



WILDFLOUR

STEAK. SEAFOOD. PASTA. DESSERT.

CHOWDER

SEAFOOD CHOWDER: CUP - 9, BOWL - 16

House-Made Seafood 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 VG (V Available)

Arugula, and Red Onion tossed in our Citrus Vinaigrette, topped with Shaved Romano

WILDFLOUR GARDEN SALAD - 17

Wildflower Salad Mix using Valley Flora Farms Lettuces, Heirloom Tomatoes, Cucumber, Organic Rainbow Carrots, Radish, Red Onion **V, GF**

KALE CAESAR SALAD - 21

Valley Flora Kale mix, Caesar Dressing, Roasted Delicata Squash, Parmesan, Romano, Parmesan Crisp, Zested Cured Egg Yolk, Toasted Pepitas, Focaccia Croutons, **VG (V, GF Available)**
Try it topped with Blackened Salmon!!

WILDFLOUR WEDGE SALAD - 21

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

ADAM'S BRUSSELS SPROUT SALAD - 23

Wildflower Salad Mix, Shaved Brussels Sprouts, Fried Brussel Leaves, Fresh Pear, Dried Fruit Mix, Gorgonzola Crumbles, Mixed Nut Brittle, tossed in our Citrus Vinaigrette **GF**

STEAK SALAD * - 38

Arugula, 5oz **Double R Beef** Filet Mignon Steak Bites, Burrata, Pesto, Roasted Garlic, Heirloom Tomatoes, Balsamic Glaze **GF**

PROTEIN UPGRADE*

Candied Bacon, or Fried Tofu - 9

Vegan Oat Patty or Beyond Patty - 11

Mary's Chicken, 3 Vegan Meatballs - 14

Chicken Parmesan - 16, 5 Scallops, 5 Shrimp - 18

King Salmon, Catch of the Day, New York - 22

Double R Ranch Ribeye, Filet Mignon

or Steak Bites, Halibut - 24

WE SUPPORT LOCAL BUSINESS!!

Wildflower Breads & Wildflower Gardens
Penny Lane Farms
Kissing Rock Espresso
Double R Ranch 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

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

FOCACCIA PIZZA - 28 VG (V Available)

Margherita; Our Focaccia Dough, topped with Pesto, Mozzarella, Burrata Cheese, Penny Lane Tomato Jam, Fresh Basil & Balsamic Glaze

Prosciutto; Our Focaccia Dough, with Alfredo, Mozzarella, Prosciutto, Arugula, Gorgonzola, Fresh Pears, Romano, Parmesan, & Balsamic Glaze

WILDFLOUR PRETZEL - 16

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

CALAMARI - 18

Breaded & Fried, with House-Made Marinara, Lemon & Parsley

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

BAKED BRIE - 18 VG (GF Available)

A wedge of Double Cream Brie, topped with Apricot Jam, Dried Apricot, Fresh Pears, Thyme, & Mixed Nut Brittle, with a 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

WILDFLOUR PANZANELLA - 21 (GF Available)

Grilled Garlic Bread, Pesto, Garlic Oil, Balsamic Glaze, topped with Bacon Tomato Jam, Cold Burrata, & Lemon Zest

ANITPASTA - 32 VG (GF Available)

Burrata, Prosciutto, Fresh Pears, Apricot Jam, Mixed Nut Brittle, Dried Fruit, Thyme, served with house-made Baguette

ROASTED CARROTS - 21 VG (V Available)

Organic Tri- Colored Carrots, Goat Cheese, Hot Honey, Nut Brittle, & Thyme

FRONT OF HOUSE FRITES - 21 GF

Hand Cut Frites, with Boardwalk Seasoning, topped with House-Made Cheese Sauce, Candied Bacon, Cowboy Candy, Drizzled with Hot Honey, & Green Onion

BRUSSELS SPROUTS - 18 GF (V Available)

Fried Brussels Sprouts, topped with Goat Cheese, Balsamic Glaze, & Toasted Pepitas

MEATBALLS * - 28 GF (V Available)

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

STEAK BITES * - 38 GF

Double R Beef Steak Bites, Herbed Ricotta, Bacon Tomato Jam, Chimichurri, Balsamic Glaze, & Local Micro Greens

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

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

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

www.wildflowerpub.com P: 541-808-3633 E: wildflowerpub@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



WILDFLOUR

PASTA

BUILD YOUR OWN PASTA * - 22

All Pasta topped with Romano, Parmesan, Basil & Parsley
Upgrade: Add Mini Salad & Baguette or Garlic Bread!!

