



1820 UTICA SQUARE

WILDFORK.COM

# WEEKEND BRUNCH

OPEN - 4PM

## TRADITIONAL MORNING

<b>TWO-EGG BREAKFAST</b>	<b>9.95</b>
<i>Two eggs any style, served with choice of side, meat, and toast.</i>	
<b>OMELETTE OF THE DAY</b>	<b>12.95</b>
<i>Three-egg omelette with unique items selected by Chef Julie. Your choice of side and toast</i>	
<b>BREAKFAST SANDWICH</b>	<b>8.95</b>
<i>Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.</i>	
<b>AVOCADO TOAST</b>	<b>9.95</b>
<i>Smashed avocado on grilled sourdough topped with marinated tomatoes and everything bagel seasoning. - add a poached egg for 1.50</i>	
<b>PANCAKES</b>	
<i>Traditional Buttermilk</i>	<b>7.95</b>
<i>Blueberry with Lemon Curd</i>	<b>9.95</b>
<b>MINIATURE CINNAMON ROLLS</b>	<b>6.95</b>
<i>In a cast iron skillet with royal icing.</i>	
<b>BRIOCHE FRENCH TOAST</b>	<b>11.95</b>
<i>A thick slice of custard soaked brioche with real maple syrup.</i>	
<b>HOMEMADE GRANOLA WITH FRUIT &amp; YOGURT</b>	<b>6.50</b>
<b>OATMEAL</b> - add fresh fruit for 1.50	<b>4.50</b>

## SIDES AND EXTRAS

<b>SIDES</b>	<b>3.25</b>
<i>Breakfast Potatoes • Grits</i>	
<i>Seasonal Fruit • Sliced Tomatoes</i>	
<b>BREAKFAST MEATS</b>	<b>4</b>
<i>Applewood Smoked Bacon • Sausage • Ham</i>	
<b>TOAST</b>	<b>4</b>
<i>Wheat • Sour Dough • English Muffin</i>	
<b>BISCUIT &amp; GRAVY</b>	<b>5</b>
<i>Homemade biscuit topped with sausage gravy</i>	



## TRADITIONAL AFTERNOON

<b>GRAIN BOWL</b>	<b>10.95</b>
<i>Pan roasted mushrooms, whipped feta, sautéed greens, and avocado on top of vegetarian grains. - add a poached egg for 1.50</i>	
<b>WILD FORK B.L.T.</b>	<b>10.95</b>
<i>Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat or grilled sourdough. add avocado for 1.50 - add an egg for 1.50</i>	
<b>SALAD LYONNAISE</b>	<b>11.95</b>
<i>Frisée salad with a poached egg, lardon, and champagne vinaigrette.</i>	
<b>CHICKEN SALAD SANDWICH</b>	<b>10.95</b>
<i>Shredded chicken salad with lettuce and tomato on wheat bread.</i>	
<b>CHEESEBURGER</b>	<b>13.95</b>
<i>Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun. Add egg for \$1.50.</i>	

## WILD FORK SPECIALTIES

<b>STEAK &amp; EGGS</b>	<b>15.95</b>
<i>5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i>	
<b>BREAKFAST BURRITO</b>	<b>12.95</b>
<i>Scrambled eggs, sausage, potatoes, bell peppers, jalapeños, onions, and cheese, wrapped in in a 12' tortilla, then topped with pico de gallo, and cilantro sour cream. Choose a side.</i>	
<b>WILD FORK HASH</b>	<b>13.95</b>
<i>Two eggs cooked any style on top of sausage, ham, bacon, bell peppers, mushrooms, potatoes, cheese, &amp; pico de gallo. Served with toast or biscuit &amp; gravy.</i>	
<b>SHRIMP &amp; PIMENTO CHEESE GRITS</b>	<b>18.95</b>
<i>Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i>	
<b>CORN TORTILLA STACK</b>	<b>11.95</b>
<i>A stack of blue corn tortillas layered with black beans, avocado, red onion, feta, red chili salsa, and served with chipotle aioli. Topped with a sunny egg, and served with sliced tomatoes.</i>	
<b>S.O.S.</b>	<b>13.95</b>
<i>Braised beef and caramelized onions in green chili gravy on sourdough then topped with two eggs any style. Comes with breakfast potatoes.</i>	



