

Lunch

Salads

- "The Frenchman"** - mixed greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5 -add grilled chicken \$5 or add grilled shrimp \$7
- Salmon Gravlax** - fried capers, candied kumquats, shaved onion, melon, table grapes, lemon chive crème fraîche, McEvoy EVOO, caraway onion toast points \$14
- Wilted Baby Spinach Salad** - goat cheese, smoked pork belly, toasted pine nuts, purple cabbage, simple vinaigrette, and a fried egg \$9.5
- Wine Country's Wedge** - iceberg, apple smoked bacon, fried green tomatoes, grilled red onions and your choice of: buttermilk-tarragon dressing or bleu cheese dressing \$8.5
- Tuna Niçoise** - seared Ahi tuna, mixed greens, poached fingerling potatoes, roasted peppers, haricots verts, Niçoise olives with an orange balsamic vinaigrette \$16
- Jumbo Lump Crab** - bibb and artisan lettuce, avocado, cucumber, sweet onion, grapefruit and a Meyer lemon herb vinaigrette \$14
- Heirloom Tomato** - house made mozzarella, fried prosciutto, fresh basil, McEvoy EVOO, balsamic redux \$14
- Fried Green Tomatoes** - with creamy tarragon scented Gulf shrimp salad \$9
- Sous Vide Pork Belly** - Abita root beer lacquered, petite mustard greens, grilled spring onion, heirloom baby teardrop tomato, pink lady apples, corn bread croutons, and creole mustard vin \$14

Soups

- Bistro's Onion Soup** - caramelized onions, dark chicken stock, toasted baguette, Gruyere cheese \$7.5 cup \$5
- Roasted Red Tomato Soup** - apple smoked bacon, thyme-chive crème \$7.5 cup \$5

Sandwiches

(All sandwiches are served with a choice of sweet potato fries or crispy shoestring fries)

- Grown up Grilled Cheese** - aged white cheddar, brie and charred tomato cream \$9.5
- WC's Bistro Burger** - 8 oz. fresh Angus patty, buttery brioche bun, braised tomatoes, grilled red onion, aioli. Choice of Swiss or Cheddar \$10.5 (Add a fried egg "sunny side up" compliments of Chef)
- Smoked Chicken Salad** - grilled red onion, lettuce and tomato, on a fresh croissant \$9.5
- Crispy Gulf Shrimp BLT** - buttery brioche, remoulade, bacon, lettuce, tomato, sliced pickles and crispy Gulf shrimp \$10
- Grilled Salmon** - focaccia, mixed greens, heirloom tomato, shaved onion, lemon caper dressing, house pickles, fresh veg du jour \$16
- Wine Country's Soup, Sandwich, and fries** - cup of roasted tomato or onion soup with a choice of a: Smoked Chicken Salad Sandwich, Crispy Gulf Shrimp BLT, or Grown up Grilled Cheese \$13

Lunch Entrée

- Vegetable Crêpe** - goat cheese, pesto, mixed greens, red onion, heirloom teardrop tomatoes \$12
- Moules Frites** - ask how Chef is cooking our fresh Prince Edward Isle mussels today ("classic" white wine-herb or spicy-roasted tomato and tarragon buttery broth is always available) \$16 small \$9
- Fish n' Chips** - Abita beer battered cod tails, shoe string potatoes, lemon-basil tartar \$14
- Salmon Ravioli** - crawfish tails, corn maque choux, grilled shrimp, arugula, lemon herb beurre blanc \$18
- Beef Tournedos** - butter whipped potatoes, sautéed haricots verts, and a green peppercorn sauce -4oz. \$18, 8oz. \$28
- Low Country Shrimp n' Grits** - roasted garlic grits, Andouille sausage, Gulf crab meat and shrimp, tomato buttery broth \$18 small \$10.5
- Vegetable Pasta Du Jour** - ask what seasonal vegetarian friendly pasta the chef is making today \$11
- Summer Veg Flatbread** - heirloom tomato, house made mozzarella, grilled artichoke, sweet onion, mix greens, herbaceous oil \$15

Executive Chef Anthony Felan

All breads featured at Wine Country are supplied daily from Chef Dan Rickards of Eat Dessert First

Dinner

Soups/Salads

Artisanal Cheese Board - Ask about what cheeses we are serving today \$19

Bistro's Onion Soup - Caramelized onions, dark chicken stock, grilled baguette, Gruyere cheese
-bowl \$7.5 cup \$5

Roasted Red Tomato Soup - Apple smoked bacon, thyme-chive crème - bowl \$7.5 cup \$5

Wilted Baby Spinach Salad - Goat cheese, smoked pork belly, toasted pine nuts, purple cabbage, simple vinaigrette and a fried egg \$9.5

"The Frenchman" - Mixed greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5

Salmon Gravlax - Fried capers, candied kumquats, shaved onion, melon, table grapes, lemon chive crème fraîche, McEvoy EVOO, caraway onion toast points \$14

