



WILDFLOUR

COCKTAILS

LEMON LAVENDER MARTINI - 13

Fresh Lemon Juice, Lavender Syrup,
Local Stillwagon Vodka (GF,V)

GRAPEFRUIT MULE - 12

Fresh Grapefruit Juice, Local
Stillwagon Vodka, Local Graveyard Pop
Ginger Beer, Lime, Candied Ginger
Garnish (GF, V)

JOHN'S OLD FASHIONED - 12

A smoked Drink made with Local
Stillwagon Whiskey, Bitters, Orange
Peel, Bordeaux Cherries

TARA'S BLOODY MARY - 14

Local Stillwagon Vodka, House Mary
Mix, Fresh Lime, Beer Float, Tajin
Rim, Vegetable Garnishes (V, GF
available)

SEASONAL MARGARITA - 14

Luna Azul Tequila, Local Stillwagon
Habanero Rum, Grand Marnier, Fresh
Lime, Soda, Watermelon & Cucumber
Juice, Tajin Rim (GF, V)

SOUPS

CLAM CHOWDER -8 CUP, 12 BOWL

Our House-made Clam Chowder. Have it
in a Sourdough Bread Bowl - 16 or buy
it by the quart to go - 25.

KRIS'S SOUP - 7 CUP, 11 BOWL

Our House-made Soup, ask your server.

SALADS

GARDEN SALAD - 12

Wildflower Salad Mix, Tomatoes,
Cucumber, Carrots, Radish, Red Onion,
add Salmon, Grilled Shrimp, Steak, or
Grilled Chicken (V, GF)

CAESAR - 14

Wildflower Salad Mix, Caesar Dressing,
Shaved Parmesan Cheese, Parmesan
Crisp, Cured Egg Yolk, House-made
Croutons, add Salmon, Grilled Shrimp,
Steak, or Grilled Chicken (VG, GF, or
V upon request)

TAPAS

WILDFLOUR PRETZEL - 10

A house-made Soft Pretzel, (V) with our house-made Beer Cheese
using 7 cheeses, or Vegan Beer Cheese (VG, V, Contains Nuts)

DELUXE PRETZEL - 13

A house-made Soft Pretzel, served with our house-made Beer Cheese,
Make it a Deluxe with Sausage and Green Apple - 13 (VG, V
available)

SHISHITO PEPPERS - 9

These mild peppers are Fried and then tossed in Miso Glaze (GF,V)

MARINATED OLIVES - 11

Warm marinated olives and Marcona Almonds in olive oil, Lemon,
Fresh Herbs & Wildflower Baguette (V, GF available, Contains Nuts)

FRITES - 7

Hand-cut French Fries, plain.
Fresh whole Garlic, Herbs, with our house-made Aioli - 9,
Boardwalk Style, - 9 or Truffle Parmesan - 11 (GF)

BREAD BOARD - 12

Wildflower Breads; Focaccia, Sourdough, Two Rivers, Baguette,
Croissant, etc. Butter, Roasted Garlic, Balsamic Glaze, Infused
Olive Oil (VG, GF available)

GRAZING BOARD - HALF - 18, FULL - 34

Meats, Local Cheeses, Fresh Vegetables, Pickled Items, Olives,
Fruit, Nuts, Crackers, etc. (VG & GF available)

BAKED BRIE - 18

European Imported Baked Brie topped with Fig Compote, Thyme,
Candied Pecans and served with Wildflower Baguette (VG, GF
available)

LOCAL CLAUSEN OYSTERS - HALF - 19, FULL - 35

Fresh local Clausen oysters on the half shell raw, with Mignonette
or House-Made Cocktail Sauce, and Lemon (GF)

SHRIMP COCKTAIL - 15

Five Large Seasoned & Grilled Shrimp, House-Made Cocktail Sauce,
and Lemon (GF)

SEARED SCALLOPS - 18

Three Seared Sea Scallops, with a Citrus Beurre Blanc Sauce (GF)

CLAMS & MUSSELS - 24

Steamer Clams, & Mussels, Fennel, Shallots, Garlic, in a Saffron
Wine Cream Sauce, served with a Wildflower Baguette (GF available)

ADD PROTEIN TO ANY ITEM:

Vegan Patty - 7, Grilled Shrimp - 7, Grilled Organic Chicken -8,
Steak -9, Fried Cod - 9, Salmon - 9

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SALADS - CONT.