## MORNING PICK ME UP

<b>ELDERBERRY SPRITZ</b>	<b>11</b>
<i>Elderberry liqueur, prosecco, saffron &amp; allspice garnish.</i>	
<b>BLOODY MARY</b>	<b>10</b>
<i>Zing Zang, lime juice, black pepper, salted rim.</i>	
<b>P.S.R. (PUMPKIN SPICED RUSSIAN)</b>	<b>10</b>
<i>Vodka, pumpkin spice liqueur, cold brew liqueur.</i>	
<b>PRIMA DONNA</b>	<b>11</b>
<i>X-Gin, Pomegranate liqueur, Cointreau, Opera Brut.</i>	
<b>WILD HOT COFFEE</b>	<b>10</b>
<i>Rye whiskey, hot coffee, sweet cream foam, brown sugar rim.</i>	
<b>WILD ICED COFFEE</b>	<b>10</b>
<i>Rye whiskey, cold brew liqueur, sweet cream foam, brown sugar rim.</i>	
<b>PIMM'S PITCHER</b>	<b>28</b>
<i>Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4. Turbo Charge - add gin for \$5</i>	
<b>SPICED PEACH BELLINI</b>	<b>GLASS 8 / CARAFE 20 / PITCHER 30</b>
<i>Allspice &amp; white wine soaked peaches, peach vodka, sparkling wine.</i>	



## MIMOSAS

*With the option of orange, grapefruit, pineapple, or cranberry Juice. Enhance your mimosa with St. Germaine, Aperol, or Cointreau.*

<b>MIMOSA</b>	<b>+ ENHANCEMENTS</b>
<b>GLASS 6 / CARAFE 15</b>	<b>GLASS 1.50 / CARAFE 6</b>



### JUICES

<i>Freshly squeezed orange or grapefruit</i>	<b>4 / 5</b>	<i>Freshly squeezed lemon or limeade</i>	<b>4.75</b>
<i>Cranberry</i>	<b>2.25</b>		
<i>Tomato</i>	<b>2.25 / 2.75</b>		
<b>HOT DRINKS</b>		<b>OTHER BEVERAGES</b>	
<i>Bottomless coffee regular or decaf</i>	<b>2.95</b>	<i>Traditional iced tea</i>	<b>2.25</b>
<i>Pot of hot tea (various types)</i>	<b>3.50</b>	<i>Iced jasmine green tea</i>	<b>3.00</b>
<i>Hot Chocolate</i>	<b>3.25</b>	<i>Soft drinks</i>	<b>2.25</b>
		<i>Sparkling Water</i>	<b>2.50 / 7.00</b>
		<i>Milk</i>	<b>2.00 / 3.00</b>
		<i>Assorted Flavored Tonics</i>	<b>3.00</b>

# WEEKDAY LUNCH

11AM - 5PM

## FOR THE TABLE

<b>BLACK BEAN CASSOULET</b> <i>A savory black bean dip with green chilies, cilantro sour cream, pico de gallo, and cheddar cheese, served with blue corn tortilla chips.</i>	<b>9.95</b>
<b>LENTIL HUMMUS</b> <i>Homemade lentil hummus with pita points for dipping.</i>	<b>9.95</b>
<b>FRIED GREEN TOMATOES</b> <i>Cornmeal battered sliced green tomatoes served with tomato aioli.</i>	<b>8.95</b>
<b>FRIED SHRIMP AND HUSH PUPPIES</b> <i>Cornmeal crusted served with cocktail or tartar sauce.</i>	<b>13.95</b>
<b>ROASTED MUSHROOM QUESO FUNDIDO</b> <i>Baked cheeses with savory roasted mushrooms, served with sourdough crostinis.</i>	<b>9.95</b>

