



WILDFLOUR

CHOWDER

SEAFOOD CHOWDER - CUP - 9, BOWL - 12

House-Made Chowder made with lots of seafood; Clams, Scallops, Salmon, & Cod

SALADS

ADD SIDE SALAD TO ENTREE

Garden Salad - 7, Caesar - 9

WILDFLOUR SALAD - 14

Wildflower Salad Mix, Tomatoes, Cucumber, Organic Rainbow Carrots, Radish, Red Onion (V, GF) Ask to add croutons - 2

CAESAR SALAD - 17

Wildflower's Salad Mix, Caesar Dressing, Parmesan, Parmesan Crisp, Cured Egg Yolk, Crouton Crumble, (VG, GF/V available)

WILDFLOUR PANZANELLA - 19

Toasted Wildflower Breads, Heirloom Tomatoes, Kalamata Olive, Red Onion, Cucumbers, Arugula, tossed in our Italian Vinaigrette, topped with Burrata, Pesto, Balsamic Glaze, Parsley, & Basil (VG, V/GF Available)

GREEK CAPRESE - 17

Heirloom Tomatoes, Pesto, Fried Chickpeas, Feta Cheese, Mint, Basil, Balsamic Glaze (V, GF, V Available)

ITALIAN CHOP SALAD - 23

Wildflower's Salad Mix, Red Onion, Cucumbers, Heirloom Tomatoes, Kalamata Olives, Chickpeas, Salami, Prosciutto, Red Sweet Peppers, Pepperoncini, tossed in our Italian Vinaigrette (GF)

PROTEIN UPGRADE ON MAC OR SALAD *

Candied Bacon - 5

Fried Tofu - 7, Vegan Oat Patty, or

Falafel - 9 Grilled Chicken, or Shrimp - 12

Beef Brisket - 14

King Salmon, Sirloin, NY - 16

Halibut - 19

Pendleton Beef Ribeye or Filet Mignon - 22

WE SUPPORT LOCAL BUSINESS!!

Wildflower Breads by John Moore
Pendleton Beef
Face Rock Creamery
Stillwagon Distillery
Graveyard Pop
Camas Country Mills Pasta
Valley Flora Produce
Fisherman's Wharf in Charleston
7 Devils Brewery
Bandon Rain

JOIN US FOR HAPPY HOUR

FOOD & DRINK SPECIALS

Everyday: 4pm-6pm

TAPAS

MAC N CHEESE - 13

Gourmet Elbow Pasta with House-made Creamy Cheese Sauce, Protein Add-On Options available. Beef Briskets back, add it to your Mac!! (VG, GF/V available)

FRESH BAKED FOCACCIA - 16

Baked fresh to order topped with House Seasoning & Herbs and served with Garlic Oil, Balsamic Glaze, **Add Pesto or Marinara - 3 (V)**

BREAD BOARD - 18 (VG, GF Available)

Wildflower Breads: Focaccia, Sourdough, Two Rivers, Ciabatta, Mini Pretzel; Herb Butter, Roasted Garlic Infused Olive Oil, Balsamic Glaze

*Whole loaves available for purchase, ask your server! **Add Pesto - 3**

FLAT BREADS- 18 (VG, V, GF Available)

Prosciutto; Herbed Ricotta, Mozzarella, Prosciutto, Hot Honey, Arugula
Gorgonzola; Apples, Grapes, Gorgonzola, Arugula, Balsamic Glaze, Almonds
Summer Veg; Alfredo, Zucchini, Squash, Parsley, and Parmesan

BAKED BRIE - 16 (VG, GF Available)

Brie, Apricot Glaze, Apricots, Pistachios, & Thyme, served with a Baguette

WILDFLOUR DIPS - 18 Each

Cold dips all served with Grilled Garlic Bread or Grilled Pita (VG, GF/V Available)

