .....	17/65
*2017 PINOT NOIR- Au Bon Climat, Santa Barbara County.....	18/70

**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