<b>EVERYTHING CHEESE STRAWS</b> <i>Crispy puff pastry with Romano &amp; parmesan, sprinkled with everything bagel seasoning.</i>	<b>6.95</b>
<b>MAC &amp; CHEESE</b> <i>Swiss, white cheddar, grana padano.</i>	<b>8.95</b>
<b>CRAB CAKES</b> <i>Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.</i>	<b>12.95</b>
<b>CRISPY BRUSSELS SPROUTS</b> <i>Fried then tossed in a maple-mustard vinaigrette and topped with bacon.</i>	<b>8.95</b>
<b>MEDITERRANEAN GOAT CHEESE SPREAD</b> <i>Balsamic reduction, toasted pine nuts, marinated red onion, fresh basil. Served with crostinis.</i>	<b>12.95</b>

## SOUP & SALAD

*Served with homemade bread*

<b>TOMATO SOUP</b>	<b>5.95</b>
<b>SOUP OF THE DAY</b>	<b>6.95</b>
<b>HALF SALAD &amp; SOUP</b> <i>Your choice of House, Wild Caesar or Lyonnaise.</i>	<b>9.95</b>

<b>HOUSE SALAD</b> <b>6.95</b> <i>Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.</i>	<b>SHRIMP LOUIE SALAD</b> <b>16.95</b> <i>Chilled shrimp, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.</i>
<b>AVOCADO SALAD</b> <b>12.95</b> <i>Butter lettuce tossed in creamy herb dressing with tomato, red onion, bacon, Grana Padano, &amp; croutons.</i>	<b>COBB SALAD</b> <b>15.95</b> <i>Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.</i>
<b>SALMON SPINACH SALAD</b> <b>19.95</b> <i>Warm salmon, spinach, shaved red onions, almonds, feta cheese, warm potatoes, and Dijon honey vinaigrette.</i>	<b>SALAD LYONNAISE</b> <b>11.95</b> <i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i>
<b>WILD CAESAR</b> <b>9.95</b> <i>Romaine lettuce with artichokes, olives, feta, and parmesan cheese.</i>	<b>LENTIL SALAD</b> <b>10.95</b> <i>Chilled tender lentils with spinach, feta, roasted red bell peppers, and aged red wine vinaigrette.</i>

### TOP YOUR SALAD

Grilled chicken breast <b>4.95</b>	Grilled shrimp <b>8.95</b>
Grilled salmon <b>13.95</b>	Roasted mushrooms <b>6.95</b>

### DRESSINGS

Blue Cheese Vinaigrette	Louie
Red Wine Vinaigrette	Balsamic Vinaigrette
Honey Dijon	Caesar
Champagne Vinaigrette	

## WILD FORK SPECIALTIES

<b>STEAK &amp; EGGS</b> <i>5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i>	<b>17.95</b>
<b>SHRIMP &amp; PIMENTO CHEESE GRITS</b> <i>Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i>	<b>18.95</b>
<b>LOBSTER PASTA</b> <i>Bucatini tossed with lobster meat in a lemon butter sauce then topped with toasted garlic bread crumbs.</i>	<b>24.95</b>
<b>SOUTHERN FIVE SPICE CATFISH</b> <i>Grilled or fried catfish &amp; fresh herb tartar sauce. Served with French fries and jalapeño slaw.</i>	<b>17.95</b>
<b>TWO-EGG BREAKFAST</b> <i>Two eggs any style, served with choice of side, meat, and bread.</i>	<b>9.95</b>



## BURGERS & SANDWICHES

*Served with jalapeno slaw or German potato salad*

<b>CHEESEBURGER</b> <i>Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun. Add egg for \$1.50.</i>	<b>13.95</b>
<b>MEDITERRANEAN BURGER</b> <i>Greek-seasoned ground beef on flatbread with feta, lettuce, tomato, onion, and creamy herb vinaigrette.</i>	<b>12.95</b>
<b>WILD FORK CHICKEN SANDWICH</b> <i>Grilled chicken on toasted flatbread with hummus, onions, mozzarella, lettuce, tomato, and creamy herb vinaigrette.</i>	<b>12.95</b>
<b>GRILLED PIMENTO CHEESE &amp; TOMATO</b> <i>Housemade pimento cheese with tomato on sourdough.</i>	<b>10.95</b>
<b>WILD FORK B.L.T.</b> <i>Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat. add avocado for 1.50 - add an egg for 1.50</i>	<b>10.95</b>
<b>CHICKEN SALAD SANDWICH</b> <i>Shredded chicken salad with lettuce and tomato on wheat bread.</i>	<b>10.95</b>
<b>LENTIL &amp; FETA SANDWICH</b> <i>Lentils &amp; feta on toasted flatbread with hummus, spinach, tomato, sprouts and red wine vinaigrette.</i>	<b>11.95</b>