Dirty Martini Dip; Greek Yogurt, Olive Brine, Gin, Gorgonzola, Martini Olives

Greek Feta Dip; Greek Yogurt, Feta, Lemon Zest, Apricot Jam, Apricots, Pistachio, & Mint

Burrata Dip; Burrata, Pesto, Garlic Oil, Lemon Zest (VG Only)

CAPRESE BITES: Steak Bites - 28, Mushroom Bites - 22 (VG,GF) *

Choice of: Filet Mignon Steak Bites or Vegan Bites with Mushrooms, all served over Quinoa, and topped with Heirloom Tomatoes, Burrata, Pesto, Balsamic Glaze, & Fresh Basil (V Available)

GREEK BOARD - 23 (VG, GF Available)

Green Goddess Hummus, Cucumber, Red Onion, Heirloom Tomatoes, Feta, Kalamata Olives, Pistachios, Mint, served with Za'atar Seasoned Pita Chips

LETTUCE WRAPS - 12 (Protein Upgrade Available)

Butter Lettuce Cups, Cucumber, Heirloom Tomato, Red Onion, Feta, Tzatziki, Pistachios, Parsley, & Mint (VG, GF, V Available)

Wednesday-Saturday 4:00pm-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



EST. 2016

STEAK & SEAFOOD

All Plates come with Choice of:

Starch:

Mashed Yukon Gold Potatoes
Loaded Mash - 4
Jasmine Rice (V)
Quinoa (V)
Baked Potato (V Available)
Loaded Baked Potato - 4
Plain Frites (V)
Mini Mac n Cheese - 4

Vegetables:

Seasonal Veggies, Mushrooms, or Spinach

Plates are all Gluten Free!!

Add 2 Scallops - 9, Add 3 Scallops - 12

CAPTAINS PLATTER *

Catch of the Day, (Blackened)
2 Piece Fried Cod, 3 Shrimp, Frites,
Coleslaw, & Grilled Garlic Bread
Market Price (MP)



SEAFOOD DINNER*

Choice of: Shrimp, or Scallops - 32,
Salmon - 38, Halibut - 46, with Beurre Blanc
Catch of the Day - MP Blackened with
Jasmine Rice, Asparagus & Buerre Blanc

SURF & SURF *

Choice of: Salmon - 48 or Halibut - 56
Served with 2 Scallops, 3 Shrimp; & Lemon
Caper Beurre Blanc Sauce

SURF & TURF *

Choice of: 10oz Sirloin, 10 oz New York - 52
10 oz **Pendleton Beef** Ribeye = 62
6oz **Pendleton Beef** Filet Mignon -62, served
with 2 Scallops and 3 Shrimp, and Lemon
Caper Beurre Blanc Sauce

WILDFLOUR DINNER *

Choice of Protein:

10oz Top Sirloin - 46, 10oz New York - 46,
10oz **Pendleton Beef** Ribeye - 54,
6oz **Pendleton Beef** Filet Mignon - 56,
Smoked Beef Brisket - 38, Grilled Lemon
Chicken Piccata -32 **(GF)** Breaded Chicken
Parmesan with Marinara -34 **(Not GF)**
Vegan Patty, Tofu -26

Choice of Sauce:

Demi Glaze, Gorgonzola Cream -3, **(GF)**

Upgrades: Add On

Mushrooms, Crumbled Gorgonzola - 5 each

Please let us know of any allergies or dietary needs.

V - Vegan, VG - Vegetarian, GF - Gluten Free

(Parties of 8 or more will have an automatic 20% gratuity added to the bill. No split Checks.)

