

Wine Country

Bistro & Bottle Shop

LUNCH

Salads:

“The Frenchman” - mixed greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5 small \$5.25 Add grilled chicken \$5 Add grilled or fried shrimp \$6

Cherry Wood Smoked Salmon- arugula, roasted red grapes, toasted pistachios, creamy citrus-caper dressing \$14.5 small \$8

Wilted Baby Spinach Salad - goat cheese, smoked pork belly, toasted pine nuts, purple cabbage, a simple vinaigrette and a fried egg \$9

Wine Country’s Wedge - iceberg, apple smoked bacon, fried green tomatoes, grilled red onions and your choice of: buttermilk tarragon dressing or blue cheese dressing \$8.25

Bleu Cheese Salad - baby spinach, creamy bleu cheese dressing, and molasses dipped pecans \$10, Add petite filet \$8

Grilled Gulf Shrimp - crisp mixed greens tossed with remoulade, topped with 6 grilled shrimp, croutons and goat cheese \$14.5 small \$8 (3 shrimp)

Soups:

Bistro’s Onion Soup - caramelized onions, dark chicken stock, grilled baguette, Gruyere cheese \$7 cup \$4

Roasted Red Tomato Soup - apple smoked bacon, thyme-chive crème \$7 cup \$4

Sandwiches :

(all sandwiches are served with a choice of sweet potato fries, spiced fries, or crispy shoestring fries)

Grown Up Grill Cheese - aged white cheddar, brie & charred tomato cream \$9.5

WC’s Bistro Burger - 8 oz. Angus beef patty, braised red tomatoes, charred red onions, mayonnaise, toasted Kaiser bun. Choice of Swiss or Cheddar \$10.5 (add a fried egg “sunny side up” compliments from Michael)

Warm Tarragon Scented Shrimp Salad– toasted Italian sliced bread with fresh mozzarella \$11

Veggie Tartine - herbed goat cheese, orange scented spinach, balsamic reduced red onions, tomatoes, parmesan, basil pesto \$9.25

Smoked Chicken Salad - toasted Italian sliced bread, grilled red onion, lettuce and tomato \$9.5

Crispy Gulf Shrimp BLT - toasted Italian sliced bread, remoulade, bacon, lettuce, sliced pickles and crispy gulf shrimp \$10

Molasses Pulled Pork - toasted Kaiser bun, with aged white cheddar and mayo \$8

Wine Country’s Soup, Sandwich and Fries

Cup of roasted tomato or onion soup with a choice of ½ a: Warm Tarragon Scented Shrimp Salad Sandwich, Smoked Chicken Salad Sandwich, Grown Up Grilled Cheese, or Crispy Gulf Shrimp BLT \$10

On the Simpler Side:

Moules Frites - ask how the 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)-market price

Fish n’ Chips - cod tails, shoe string potatoes, lemon-basil tartar \$14

Simply Sautéed Rainbow Trout– with panzanella, finished with lemon \$12

Filet Frites - grilled 4 ounce filet, fried shoestring potatoes, lemon-herb crème fraîche \$21

Low Country Shrimp n’ Grits - roasted garlic grits, Maxwell’s Market Andouille Sausage, Gulf crab meat and shrimp, tomato buttery broth \$15 small \$8.5

Fried Green Tomatoes - with creamy tarragon scented Gulf shrimp \$8

Vegetarian Pasta Du Jour - ask what seasonal vegetarian friendly pasta the chef is making today \$11.00

Serving Lunch Monday through Saturday
11AM-3:00PM

Call in your orders: (318) 629-WINE
www.winecountrynet.com
4801 Line Ave (in Pierremont Mall)
Shreveport, LA 71106

The Happiest Hours Around!! 1/2 Priced Wines by the glass
and mixed drinks! 2PM-7PM Monday through Friday!