Tuna Niçoise - Seared Ahi tuna, mixed greens, poached fingerling potatoes, roasted peppers, haricot verts, Niçoise olives with an orange balsamic vinaigrette \$16

Heirloom Tomato - house made mozzarella, fried prosciutto, fresh basil, McEvoy EVOO, balsamic redux \$14

Jumbo Lump Crab - Bibb and artisan lettuce, avocado, cucumber, sweet onion, grapefruit and a Meyer lemon herb vinaigrette \$14

Wine Country's Wedge - Iceberg, apple smoked bacon, fried green tomatoes, grilled red onions and your choice of: buttermilk-tarragon dressing or bleu cheese dressing \$8.5

Sous Vide Pork Belly - Abita root beer lacquered, petite mustard greens, grilled spring onion, heirloom baby teardrop tomato, pink lady apples, corn bread croutons, and creole mustard vin \$14

1st course

Classic Escargots - Garlic parsley butter & grilled bread \$10

Ahi Tuna Tartare - Cucumber citrus salad, fried wonton crisp, & quail yolk \$20

Crispy Soft Shell Crab - Corn maque choux, pickled shallots, lemon herb beurre blanc \$20

Moules Frites - Ask how Chef is cooking our fresh Prince Edward Isle mussels tonight (classic white wine-herb or spicy-roasted tomato and tarragon buttery broth is always available) \$16 small \$9

Low Country Shrimp n' Grits - Roasted garlic grits, Andouille Sausage, Gulf crab meat and shrimp, tomato buttery broth \$18 small \$10.5

Fried Green Tomatoes - With creamy tarragon scented Gulf shrimp \$9

Roasted Quail - Marble fingerlings, apples, asparagus tips, mission fig port reduction \$17

Chilled Beef Carpaccio - Radish lamels, shaved parmesan, waffle chips, micro greens, sea salt, Meyer lemon-shallot-champagne vin \$15

Entrées

Pan Seared Chicken Breast - Truffled mac & cheese, grilled broccolini, caramelized onion-chicken jus \$20

Fruit de Mer - Ask about what the kitchen is cooking fresh from the sea this evening - market price

New Orleans Style Trout Amandine - Butter whipped potatoes, haricots vert, (pan-sautéed or fried) \$19

Pan Seared Salmon - Baby beets, asparagus, marbled fingerlings, sweet corn puree, herb oil \$24

Hudson Valley Seared Duck Breast - Roasted jalapeno and basil corn pudding with white wine vanilla honey, braised collards, finished with a bacon-cherry demi \$30

Grilled 8oz Filet Mignon - Adobo marinade, pommes Rosti, grilled broccolini, smoked cipollini onion chimichurri \$33

English Pea Risotto - Pea puree, rainbow chard, asparagus, Meyer lemon, fine herbs, parmesan \$18

Roasted Leg of Lamb - Rosemary, garlic, spring onion, roasted marbles, glazed baby carrots, natural jus \$33

Pan Seared Pork Loin - Black eye pea ragout, rainbow chard, cornbread madeline, basil roasted garlic jus \$25

Executive Chef Anthony Felan

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Dessert



Desserts

Blueberry Panna Cotta

Shortbread cookies, fresh mint
\$9

Vanilla Crème Brûlée

with fresh berries
\$7

Vanilla Scented Cheesecake

Yuzu curd, short bread cookie, luna
macerated strawberries, sugar garnish,
edible flowers
\$10

Sweet Mascarpone Crepe

Grilled peaches, fried pecans, bourbon
reduction, caramel ice cream
\$9

Warm Chocolate Chip Cookies

Double chocolate gelato, vanilla scented
chilled milk
\$8

French Press Coffee -\$7

Espresso -\$3

Cappuccino -\$6

Cocktails

Irish Coffee- made with Jameson's topped with whip cream -\$6

Millionaires Coffee- Bailey's, Kahlua, Frangelico, whip cream -\$7

Wine Country Iced Coffee- Bailey's, Kahlua, Amaretto, Patron Café XO liqueur -\$7

Espresso Martini- Patron Café XO liqueur, Svedka vanilla vodka, chilled espresso coffee,
shaken and served up in a martini glass with a lemon twist -\$8

Chocolate Martini- Godiva dark chocolate liqueur, crème de cacao, vanilla vodka, and
Bailey's Irish cream, shaken, and then strained into a chocolate lined glass -\$9

A Little Something to Warm the Soul

Cognac

Kelt VSOP \$16

Courvoisier VSOP \$12

Courvoisier XO \$24

Remy Martin XO \$25

Remy Martin VS \$10

Hennesy VSOP \$11

Martell Cordon Bleu \$18

Navan Vanilla \$12

Armagnac

Chateau de Pellehaut \$12.5

Dessert Wines -enjoy four ounces by the
glass

Warres, Late bottle vintage \$11

Tokaji Mad Cuvee, Hungary \$12