PASTA

BUILD YOUR OWN PASTA * (GF, V Available)

Choice of Pasta:

Fresh Pappardelle, Gourmet Macaroni, Local Spelt Grain Pasta, or Gluten Free - 3

Choice of Sauce: All sauces are Gluten Free

Basil Pesto, House-Made Marinara, Lemon Caper Beurre Blanc,
Roasted Garlic Alfredo, or Gorgonzola Cream Sauce

Choice of Protein: All topped with Shaved Parmesan, Fresh Basil and Parsley

Breaded Chicken Parmesan, Grilled Chicken, Shrimp, Clams, or Scallops - 32, King
Salmon - 36, 10oz Top Sirloin, 10oz New York, or Halibut - 42,
6oz **Pendleton Beef** Filet Mignon - 52 Vegan Meatball, Vegan Patty, or Tofu - 28,
Add Garlic Mushrooms - 3

SUMMER LASAGNA - 28

Fresh Pasta, Alfredo, Herbed Ricotta, Italian Sausage, Mozzarella, Zucchini, Yellow
Squash, Spinach, House-Made Baguette and Mini Salad with Citrus Dressing

SEAFOOD PASTA - 36 (GF, Available)

Choice of Pasta, Mix of Shrimp, Clams and Scallops, topped with Lemon Caper
Beurre Blanc Sauce, topped with Parmesan & Parsley, served with a Baguette and
Mini Salad with Citrus Dressing

PASTA PUTTANESCA - 34 (V, GF Available)

Choice of Pasta, Marinara, Roasted Garlic, Kalamata Olives, Heirloom Tomatoes,
Capers, Basil, & Parsley, with a Baguette, a Mini Salad with Citrus Dressing

CAPRESE PASTA - 34 (VG, GF/V Available)

Choice of Pasta, Marinara Sauce, Pesto, Burrata, Heirloom Tomatoes, Balsamic
Glaze, Parmesan, Parsley & Basil, with a Baguette, a Mini Salad with Citrus Dressing

BURGERS

All burgers served with Plain Frites. Do you want to upgrade your Frites?

Truffle Parm, Garlic & Herb, Greek Tzatziki, Boardwalk - 3

BURGER PATTY OPTIONS: *

- 1/3lb House-Ground Beef Patty
- Rabbit Burger Patty
- Lamb Burger Patty
- Falafel Burger Patty
- House-Made Oat Patty
- Morning Star Steakhouse Patty

BURGER FLAVOR OPTIONS: - 24

Greek; Brioche, Tzatziki, LTOP, Cucumber, Olive Tapenade, Feta (V Available)

The Kurt; Brioche, Brisket Burnt Ends, Gouda, LTOP, BBQ Sauce, & Garlic Aioli

Wildflour; House-Made Pretzel Bun, Candied Bacon, Garlic Aioli, LTOP,
Face Rock Vampire Slayer Cheese Curds, Fried Jalapeño Garnish (V Available)

SPECIALTIES

STEAK FRITES - 36 *

5oz Pendleton Beef Tenderloin Steak Bites, Balsamic Glaze, Candied Bacon, Goat
Cheese, Radish, Micro Greens, Truffle Oil Parmesan Frites **(GF)**

FISH & CHIPS * - COD - 24, HALIBUT - 36

Beer Batter, House-Made Tartar Sauce, Lemon, with Frites; Add Coleslaw - 3

NOURISH BOWL - 22 (GF, V available, See protein upgrades)

Choice of Rice or Quinoa, Green Goddess Hummus, Kalamata Olives, Cucumbers, Heirloom
Tomatoes, Red Onion, Feta, Tzatziki, Crispy Chickpeas, Parsley & Mint

KRIS'S CHICKEN SALAD SANDWICH - 23

Toasted House-Made Focaccia, Mary's Organic Chicken, Mayo, Lemon, Grapes, Apples,
Almonds, Cranberries, and Seasonings topped with Arugula, served with Mini Salad
with Citrus Dressing (Make it Gluten Free over Salad Mix)

WILDFLOUR MUFFULETTA - 24

House-Made Focaccia, Olive Tapenade, Sweet Peppers, Pepperoncini, Burrata, Salami,
Prosciutto, & Arugula tossed in Vinaigrette, served with Mini Salad with Citrus Dressing

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.