



# 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

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

### CAESAR - 14

Wildflour 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 & Wildflour Baguette (V, GF available, Contains Nuts)

### FRITES - 7

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

### BREAD BOARD - 12

Wildflour 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 Wildflour 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 Wildflour 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)

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## **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)

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## **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 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, or Vegan Oat Patty both 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 (VG, 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)

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"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**

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

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