SUMMER SALAD - 16

Wildflower Salad Mix, Strawberries, Cucumber, Red Onion, Goat Cheese, Pecans, Citrus Vinaigrette, & Croutons, add Salmon, Grilled Shrimp, Steak, or Grilled Chicken (VG, GF, V upon request, Contains Nuts)

KRIS'S CHICKEN SALAD - 18

Mary's Organic Chicken, Apples, Celery, Red Onion, Grapes, Almonds, Lemon, Cranberries, Mayo, House Seasoning, on a bed of Wildflower Salad Mix (GF, Contains Nuts)

DESSERTS

AFFOGATTO - 8

Our house blend Espresso, over Vanilla Bean Ice Cream (VG, GF, V upon request)

POTS D'CRÈME - 8

A rich French Custard flavored with Chocolate, and Fresh Blood Orange, topped with Ricotta Honey Cream (GF)

ROSE PISTACHIO CAKE - 9

Our Gluten Free, Vegan, Rose Pistachio Cake with Buttercream Icing (GF, V, Contains Nuts)

ITALIAN LEMON TRIFLE - 10

Three layers of Yellow Cake, with Ricotta Cream Center, and Lemon Buttercream (VG)

SEASONAL CHEESECAKE - 14

Our signature Cheesecake with rotating seasonal toppings (VG)

DESSERT BOARD - HALF 18, FULL 32

One of everything!! A board full of samples of all our desserts perfect for you to share, Cookies, Cupcakes, Cakes, etc. (VG, Contains Nuts)

ENTREES

MAC N CHEESE - 13

House-made Creamy Cheese Sauce using 7 cheeses, and our secret seasoning, add Salmon, Grilled Shrimp, Steak, or Grilled Chicken (GF/V available)

CHICKEN SALAD SANDWICH - 19

Kris's Chicken Salad on a Croissant. Mary's Organic Chicken, Apples, Celery, Red Onion, Grapes, Almonds, Lemon, Cranberries, Mayo, House Seasoning, and served with Wildflower Salad Mix tossed in Citrus Vinaigrette (Contains Nuts)

WILDFLOUR BURGER - 19

Local 1/3lb Beef & Pork Belly Patty, made in house on our Wildflower Pretzel Bun, Garlic Aioli, Candied Bacon, Lettuce, Tomato, Onion, Pickles and local Face Rock Vampire Slayer Cheese Curds, Roasted Jalapeno Garnish, served with Frites (GF available)

VEGAN BURGER - 19

Vegan Oat Patty made in house on our Wildflower Pretzel Bun, Vegan Cheese, Aioli, Lettuce, Tomato, Onion, Pickles, Roasted Jalapeno Garnish, served with Frites (V, GF available)

FISH & CHIPS - 23

Fresh Beer Battered Cod, Frites & house-made Tartar Sauce

SEAFOOD BOIL - 24

A combination of all our Seafood, Shrimp, Clams & Mussels, Andouille Sausage, Corn, and Potatoes, in Cajun Seasoning, with melted Butter (GF)

SALMON BOWL - 25

Miso Glazed Sockeye Salmon, Jasmine Rice, Carrots, Pickled Cucumber, Radicchio, Radish, Shishitos, Cashews, Micro Greens, Sesame Seeds, and Green Onion (GF, Contains Nuts)

ORGANIC CHICKEN POT PIE - 19

Mary's Grilled Chicken, Vegetables, Gravy, topped with Puff Pastry, served with Wildflower Salad Mix tossed in a Citrus Vinaigrette

ORGANIC ROASTED CHICKEN - 24

Mary's Grilled Chicken Thigh and Leg Roasted with Citrus, Fresh Herbs, and served with Roasted Potatoes, Seasonal Vegetables, and House-Made Gravy (Gf)

STEAK FRITES - 28

Local Beef Tenderloin Steak Bites in a Red Wine Balsamic Glaze, Candied Bacon, Goat Cheese, Radishes, and Micro Greens, served with Truffle Oil Parmesan Frites (GF)

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." Our Gluten Free products are made using the utmost care as to not cross contaminate. But we are a bakery and there is flour in the air. Our food is prepared in a facility that uses flour, nuts, and shellfish. Some Vegan and GF items contain Nuts.

Please let your server know if you have any allergies.
V-Vegan, VG-Vegetarian, GF-Gluten Free

Parties of 8 or more will have an automatic 20% gratuity added to their bill.

Wednesday - Saturday 12:00pm-8:00pm

www.wildflowerpub.com

541-808-3633

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