



# HAPPY HOUR

## \$2.00 OFF - DRAFT BEER

Changes Weekly – Ask your Server or Bartender

## \$5 – BEER OR WINE

Changes Daily – Ask your Server or Bartender

## \$10 - COCKTAIL

Changes Daily – Ask your Server or Bartender

## TAPAS

### WILDFLOUR PRETZEL - 9

A house-made Soft Pretzel, (V) with our house-made Cheese Sauce

### TRI-COLORED CARROTS - 11

Roasted Carrots, Pesto, Goats Cheese, Pecans (GF, VG) (V available)

### WILDFLOUR WINGS - 12

Six wings with your choice of sauce; Buffalo, BBQ, or Teriyaki Sauce

### SCALLOPS - 21

Three Seared Scallops with Beurre Blanc (GF)

### CLAMS - 22

Steamed Clams in Lemon Caper Beurre Blanc with Baguette (GF available)

### FRITES – 6

Hand-cut French Fries, plain.

Fresh whole Garlic, Herbs, with our house-made Aioli - 8, Boardwalk Style, – 8 or Truffle Parmesan – 10 (GF)

### IRISH POUTINE - 14

Frites, Guinness braised pork belly, Gravy, Garlic Curds, Green Onion (GF)

### FRIED CHEESE CURDS - 10

Local Face Rock Creamery Plain Cheese Curds, breaded, and deep fried and served with our house-made Garlic Aioli.

### CALAMARI - 15

Breaded & Deep Fried, served with our house-made marinara

### MARINATED OLIVES – 10

Warm marinated olives in olive oil, Lemon, Fresh Herbs & Wildflour Baguette (V, GF available +2)

### BREAD BOARD - 12

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

### BAKED BRIE - 15

Baked Brie topped with house made fig jam & port-soaked figs, served with Wildflour Baguette (VG, GF available)



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