

BRUNCH DRINKS SPECIALS

Frose & Mimosas from 10 am - 12 pm | 5

STUFF ON BREAD

Avocado Toast 13

California avocado, country toast, mustard greens, local wildflowers

Burrata Bruschetta 16

burrata cheese, stone fruit relish, pesto, pine nuts, crostinis, micro-greens garnish, balsamic reduction

Whiskey Glazed French Toast 17

(non-alcoholic version available)

whiskey infused brioche toast, Fireball glaze, vanilla whipped cream, seasonal berries, toasted walnuts

Wilder's B.L.T Sandwich 17

smoked Applewood bacon, goat cheese, lettuce, tomatoes, toasted sliced white organic bread
served with fries

Chicken Caesar Wrap 17

pulled chicken, heart of romaine lettuce, onion and peppers mix, tomatos, Caesar dressing

Smoked Brisket Grilled Cheese 19

14-hour smoked brisket, pickled onions, mayo, whole grain mustard, Gruyere cheese served with a side salad

Smoked Salmon Toast 19

Alaskan smoked salmon, lemon oil, mustard greens, eatable flowers, micro greens garnish
on a toasted brioche bread

The Wilder Burger 21

8 oz ground short rib and American Kobe with onion bacon jam, lettuce, tomato, onion,
American cheese, Chef's secret sauce on a brioche bun served with fries

Add Protein To Any Stuff on Bread

egg + 3 bacon + 3 avocado +3 mushroom +2 extra cheese +2

SALADS

Kale Caesar Salad 16

romaine heart, radish, organic kale, cherry tomatoes, radishes, pretzel croutons, Caesar dressing

Quinoa Arugula Salad 17

white organic quinoa, rocket arugula, summer watermelon, mangos, cucumbers, onions, feta cheese,
toasted pumpkin seeds and Verjus vinaigrette

Wilder's Mixed Greens Salad 17

baby mixed greens, mixed peppers, onions, tomatoes, bacon, blue cheese, toasted pecans,
honey balsamic dressing

Add-Ons For Salads

avocado +3 chicken +5 shrimp +7

THE INCREDIBLE. EDIBLE EGG

Veggie and Eggs 13

(scrambled or omelet)

pepper, tomato, zucchini, mushroom, goat cheese with breakfast potatoes served with a side salad

Smoked Meat and Eggs 15

(scrambled or omelet)

house smoked ham, chorizo, onions, jack cheese, with breakfast potatoes served with a side salad

Shakshuka 17

longer cook time

3 eggs poached in tomato sauce made with eggplant, pepper, onion, capers, olives, zucchini served with pesto toast

The Classic Continental 17

smoked Applewood bacon, organic white toast, sausage, 2 eggs your way

Corned beef hash 25

(scrambled, poached or fried)

5-hour braised cubed corned beef, carrots, peppers, onions, potatoes, 2 eggs your way

Traditional Eggs Benedict 20

2 poached eggs, spinach, grilled tomatoes on toast, hollandaise sauce served with a side salad

Brisket and Eggs 32

(scrambled, poached or fried)

5-hour slow-cooked brisket, 2 eggs your way, breakfast potatoes served with a side salad

Breakfast Burrito 18

flour tortilla, scramble eggs, potatoes, bacon, cheese, avocado, salsa, sour cream on the side

THE WILD ONES

Greek Yogurt Bowl 16

pasteurized Greek yogurt, organic honey, chef's selection fruit salad, toasted pistachios, mint

Ricotta Blueberry Pancakes 17

buttermilk ricotta blueberry pancakes, blueberry citrus syrup, fresh berries, powder sugar

Smoked Chicken Quesadilla 18

spinach, onions, mushrooms, chipotle crema, smoked chicken

SIDES

Small Salad	7	French Fries	10
Mashed Potatoes	7	Yuca Fries	10
Steamed Vegetables	7	Macaroni 'n Cheese	12
Warm Olives	8	Garlic Fries	12