

WE NOW SERVE BRUNCH—
Sundays 9AM to 2PM

Wildflour



SUNDAY BRUNCH MENU

Table Service – Breads and sweets of the day served with fresh fruit

STARTERS & SHAREABLES

Cheese Board

Sweet and savory pinenut tart / Blue cheese, Cheddar House Made Sausage. Seasonal 20

Crab Cakes

Dungeness crab / Bay Shrimp, Citrus, Saffron reduction / Chipotle aioli 22

Wild Mushroom Toast

Foraged mushrooms, thyme cream, charred sourdough / poached egg 16

Poached Pear Salad

Mixed Greens / Poached Pears / Candied Pecans / Gorgonzola / Lavender vanilla vinaigrette

Caesar

Little Gem Greens / Parmesan / Grilled Focaccia / Caesar Dressing, Crispy Garlic, shallot and Anchovy Oil 13

BRUNCH CLASSICS

Served with Breakfast potatoes and dressed greens

Crème Brûlée French Toast Casserole

Brioche / Caramel / Pecan / Mulled red wine fruit / Maple whipped cream 17

Wildflour Benedict

Mushroom, Bacon and spinach, poached egg Hollandaise 19

Crabcake Benny

Wildflour Crabcakes / Biscuits / Candied Jalapeños / Hollandaise 23

Biscuits and Gravy

Biscuits / Sausage gravy / choice of two eggs any style

Smoked Salmon Hash

House Smoked salmon, potatoes / Bell peppers / Spinach / dill crème fraîche / soft-poached egg pickled onions 21

Monte Cristo

Battered Brinche / Roast Turkey / Roast ham / Swiss Cheese / Dijon Served with sides of