



WILDFLOUR

STEAK. SEAFOOD. PASTA. DESSERT.

CHOWDER

SEAFOOD CHOWDER: CUP - 9, BOWL - 16
House-Made Chowder made with lots of seafood; Clams, Scallops, Salmon, & Cod

SALADS

ADD SIDE SALAD TO ENTREE

Arugula - 9, Garden Salad - 9, Caesar - 11

ARUGULA SALAD - 15

Arugula, and Red Onion tossed in our Citrus Vinaigrette, topped with Shaved Asiago
(VG, V Available)

WILDFLOUR SALAD - 16

Wildflower Salad Mix using Valley Flora Farms Lettuces, Heirloom Tomatoes, Cucumber, Organic Rainbow Carrots, Radish, Red Onion
(V, GF) Add your favorite protein!

CHICKEN PARMESAN CAESAR SALAD - 32

Valley Flora Lettuce Mix, Caesar Dressing, Parmesan and Asiago Cheese, Parmesan Crisp, Zested Cured Egg Yolk Garnish, Focaccia Crouton, topped with our Crispy Breaded Chicken Parmesan **(V Available)**

WILDFLOUR WEDGE SALAD - 21

Valley Flora Farms Lettuce Wedge, Heirloom Cherry Tomatoes, Red Onion, Gorgonzola Crumbles, Candied Bacon, Balsamic Glaze
(GF, V Available)

STEAK SALAD * - 38

Arugula, 5oz Pendleton Beef Filet Mignon Steak Bites, Burrata, Pesto, Roasted Garlic, Heirloom Tomatoes, Balsamic Glaze **(GF)**
Add Focaccia Croutons - 3

PROTEIN UPGRADE*

Candied Bacon, or Fried Tofu - 8

Vegan Oat Patty or Beyond Patty - 11

Mary's Chicken, 3 Vegan Meatballs - 14

Chicken Parmesan, 5 Scallops, or 5 Shrimp - 16

King Salmon, Sirloin, New York - 18

Steak Bites **(Pendleton Filet)** - 22

Halibut, **Pendleton** Ribeye or Filet Mignon - 24

WE SUPPORT LOCAL BUSINESS!!

Wildflower Breads & Wildflower Gardens
Kissing Rock Espresso
Pendleton Beef
Face Rock Creamery
Stillwagon Distillery
Graveyard Pop
Bandon Rain
Glen Lehne Farms
Coos Head Co-Op
Tin Rooster Coffee
Camas Country Mills Pasta
Valley Flora Produce
Fisherman's Wharf in Charleston
7 Devils, Two Shy, Crux Breweries

TAPAS

FRESH BAKED FOCACCIA - 18 (V)

Baked fresh to order with Roasted Garlic, House Seasoning & Herbs, served with house-made Marinara **Add Garlic Oil, or Balsamic Glaze - 3**

FOCACCIA PIZZA - 26 (VG, V Available)

Margherita; Our Focaccia Dough, topped with house-made Marinara, Mozzarella, Burrata Cheese, Heirloom Tomato, Basil & Balsamic Glaze

Prosciutto; Our Focaccia Dough, topped with Pesto, Mozzarella, Prosciutto, Arugula, Asiago, Parmesan & Balsamic Glaze

CALAMARI - 18

Breaded & Fried, with house-made Marinara, Lemon & Parsley

Try it John's way over a Crisp Caesar Salad - 28

CLAMS - 21 (GF Available)

Half Pound of Clams, topped with Lemon Caper Beurre Blanc Sauce, served with our house-made Baguette

BAKED BRIE - 18 (VG, GF Available)

A wedge of Double Cream Brie, topped with Seasonal Triple Berry Compote, Thyme, & Mixed Nut Brittle, served with a house-made Baguette

ANTIPASTA - 32 (VG, GF Available)

Double Cream Brie topped with Triple Berry Jam, Face Rock Creamery Garlic Cheese Curds, Tilamook Aged White Cheddar Cheese, Salami, Capicola, Prosciutto, Mixed Nut Brittle, Dried Fruit, Balsamic Glaze, Fresh Basil, served with house-made Baguette

FRIED BURRATA - 21 (VG)

Breaded and Fried on a bed of Marinara, drizzled with Pesto, Balsamic Glaze, Fresh Basil, served with Grilled Garlic Bread

MEATBALLS * - 28 (GF, V Available)

3 Large Meatballs made from House-Ground Beef, Italian Sausage, Fresh Herbs, on a bed of Marinara and topped with Asiago, Parmesan & Basil

WILDFLOUR PRETZEL - 16

House-Made Soft Pretzel, Creamy Cheese Sauce **(VG, V available)**

CAPRESE STEAK BITES * - 32 (GF, V Available)

Pendleton Beef Steak Bites Burrata, Heirloom Tomatoes on a bed of Arugula and topped with Pesto, Balsamic Glaze, Asiago, Parmesan & Basil

Please let us know of any allergies or dietary needs.

V - Vegan, VG - Vegetarian, GF - Gluten Free

(Parties of 8 or more automatic 22% gratuity added to the bill. No split Checks.)

Wednesday-Saturday Open at 4:00pm & Last Seating at 8:00pm

www.wildflourpub.com P: 541-808-3633 E: wildflourpub@gmail.com

WILDFLOUR WEDNESDAY

Live Local Music! 6pm-8pm

THURSDAY

50% OFF Wine Bottles

FRIDAY FLIGHTS

Rotating Margarita Flights

SEAFOOD SATURDAY

Featuring all our fresh local Seafood



"Time slows down when you're with us." - John & Tara Moore

PASTA

BUILD YOUR OWN PASTA * - 22

All Pasta is topped with Parmesan, Basil & Parsley
Upgrade Add Mini Salad & House-Made Baguette!!