### LUNCH SIDES & EXTRAS

<b>3.95</b>	<b>4.95</b>
Jalapeño slaw	Onion strings
German potato salad	French fries
Crispy Brussels sprouts	Pimento cheese grits



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# DINNER

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## FOR THE TABLE

- BLACK BEAN CASSOULET** 9.95  
*A savory black bean dip with green chilies, cilantro sour cream, pico de gallo, and cheddar cheese, served with blue corn tortilla chips.*
- LENTIL HUMMUS** 9.95  
*Homemade lentil hummus with pita points for dipping.*
- FRIED GREEN TOMATOES** 8.95  
*Cornmeal battered sliced green tomatoes served with tomato aioli.*
- FRIED SHRIMP & HUSH PUPPIES** 13.95  
*Cornmeal crusted served with cocktail or tartar sauce.*
- ROASTED MUSHROOM QUESO FUNDIDO** 9.95  
*Baked cheeses with savory roasted mushrooms, served with sour-dough crostini.*

- EVERYTHING CHEESE STRAWS** 6.95  
*Crispy puff pastry with Romano & parmesan, sprinkled with everything bagel seasoning.*
- MAC & CHEESE** 8.95  
*Swiss, white cheddar, grana padano.*
- CRAB CAKES** 12.95  
*Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.*
- MEDITERRANEAN GOAT CHEESE SPREAD** 12.95  
*Balsamic reduction, toasted pine nuts, marinated red onion, fresh basil. Served with crostini.*
- CRISPY BRUSSELS SPROUTS** 8.95  
*Fried then tossed in a maple-mustard vinaigrette and topped with bacon.*

## SOUPS & SALADS

- HOUSE SALAD** 6.95  
*Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.*
- WILD CAESAR** 9.95  
*Romaine lettuce with artichokes, olives, feta, and parmesan cheese.*
- COBB SALAD** 15.95  
*Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.*

- AVOCADO SALAD** 12.95  
*Butter lettuce tossed in creamy herb dressing with tomato, red onion, bacon, Grana Padano, & croutons.*
- TOMATO SOUP OR SOUP OF THE DAY** 5.95  
*Served with homemade bread.*
- SHRIMP LOUIE SALAD** 16.95  
*Chilled shrimp, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.*

## WILD FORK SPECIALTIES

- SHRIMP & GRITS** 24.95  
*Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.*
- GRILLED PORK CHOP** 26.95  
*Thick cut, topped with pear & apple compote. Served with mashed potatoes and crispy Brussels sprouts.*
- STEAK DIANE** 28.95  
*Hand cut petite filet topped with mushroom cream sauce. Served with garlic mashed potatoes and green beans.*
- BLACKENED STRIP STEAK** 32.95  
*10oz blackened & grilled. Served with green chili rice and topped with crispy onion strings.*
- CHEESEBURGER** 19.95  
*Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun and French fries.*

- CHICKEN SCALLOPINI** 22.95  
*Lightly breaded and topped with goat cheese & olive tapenade. Served over rigatoni tossed in marinara with wilted spinach.*
- LOBSTER PASTA** 24.95  
*Bucatini tossed with lobster meat in a lemon butter sauce then topped with toasted garlic bread crumbs.*
- GRILLED SALMON** 25.95  
*Topped with tomato vinaigrette, served with jasmine rice and green beans.*
- CRISPY SZECHUAN QUAIL** 24.95  
*Tossed in a sweet & spicy sauce and topped with sesame seeds and scallions. Served with jasmine rice and green beans.*
- HALF ROASTED CHICKEN** 24.95  
*Southwest dry rub, topped with cilantro crema & crispy tortilla strips. Served with black beans & jasmine rice.*

