

**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 isee, 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** - carmalized onions, dark chicken stock, toasted baguette, and Gruyere cheese..... \$5 Cup, \$8 Bowl

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

**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..... \$?


**Biscuit & Gravy** - house made buttermilk biscuit, sausage gravy, scrambled eggs, breakfast potato ..... \$13


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


**Caprese Grilled Cheese** - fresh mozerella, house cured tomatoes, pesto aioli with proscuitto ..... \$?

**DESSERTS**

 **Lemon Blueberry Cheesecake**- light lemon cheesecake with wild maine blueberry, lemon glaze, graham crumble ..... \$9.50

 **18 Layer Chocolate Cake** - dark chocolate cake, chocolate ganache, whipped chocolate buttercream..... \$10

 **Strawberry Rosé Tart** - french tart shell, strawberry rose curd, strawberry puree . \$10

 **Southern Charm** - corn cake, lemon thyme brown butter gelato, brown butter shell ..... \$10

**Blueberry Bread Pudding** - lemon creme anglaise, vanilla ice cream ..... \$8

**Vanilla Crème Brulee** - fresh berries..... \$8

*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 Farms • Flowing Hills Creamery • Haute Goat Creamery

*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

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## 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/Oryza Gin, Sparkling Wine, Lemon - Gin is proudly made in Thibodaux, Louisiana.....	\$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

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## Wines by the Glass

### CHAMPAGNE & SPARKLING

NV. PROSECCO SERENELLO - Extra Dry, Conegliano, IT .....	8/30
NV. ROEDERER BRUT ROSÉ - Anderson Valley .....	14/54
NV. LAURENT-PERRIER BRUT - Tours-sur- Marne, FR.....	18/70

### WHITE WINES

LIGHT TO FULLEST IN BODY

2016 PINOT GRIGIO - Alois Lageder, Dolomiti, Trentino, IT .....	9/34
2016 RIESLING - Leitz "Dragonstone", Rheinhessen, DE .....	12/46
2017 SAUVIGNON BLANC - Prisma, Casablanca Valley, Chile .....	9/34
2015 CHARDONNAY - Morgan "Metallico", Santa Lucia Highlands ...	9/34
2015 CHARDONNAY - Dreyer Sonoma, Sonoma County, CA .....	10/38
2016 CHARDONNAY - Knuttel Family, Russian River Valley .....	13/50

### 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

### ROSÉ WINES

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

LIGHT TO FULLEST IN BODY

2016 PINOT NOIR - Forefront, Willamette Valley .....	10/45
2016 PINOT NOIR - Alto Limay, Patagonia .....	13/50
2016 MERLOT - Angeline Reserve, Paso Robles, CA .....	10/38
2017 RED BLEND - Ghostrunner, Lodi ....	12/46
2015 CABERNET SAUVIGNON - Ramsay, North Coast, CA .....	10/38
2015 CABERNET SAUVIGNON - LangeTwins, Lodi .....	10/38
2015 MALBEC - Dona Paula Estate, Mendoza, AR .....	8/30
2015 ZINFANDEL - Pelligrini Sonoma Coast .....	13/65

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