

STARTERS

BLT - fried green tomatoes, butter lettuce, pimento cheese, crispy pork belly, pickled mustard seeds, green goddess..... \$8

Fried Brussel 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 isee, 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 mozerella, 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

 **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.*

.....
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 • Artemis Gourmet Mushrooms

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

Bar Menu



RESERVATIONS 318-629-WINE (9463)

4800 Line Ave, Ste A | Shreveport, LA 71106

@winecountrybistro | www.winecountrynet.com

COCKTAILS

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Wagyu Brisket Burnt Ends - smoked pimento cheese grits, braised collar greens, Great Raft Commotion BBQ glaze \$10

Truffle Fries - white truffle oil, parmesan cheese, fine herbs, truffle aioli \$9

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

DOMESTICS

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

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

Sweet Water 420 - \$6

Dogfish Head 60 Min IPA - \$5

Dogfish Head Sea Quench Ale - \$5

Blue Moon - \$5

Yuengling Lager - \$4

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

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 - 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

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

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