## DINNER SIDES & EXTRAS

\$4.95

French fries ●

Pimento cheese grits ●

Green beans ●

Jasmine rice ●

Green chili rice

Crispy Brussels sprouts ●

Fried spinach ●

Garlic mashed potatoes



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# DRINKS

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## COCKTAILS

- ORANGE EXUBERANCE** 12  
*Toasted orange whiskey, Luxardo, walnut liqueur & bitters, sea salt spray.*
- ELDERBERRY SPRITZ** 11  
*Elderberry liqueur, prosecco, saffron & allspice garnish.*
- THE WINTER GARDEN** 12  
*Vodka, herb infused St. Germain, blood orange spritzer.*
- PLUM-TINI** 12  
*Dry gin, Damson Plum liqueur, vermouth blanc.*
- UNCLE VAL'S NEGRONI** 12  
*Uncle Val's Twist Gin, Campari, sweet vermouth.*
- RUM TODDY** 9  
*Spiced Rum, Allspice Dram, Cardamaro Liqueur, lemon.*
- CHILI RITA** 12  
*Tequila or Mezcal, grapefruit, lime, triple sec, sriracha, chili flake.*
- GRANNY CHIC** 12  
*Apple infused mezcal, jalapeno & cinnamon infused Yellow Chartreuse, lemon juice.*
- FIRESIDE CHAT** 11  
*Bourbon, Lillet Rouge, spiced simple syrup, cranberry, lemon, orange bitters.*
- GOLDEN SPILLER** 12  
*Dewar's, Luxardo, sweet vermouth, lemon, fresh nutmeg.*

## BEER

- DRAUGHT**
- Kronenbourg 1664 European Lager, Carlsberg Breweries, France* 8
- Rotating Local Tap - Ask your server* 6
- BOTTLE / CAN**
- Marshall This Land Lager, Marshall Brewing, OK* 5
- Coop F5, Coop Ale Works, OK* 5
- Neon Sunshine, Stonecloud Brewing, OK* 5
- Tulsa Flag, Dead Armadillo Craft Brewing, OK* 5
- Cast-a-Line Kolsch, Cabin Boys Brewing, OK* 6
- Amber, Dead Armadillo Craft Brewing, OK* 6
- Rotating Sour, Prairie Artisan Ales, OK* 6
- Pseudo Sue, Toppling Goliath Brewing Co., IA* 8
- Guinness Draught, Guinness Ltd., Ireland* 6
- Pilsner Urquell, Plzensky Prazdroj, Czech Republic* 6
- London Porter, Fuller's, England* 6
- Organic Chocolate Stout, Samuel Smith Old Brewery, England* 6
- Rotating Local Cans* 8

## WINE

- WHITE**
- Milbrandt Pinot Grigio, Columbia* 8 / 32
- Lulu Sauvignon Blanc, Loire* 9 / 36
- Cape Bleue Rosé, Cornas* 9 / 36
- Sec Si Sylvaner, Alsace* 10 / 40
- House of Brown Chardonnay, Lodi* 10 / 40
- Kendall Jackson Chardonnay, California* 11 / 44
- Honig Sauvignon Blanc, Napa* 11 / 44
- Colleleva Verdicchio, Marche* 32
- Boulder Bank Sauvignon Blanc, Marlborough* 36
- Union Sacré Dry Riesling, California* 38
- Christina Rosé, Niederosterreich* 44
- La Oveja Blanco Natural, Mendoza* 46
- La Jacarde Beaujolais Blanc, Beaujolais-Villages* 48
- Alois Lagader Pinot Grigio, Alto Adige* 50
- Champalou Chenin Blanc, Vouvray* 54
- Trione Chardonnay, Russian River* 62
- Grgich Hills Fume Blanc, Napa* 65
- Trimbach Pinot Blanc, Alsace* 72
- Far Niente Chardonnay, Napa* 125

