

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 Brussel 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 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

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 salatahalf \$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.*

Executive Chef **Matt Conover**

Sous Chef **Abby Shanks**

Bar Menu

RESERVATIONS 318-629-WINE (9463) • 4800 Line Ave, Ste A | Shreveport, LA 71106 • @winecountrybistro | www.winecountrynet.com

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 Brussel 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

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

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

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

BOTTLED BEER

Great Raft Southern Drawl Pilsner (Shreveport).....\$5 Sweet Water 420\$6

Great Raft Commotion Pale Ale (Shreveport).....\$5 Dogfish Head 60 Min IPA\$5

Great Raft Reasonably Corrupt Dogfish Head Sea Quench Ale\$5

Black Lager (Shreveport)\$5 Blue Moon\$5

Great Raft 318 Golden Ale (Shreveport).....\$5 Yuengling Lager\$4

Abita Amber (Abita Springs)\$5 Dogfish Head 60 Min IPA\$5

Abita Purple Haze (Abita Springs).....\$5 Dogfish Head Sea Quench Ale\$5

Dos Equis Lager \$4.50 Blue Moon\$5

New Belgium Fat Tire\$4 Yuengling Lager\$4

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.

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.