

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
- Smoked Salmon** - arugula, roasted red grapes, toasted pistachios, creamy citrus-caper dressing \$14.5 small \$9
- 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
- Hearts of Palms & Roasted Beets** - mixed greens, goat cheese, orange segments with citrus vinaigrette \$11
- Grilled Gulf Shrimp** - crisp mixed greens tossed with remoulade, topped with 6 grilled shrimp, croutons and goat cheese \$14.5 small \$8 (3 shrimp)
- Fried Green Tomatoes** - with creamy tarragon scented Gulf shrimp salad \$9
- Duck Confit And Roasted Pear** - wild arugula, fried pecans, goat cheese, with a roasted shallot vinaigrette \$12

Soups

- Bistro's Onion Soup** - caramelized onions, dark chicken stock, toasted baguette, Gruyere cheese \$7 cup \$5
- Roasted Red Tomato Soup** - apple smoked bacon, thyme-chive crème \$7 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** - 6 oz. handmade 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
- Cheese Steak Po-boy** - (beef or chicken) sautéed Spanish yellow onions, bell peppers, and melted mozzarella \$13
- 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

- Chicken and Brie Crêpe** - pan seared chicken breast, brie, roasted tomato puree and a baby spinach salad with artichoke hearts \$13.5
- 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 \$8.5
- Fish n' Chips** - Abita beer battered cod tails, shoe string potatoes, lemon-basil tartar \$14
- Cassoulet de Toulouse** - braised pork, cannellini beans, Maxwell's Market pork sausage, duck confit, aromatics, topped with fresh herbs and toasted bread crumbs \$15
- 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 \$17 small \$9.5
- Vegetable Pasta Du Jour** - ask what seasonal vegetarian friendly pasta the chef is making today \$11
- Spinach and Parmesan Quiche** - vegetable du jour, house side salad \$12

Executive Chef Anthony Felan

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

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 cup \$5

Roasted Red Tomato Soup - Apple smoked bacon, thyme-chive crème - bowl \$7 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

Smoked Salmon - Wild arugula, roasted red grapes, pistachios, citrus-caper dressing \$14.5 small \$9

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

Hearts of Palms & Roasted Beets - Mixed greens, goat cheese, orange segments with citrus vinaigrette \$11

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

Duck Confit And Roasted Pear - Wild arugula, fried pecans, goat cheese, with a roasted shallot vinaigrette \$12

1st course

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

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

Lump Crab Cake - Braised tomatoes with a basil-tarragon butter \$16.5

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 \$8.5

Low Country Shrimp n' Grits - Roasted garlic grits, Andouille Sausage, Gulf crab meat and shrimp, tomato buttery broth \$17 small \$9.5

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

Grilled Texas Quail - House made Potato Gnocchi, caramelized butternut squash, granny smith apples, brussel sprouts, herb butter broth topped with fried shallots \$19

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 verts, (pan-sautéed or fried) \$19

Simply Grilled Salmon - Creamy whipped potatoes, grilled asparagus, McEvoy EVOO and fresh lemon \$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 - Roasted marble fingerlings, sautéed baby vegetables, Louisiana Blue Crab béarnaise \$30

Black Truffle and Wild Mushroom Risotto - Shaved Parmesan Reggiano, fine herbs \$19

Pan seared Cedar Spring Lamb - Creamy herb polenta, ratatouille, natural jus \$35

Braised Bone in Short Rib - chickpea cake, sautéed valencia collard greens, roasted baby vegetables, red wine shallot butter, natural jus \$33

Grilled 16oz Cowboy Ribeye - Ask what chef has on his mind for this evening \$40

Executive Chef Anthony Felan

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Dessert



Desserts

Butterscotch Pot de Crème

warm chocolate fudge, chocolate streusel, bourbon
Chantilly crème
\$8

Vanilla Crème Brûlée

with local berries
\$7

Warm Apple Pie

cinnamon crème anglaise, brown sugar streusel,
pistachio ice cream, topped with candied apple chip
\$8

Bananas Foster Bread Pudding

golden raisins, bourbon sauce, vanilla ice cream
\$7

Chocolate Pudding Cake

sea salt caramel sauce, butter popcorn ice cream,
candied corn
\$9

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~~

Cigars

Macanudo Hampton Court -~~\$10.50~~ Macanudo Portofino -~~\$10.25~~ Romeo Y Julieta Bully -~~\$10~~ Bering Imperial -~~\$6~~

"Other stuff" Gift Shop

Tee-shirts -~~\$16~~, Golf Shirt -~~\$32~~, Hats & Visors -~~\$18~~, Koozies -~~\$2.5~~

A Little Something to Warm the Soul

Cognac

Kelt VSOP \$16
Courvoisier VSOP \$10
Courvoisier XO \$24
Remy Martin VSOP \$10
Hennessy VSOP \$11
Martell Cordon Bleu \$18
Navan Vanilla \$12

Armagnac

Chateau de Briat \$15
Chateau de Pellehaut \$12.5

Dessert Wines -enjoy four ounces by the glass

Broadbent Reserve, Madeira, 3yrs old \$7
Ferreira, Late Vintage Porto, 2000 \$9