- RED**
- Je Déteste Merlot, France* 8 / 32
- Casamatta Chianti, Tuscany* 9 / 36
- La Solitude Côtes-du-Rhône Rouge, France* 9 / 36
- Lamadrid Malbec, Mendoza* 10 / 40
- In Sheep's Clothing Cabernet Sauvignon* 10 / 40
- Cloudline Pinot Noir, Willamette* 12 / 48
- Gehricke Cabernet Sauvignon, Knights Valley* 15 / 60
- Domaine Cheveau Gamay, Beaujolais-Villages* 44
- Domaine de la Guilloterie Cabernet Franc, Loire* 46
- Dashe Cellars Zinfandel, California* 52
- Mendel Malbec, Lujan de Cuyo* 54
- L'Ecole Merlot, Columbia* 58
- Optical Illusion Chardonnay/Merlot, Mendocino* 60
- Skinner Syrah, California* 60
- Purple Hands Pinot Noir, Willamette* 62
- Fonterutoli Chianti Classico, Tuscany* 62
- Union Sacré Pinot Noir, California* 64
- Bruno Colin Bourgogne, Burgundy* 68
- Stag's Leap Merlot, Napa* 78
- Leviathan Red Blend, California* 80
- Raymond Reserve Cabernet Sauvignon, Napa* 92
- Spottswoode Lyndenhurst Cabernet Sauvignon, Napa* 148
- Hourglass Bluevine Estate, Cabernet Sauvignon, Calistoga* 188

- SPARKLING**
- Opera Brut Sparkling, Spain* 8 / 32
- La Bella Prosecco, Friuli (187ml)* 9
- Tintero Moscato d'Asti, Piedmont (375ml)* 18
- Freixenet Sparkling Rosé, Italy* 44
- Adami Bosco di Gica Prosecco, Italy* 52
- Roederer Estate Brut, Anderson Valley* 64
- Nicolas Feuillatte Brut, Champagne* 92



### WINE ON TAP



*Chateau La Freynelle  
Bordeaux Blanc  
Entre-Deux-Mers, France*

\$10/GLASS  
\$22/HALF LITER

*Boca Barrel  
Frizzante Bianco  
Conegliano, Italy*

\$6/GLASS  
\$14/HALF LITER



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# WEEKDAY BREAKFAST

7AM - 11AM

## TRADITIONAL MORNING

<b>TWO-EGG BREAKFAST</b>	<b>9.95</b>
<i>Two eggs any style, served with choice of side, meat, and toast.</i>	
<b>SOUTHWEST OMELETTE</b>	<b>12.95</b>
<i>Three-egg omelette with sausage, bell peppers, onions, jalapeño, and cheese, topped with pico de gallo. your choice of side and toast.</i>	
<b>VEGGIE OMELETTE</b>	<b>12.95</b>
<i>Three-egg omelette with seasonal vegetables, mozzarella &amp; cheddar cheeses. Your choice of side and toast.</i>	
<b>BREAKFAST SANDWICH</b>	<b>8.95</b>
<i>Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.</i>	
<b>AVOCADO TOAST</b>	<b>9.95</b>
<i>Smashed avocado on grilled sourdough topped with marinated tomatoes and everything bagel seasoning. - add a poached egg for 1.50</i>	
<b>GRAIN BOWL</b>	<b>10.95</b>
<i>Pan roasted mushrooms, whipped feta, sautéed greens, and avocado on top of vegetarian grains. - add a poached egg for 1.50</i>	
<b>WILD FORK B.L.T.</b>	<b>10.95</b>
<i>Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat. add avocado for 1.50 - add an egg for 1.50</i>	
<b>SALAD LYONNAISE</b>	<b>11.95</b>
<i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i>	
<b>PANCAKES</b>	
<i>Traditional Buttermilk</i>	<b>7.95</b>
<i>Blueberry with Lemon Curd</i>	<b>9.95</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>11.95</b>
<i>A thick slice of custard soaked brioche with real maple syrup.</i>	
<b>HOMEMADE GRANOLA WITH FRUIT &amp; YOGURT</b>	<b>7.50</b>
<b>OATMEAL</b> - add fresh fruit for 1.50	<b>6.50</b>

