



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

WILDFLOUR WINGS - 12

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

SHRIMP COCKTAIL – 14

5 Seared Shrimp cooked in butter and old bay, served with cocktail sauce and a lemon wedge (GF)

FRIED BRUSSELS SPROUTS – 12

Brussels sprouts fries and tossed in balsamic glaze, topped with Candied Pecans

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)

LOADED FRITES - 14

Frites, Cheese Sauce, Garlic, Candied Bacon, Hot Honey, Cowboy Candy, Green Onion (GF)

FRIED CHEESE CURDS - 12

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 or Tzatziki

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 Artichoke Hearts, Sundried Tomatoes, Balsamic Glaze, served with Wildflour Baguette (VG, GF available)



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