Dinner

Wine Country



Bistro & Bottle Shop

Soups/Salads

Artisanal Cheese Board

Ask about what cheeses we are serving up today \$19

Bistro's Onion Soup

Caramelized onions, dark chicken stock, grilled baguette, Gruyere cheese \$7 cup \$4

Roasted Red Tomato Soup

Apple smoked bacon, thyme-chive crème \$7 cup \$4

Baby Spinach Salad

Goat cheese, smoked pork belly, toasted pine nuts, purple cabbage, a simple vinaigrette and a fried egg \$9

"The Frenchman"

Mixed greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette

\$9.5 small \$5.25

Cherry Wood Smoked Salmon

Wild arugula, roasted red grapes, toasted pistachios, citrus-caper dressing \$14.5 small \$6.5

Wine Country's Wedge

Iceberg, wild boar bacon, fried green tomatoes, grilled red onions, and your choice of: buttermilk-tarragon dressing or bleu cheese dressing \$8.25

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1st COURSE

Veal Sweetbreads

Braised white beans, wild arugula and Andouille with Louisiana pepper jelly \$16 small \$9

Maverick Creek Ranch Game Du Jour

Ask what Chef is cooking up from the ranch tonight market price

Grilled Manchester Farm Quail

Roasted corn relish with a lime-cilantro beurre blanc \$16.5

Gulf Lump Crab Cake

Braised tomatoes with a summer squash and basil-tarragon butter \$16

Fried Green Tomatoes

With creamy tarragon scented Gulf shrimp \$8

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) market price

Low Country Shrimp n' Grits

Roasted garlic grits, Maxwell's Market Andouille Sausage, lump crab meat, shrimp, tomato buttery broth \$15 small \$8.5

Molasses Pulled Pork

Roasted garlic grits \$14 small \$7.5

Entrées

Bistro's House Brined Pork Loin

Yellow curry whipped potatoes, grilled asparagus, with a shitake mushroom and basil demi \$19.5 small \$10.75

Fruit de Mer

Ask about what the kitchen is cooking up from the sea this evening market price

Sautéed Rainbow Trout Amandine

Whipped potatoes, sautéed haricot verts \$19

Simply Grilled Salmon

Creamy whipped potatoes, grilled asparagus, extra virgin olive oil and fresh lemon \$23.50

Fish n' Chips

Cod tails, shoe string potatoes, lemon-basil tartar \$14

Seared Duck Breast

Roasted jalapeno and basil corn pudding, braised collards, finished with a bacon-cherry demi \$29.5

Steak Frites

Grilled Ribeye, fried shoestring potatoes, lemon-herb crème fraîche \$25

Grilled Beef Tournedos

Pork butt-whipped potatoes, roasted portabella mushroom, grilled asparagus with a red wine roasted grape glace scented with tarragon 8 oz \$27 4oz \$22

Eat & Drink Globally, Buy Locally!

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Desserts

Crème Brûlée Ice Cream
Port-balsamic reduction - \$6

Vanilla Crème Brûlée
With local berries - \$6.5

"The Classic Bread Pudding"
With bourbon-caramel - \$6.75

Twice Baked Chocolate Cake
Raspberry crème, white wine-vanilla honey - \$6.5

Port Macerated Mixed Berry Cobbler
With buttermilk ice cream - \$7

A Little Something to Warm the Soul

Cognac

Kelt VSOP	\$16
Courvoisier VSOP	\$10
Courvoisier XO	\$24
Remy Martin VSOP	\$10
Hennessy XO	\$23.5
Martell Cordon Bleu	\$18
Navan Vanilla	\$12

Calvados

Camut "Aperitif Normand" \$9

Armagnac

Chateau de Ravignan "1979"	\$16
Domaine du Boingneres	\$14

Dessert Wines -enjoy four ounces by the glass

Broadbent Reserve, Madeira, 3yrs old	\$6
Ferreira, Late Vintage Porto, 2000	\$9

French Press Coffee - \$6

Espresso - \$3

Cappuccino - \$6

Cocktails

Irish Coffee- Made with Jameson's topped with whip cream - \$5.5

Millionaires Coffee- Bailey's, Kahlua, Frangelico, whip cream - \$6.5

Wine Country Iced Coffee- Bailey's, Kahlua, Amaretto, Starbucks liqueur - \$6.5

Espresso Martini- Starbucks Coffee liqueur, Svedka vanilla vodka, chilled espresso coffee, shaken and served up in a Martini glass with a lemon twist. - \$7.5

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. - \$8

Nuts n' Berries Tini- Frangelico, Di Saronno Amaretto, Nocello, and Chambord, shaken with fresh cream. - \$9.75

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