## SIDES AND EXTRAS

<b>SIDES</b>	<b>3.25</b>
<i>Breakfast Potatoes • Grits • Sliced Tomatoes Seasonal Fruit</i>	
<b>BREAKFAST MEATS</b>	<b>4</b>
<i>Applewood Smoked Bacon • Sausage • Ham</i>	
<b>TOAST</b>	<b>4</b>
<i>Wheat • Sour Dough • English Muffin</i>	
<b>BISCUIT &amp; GRAVY</b>	<b>5</b>
<i>Homemade biscuit topped with sausage gravy</i>	



## WILD FORK SPECIALTIES

<b>STEAK &amp; EGGS</b>	<b>17.95</b>
<i>5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i>	
<b>BREAKFAST BURRITO</b>	<b>12.95</b>
<i>Scrambled eggs, sausage, potatoes, bell peppers, jalapeños, onions, and cheese, wrapped in a 12' tortilla, topped with pico de gallo, and cilantro sour cream. Choose a side.</i>	
<b>WILD FORK HASH</b>	<b>13.95</b>
<i>Two eggs cooked any style on top of sausage, ham, bacon, bell peppers, mushrooms, potatoes, cheese, &amp; pico de gallo. Served with toast or biscuit &amp; gravy.</i>	
<b>SHRIMP &amp; PIMENTO CHEESE GRITS</b>	<b>18.95</b>
<i>Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i>	
<b>CORN TORTILLA STACK</b>	<b>11.95</b>
<i>A stack of blue corn tortillas layered with black beans, avocado, red onion, feta, red chili salsa, and served with chipotle aioli. Topped with a sunny egg, and served with sliced tomatoes.</i>	



## MORNING PICK ME UP

<b>ELDERBERRY SPRITZ</b>	<b>11</b>
<i>Elderberry liqueur, prosecco, saffron &amp; allspice garnish.</i>	
<b>BLOODY MARY</b>	<b>10</b>
<i>Zing Zang, lime juice, black pepper, salted rim.</i>	
<b>P.S.R. (PUMPKIN SPICED RUSSIAN)</b>	<b>10</b>
<i>Vodka, pumpkin spice liqueur, cold brew liqueur.</i>	
<b>PRIMA DONNA</b>	<b>11</b>
<i>X-Gin, Pomegranate liqueur, Cointreau, Opera Brut.</i>	
<b>WILD HOT COFFEE</b>	<b>10</b>
<i>Rye whiskey, hot coffee, sweet cream foam, brown sugar rim.</i>	
<b>WILD ICED COFFEE</b>	<b>10</b>
<i>Rye whiskey, cold brew liqueur, sweet cream foam, brown sugar rim.</i>	
<b>PIMM'S PITCHER</b>	<b>28</b>
<i>Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4. Turbo Charge - add gin for \$5</i>	
<b>SPICED PEACH BELLINI</b>	<b>GLASS 8 / CARAFE 20 / PITCHER 30</b>
<i>Allspice &amp; white wine soaked peaches, peach vodka, sparkling wine.</i>	



## MIMOSAS

*With the option of orange, grapefruit, or cranberry Juice.  
Enhance your mimosa with St. Germaine, Aperol, or Cointreau.*

<b>MIMOSA</b>	<b>+ ENHANCEMENTS</b>
<b>GLASS 6 / CARAFE 20</b>	<b>GLASS 1.50 / CARAFE 6</b>



### JUICES

<i>Freshly squeezed orange or grapefruit</i>	<b>4 / 5</b>	<i>Freshly squeezed lemon or limeade</i>	<b>4.75</b>
<i>Cranberry</i>	<b>2.25</b>		
<i>Tomato</i>	<b>2.25 / 2.75</b>		
<b>HOT DRINKS</b>		<b>OTHER BEVERAGES</b>	
<i>Bottomless coffee regular or decaf</i>	<b>2.95</b>	<i>Traditional iced tea</i>	<b>2.25</b>
<i>Pot of hot tea (various types)</i>	<b>3.50</b>	<i>Iced jasmine green tea</i>	<b>3.00</b>
<i>Hot Chocolate</i>	<b>3.25</b>	<i>Soft drinks</i>	<b>2.25</b>
		<i>Sparkling Water</i>	<b>2.50 / 7.00</b>
		<i>Milk</i>	<b>2.00 / 3.00</b>