



DINNER MENU

SHARED PLATES AND SALADS

HOUSE MADE FOCACCIA

Roasted Garlic | Tomato Infused Oil | Aged Balsamic 13

ROASTED FORAGED MUSHROOMS

Focaccia Points | Herb Whipped Chevre | Crispy Shallot | Honey-Balsamic Demi-Glace 18

SHRIMP AND CRAB CAKE

Dressed Greens | Pickled Pepper Relish | Saffron Aioli 24

CALAMARI FRITES

Semolina Crust | Mama Lil's Peppers | Red Pepper Marmalade | Bloody Mary Fry Sauce 20

AUTUMN PANZANELLA

Roasted Fall Vegetables | House Focaccia | Local Apples | Pomegranate Arils | Hard Cider Vinaigrette 22

GRILLED CAESAR

Gem Lettuce | Lemon Garlic Dressing | Focaccia Crouton | Fried Caper | Parmesan Reggiano | White Anchovy 22

MAINS

WILDFLOUR SIGNATURE TENDERLOIN

Handmade Gnocchi | Blue Cheese | Cream | Caramelized Onion Puree | Demi Glace | Seasonal Roasted Vegetables 60

TOMAHAWK PORK CHOP

Bone-in Duroc Chop | Sweet Potato Puree | Balsamic-Browned Butter | Chevre | Seasonal Roasted Vegetables 54

HOUSE MADE RAVIOLI

Seasonal Preparation | Market Price

SAUSAGE RAGU PAPPARDELLE

Tomato | Cream | Shaved Garlic | Toasted Pine Nut | Parmesan Reggiano | Basil 34

CASARECCE SELVATICO

Lacinato Kale | Foraged Mushroom | Pickled Goat Horn Pepper | Herbs | Tomato Oil | Chive Oil | Fresh Mozzarella 30

*Please make your server aware of any food allergies or dietary restrictions

* Consuming raw or undercooked meat may increase the risk of foodborne illness