Choice of Pasta:

Fresh Fettuccine, Gourmet Macaroni, Local Spelt Grain Pasta, or Gluten Free Pasta - 3

Choice of Sauce: All our sauces are Gluten Free!!

Pesto, Creamy Pesto, House-Made Marinara, Lemon Caper Beurre Blanc, Roasted Garlic Alfredo, Gorgonzola Cream

Choice of Protein: (Other side of the Menu)

MAC N CHEESE - 15, Entree Size - 22 (GF, V, Available)

Gourmet Macaroni Noodles, house-made Cheese Sauce, topped with Cheddar, Bread Crumbs, & Green Onion

PASTA & MEATBALLS * - 44 (V Available)

Fresh Fettuccine, Marinara, topped with 3 Large House-Ground Beef & Italian Sausage Meatballs, Fresh Herbs, Parmesan & Asiago Cheese, served with Garlic Bread & Mini Salad with Citrus Dressing

SEAFOOD PASTA - 44 (GF Available)

Fresh Fettuccine, Mix of Shrimp, Clams & Scallops, Beurre Blanc Sauce, Parmesan & Parsley, Baguette & Mini Salad with Citrus Dressing

CLASSIC LASAGNA - 36

Fresh Pasta, Marinara, Ricotta, Ground Beef, Italian Sausage, Mozzarella, Fresh Herbs, Garlic Bread & Mini Salad with Citrus Dressing

BURGERS

All burgers served with Plain Frites, Upgrade - 3

Truffle Parm, Garlic & Herb, Italian, or Boardwalk

BURGER OPTIONS * - 26 (V, GF Available)

Neveah: Poppy Seed Bun, 1/3lb House-Ground Pendleton Beef Patty, Goat Cheese, Arugula with Truffle Oil, House-Made Cowboy Candy

ITALIAN: House-Made Hoagie Bun, Pendleton Beef & Italian Sausage Patty, Marinara, Herbed Ricotta, Mozzarella, Asiago, Parmesan Cheese, & Fresh Basil

WILDFLOUR: House-Made Pretzel Bun, 1/3lb House-Ground Pendleton Beef Patty, Candied Bacon, Garlic Aioli, LTOP, Face Rock Garlic Cheese Curds, Fried Jalapeño Garnish

ALTERNATIVE BURGER PATTY OPTIONS: *

House-Made Oat Patty (V) or Beyond Burger Patty (V)

SANDWICHES

All served with Italian Frites & Marinara for Dipping

MEATBALLS SUB * - 32 (V or VG Available)

House-Made Hoagie Roll, Marinara, Meatballs, Mozzarella, Parmesan, Asiago, & Fresh Herbs

CHICKEN PARMESAN SUB - 32 (V Available)

House-Made Hoagie Roll, Crispy Chicken Parmesan, Marinara, Burrata, topped with a Drizzle of Pesto, Balsamic Glaze, & Fresh Basil



WILDFLOUR HOUR

10% off entrées + complimentary Wildflour baguette
An earlier, unhurried start to your evening.

Everyday: 4pm-5pm

ENTREES

STEAK FRITES * - 42 (GF)

5oz Pendleton Beef Tenderloin Steak Bites, Balsamic Glaze, Candied Bacon, Goat Cheese, Radish, Micro Greens, Truffle Oil Parmesan Frites

HALIBUT FISH & CHIPS * - 36

Tempura Beer Batter, House-Made Tartar Sauce, Lemon, with Plain Frites
Upgrade your Frites - 4, Add Coleslaw - 3

STEAK

WILDFLOUR STEAK DINNER*

10oz Top Sirloin - 46,
10oz New York - 48,
10oz Pendleton Beef Ribeye - 56
6oz Pendleton Beef Filet Mignon - 56

Upgrades: Add On

Red Wine Demi Glace - 3
Mushrooms, Gorgonzola Crumbles
Gorgonzola Sauce - 6

SEAFOOD

SURF & TURF *

(Served with 2 Scallops, 3 Shrimp, & Lemon Caper Beurre Blanc Sauce)

10oz Sirloin - 54
10 oz New York - 56
10 oz Pendleton Beef Ribeye - 62
6oz Pendleton Beef Filet Mignon - 62

SURF & SURF *

(Served with 2 Scallops, 3 Shrimp, & Lemon Caper Beurre Blanc Sauce)

Salmon - 52
Halibut - 58

SEAFOOD DINNER*

(With Lemon Caper Beurre Blanc Sauce)

5 Shrimp - 38
5 Scallops - 38
6oz Salmon - 42
8oz Halibut - 48

Add 2 Scallops - 11

Add 3 Scallops - 16

CATCH OF THE DAY - MP

Line Caught Fish, Fresh from Captain John at Fisherman's Wharf; Regular or Blackened with Buerre Blanc Sauce

All Entrees come with 2 Sides

Starch:

Jasmine Rice (GF, V)
Mashed Yukon Gold Potatoes
Loaded Mash - 4
Baked Potato (GF, V Available)
Loaded Baked Potato - 4
Plain Frites (V)
Mini Mac n Cheese - 4 (GF, V Available)

Vegetables:

Seasonal Succotash
Mushrooms
Asparagus
Coleslaw
Mini Garden Salad
Mini Caesar Salad - 4

CHICKEN

Choice of:

Grilled Chicken Piccata - 38 (GF)
Chicken Parmesan & Marinara - 42

VEGAN

Choice of:

Vegan Meatballs & Marinara - 38
Vegan Oat Patty - 32
Beyond Patty - 32
Tofu - 32