

ANTIPASTO

BRUSCHETTA {V}

Sourdough, Tomato, Onion, Basil, Parmesan, Balsamic Reduction. \$15

Pair with Creekside Red

SPINACH AND ARTICHOKE DIP {V}

Artichoke, Spinach, Cream, Cheese, Naan \$16

Pair with Chardonnay

ITALIAN CHEESE BREAD (GF) {V}

Mozzarella, Garlic, Olive Oil, Herbs, Marinara \$13

Pair with Four Oak Red

CHARCUTERIE BOARD (GF)

Meat, Cheese, Sweet, Sour, Salty \$22

Pair with Creekside White

STUFFED MUSHROOMS (GF) {V}

Shiitake Mushrooms, Cheese Medley, Garlic, Balsamic Reduction, Scallions \$16

Pair with Four Oak White

SEOUL TACOS (GF) {V}

Bulgogi Bison Steak, Kimchi Slaw, Cilantro, Gochujang Taco Sauce, Jalapeños, Corn Tortilla. \$19

Comes with chips and Kimchi Verde | Sub flour tortillas for \$1

Pair with Marquette

BRUNCH ITEMS

Available Friday-Sunday 11am-3pm

BREAKFAST PIZZA (GF)

Carrot Ginger Jam, Scrambled Egg, Capicola, Bacon, Mozzarella, Scallion, Szechuan Chili Oil. \$21

Pair with Bloody Mary Flight

UNCLE FRED'S GRANOLA (GF) {V}

Oats, Coconut, Almonds, Pecans, Chocolate, Greek Yogurt, Season Fruit, Maple Syrup. \$16

DOLCI

WINE CREAM (GF) {V}

Port Wine, Cherry, Cranberry, Cream, Huckleberry Whip, Blueberry Powder, Chocolate \$12

Pair with the LaCrescent

PIÑA COLADA PARFAIT {V}

Coconut Cream, Pineapple, Maple, Cinnamon, Apple, Pecan. \$8


Pair with the Kasota Rose

LUMPIA {V}

Seasonal Fruit Compote, Cheesecake Filling, Chocolate, Sweet Soy, Candied Walnut \$8

**Items can be made to order as indicated.*

Please let the bartender know how you wish to have your ordered prepared upon ordering

(GF) = Gluten Free Option {V} = Vegetarian  = Vegan Option

PIZZE

GLUTEN FREE CRUST & OPTIONS*

All pizzas and Italian Cheese Bread are able to be made with a gluten free cauliflower crust for an additional charge.

\$3.50 UPCHARGE FOR DAIRY-FREE CHEESE

****There is still the chance of cross contamination since our pizzas and platters are made in the same area with the same tools as our regular dough and food items.**

AMERICANA (GF)

Tomato Sauce, Pepperoni, Mozzarella, Parmesan. \$18

Pair with Petite Colline

MARGHERITA (GF) {V}

Tomato Sauce, Cherry Tomato, Fresh Mozzarella, Basil, Olive Oil \$18

Pair with Creekside Red

MUSHROOM & SAUSAGE (GF)

Tomato Sauce, Sausage, Oyster Mushroom, Mozzarella . . . \$22

Pair with Four Oak Red

PANCETTA E SALAME (GF)

Tomato Sauce, Genoa, Bacon, Cherry Tomato, Wild Mushroom, Balsamic Reduction. \$22

Pair with MN Marquette

ITALIAN MEATLOVERS (GF)

Tomato Sauce, Genoa, Sausage, Pepperoni, Mozzarella, Italian Seasoning \$22

Pair with Cabernet Sauvignon

CHICKEN ALFREDO (GF)

Alfredo Sauce, Chicken, Red Onion, Parmesan, Mozzarella \$22

Pair with Itasca

BARBEQUE SPRING ROLL PIZZA (GF)

Garlic Oil Base, Chicken, Bacon, Mozzarella, Kimchi Slaw, Cilantro. \$22

Pair with Creekside White

AVAILABLE FRIDAY-SUNDAY

while supplies last

5 COURSE TASTING MENU \$85

+ \$30 with (3) Wine Pairings

+ \$25 for (2) Craft Cocktails

+ \$15 for (2) N/A Cocktail Pairings

5 Courses freshly sourced from the Farmer's Market and thoughtfully crafted for guests - Please inform the kitchen of any allergies or dietary restrictions before purchasing.

We proudly source ingredients locally from

Sleepy Bison Acres - Sleepy Eye, MN

My MN Farmer - Montgomery, MN

Larry Schultz Organics - Owatonna, MN

Cedar Crate Farm - Waldorf, MN

Understory Foods - Mankato, MN

La Perla Tortilleria - Minneapolis, MN