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, Marinara, Lemon Caper Beurre Blanc, Roasted Garlic Alfredo, Gorgonzola Cream

Choice of Protein: (Other side of the Menu)

PASTA & MEATBALLS * - 44 (V, GF Available)

Fresh Fettuccine, Marinara, 3 Large House-Ground Beef & Italian Sausage Meatballs, Fresh Herbs, Parmesan & Romano, served with Garlic Bread & Mini Salad

SEAFOOD PASTA - 44 (GF Available)

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

CLASSIC LASAGNA - 38

Fresh Pasta, Marinara, Ricotta, Beef & Italian Sausage, Mozzarella, Fresh Herbs, Garlic Bread & Mini Salad

FALL PASTA - 44 (GF Available)

Fettuccine, Creamy Mushroom Alfredo Sauce, House-Made Beef & Italian Sausage Meatballs, Delicata Squash, Kale, Parmesan & Romano, Parsley, with Baguette & Mini Salad

WILDFLOUR CLASSICS

STEAK FRITES * - 44 GF

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

IMMUNITY BOWL - 22 GF, V

Jasmine Rice, Roasted Root Vegetables, Brussels Sprouts, and Kale, topped with Mushroom Marsala Sauce, Parsley and Toasted Pepitas **(See protein upgrades)**

HALIBUT FISH & CHIPS * - 38

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

BURGERS & SANDWICHES

All burgers and Sandwiches served with Plain Frites,

Upgrade - 3 Truffle Parm, Garlic & Herb, Italian, Boardwalk

BURGER OPTIONS * - 28 (V, GF Available)

CAPRESE: House-Made Hoagie Bun, 1/3lb House-Ground Beef Patty, Bacon Tomato Jam, Burrata Cheese, Romano, Parmesan, Balsamic Glaze & Fresh Basil

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

ALTERNATIVE BURGER OPTIONS: *

House-Made Oat Patty, V or Beyond Burger Patty, V

PROSCIUTTO & FIG SANDWICH - 32 (GF Available)

House-Made Baguette, Fig Jam, Prosciutto, Arugula, Burrata, & Hot Honey

ENTREES

STEAK

WILDFLOUR STEAK DINNER*

Double R Ranch Beef

10oz New York - 54

10oz Ribeye - 56

6oz Filet Mignon - 56

SEAFOOD

SURF & TURF *

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

10 oz **Double R Beef** New York - 58

10 oz **Double R Beef** Ribeye - 62

6oz **Double R Beef** Filet Mignon - 62

SURF & SURF *

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

Salmon - 56

Halibut - 58

Catch of the Day - MP

SEAFOOD DINNER*

(With Lemon Caper Beurre Blanc Sauce)

5 Shrimp - 42

5 Scallops - 44

6oz Salmon - 46

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

Salt & Pepper or Blackened topped

with Buerre Blanc Sauce

CHICKEN

Choice of:

Chicken Piccata - 42 GF

Chicken Parmesan & Marinara - 44

Chicken Parmesan Caprese - 44

Chicken Mushroom Marsala - 42 GF, DF

WILDFLOUR HOUR

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

Everyday: 4pm-5pm

Upgrades: Add On (All GF)

Mushroom Marsala Wine Sauce - 4, V

Chimichurri - 3, V

Mushroom - V, Gorgonzola Crumbles,
or Gorgonzola Sauce - 6

All Entrees come with 2 Sides

Starch:

Jasmine Rice (GF, V)

Mashed Yukon Gold Potatoes (GF)

Loaded Mash - 4 (GF)

Baked Potato (GF, V Available)

Loaded Baked Potato - 4 (GF)

Plain Frites (V, GF)

Mini Mac n Cheese - 4 (GF, V Available)

Vegetables: (All GF)

Root Vegetables with Apricot Glaze

Mushrooms, V

Brussels Sprouts with Balsamic Glaze, V
Kale, V

Coleslaw

Mini Garden Salad, V

Mini Caesar - 4 (V, GF Available)

PRIME RIB THURSDAYS

Double R Ranch Prime Rib, Choice of two sides,
Wildflower Dinner Roll, Aus Jus, & Horseradish Cream
Thursday Only!! 4PM-Sold Out



VEGAN

Choice of:

Vegan Meatballs & Marinara - 38 V

Vegan Oat Patty - 32 V, GF

Beyond Patty - 32 V, GF

Wildflower Tofu - 32 V, GF

Tofu Mushroom Marsala - 38 V, GF

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.)

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