



1820 UTICA SQUARE

WILDFORK.COM

# 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. flank 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, bacon, bell peppers, mushrooms, potatoes, cheese, and pico de gallo. Comes with toast or a biscuit and 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.</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>WAKE UP, DUDE</b>	<b>10</b>
<i>vodka, cereal milk, simple syrup</i>	
<b>MORNINGS IN HAVANA</b>	<b>11</b>
<i>Coconut rum, mint leaves, lime, champagne.</i>	
<b>WILD COFFEE</b>	<b>10</b>
<i>Bulleit bourbon, sweet cream foam, turbinado sugar, served hot or iced</i>	



## MIMOSAS

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

**MIMOSA**  
GLASS 6 / CARAFE 20

**+ ENHANCEMENTS**  
GLASS 1.50 / CARAFE 6



### 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>2.25</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>

# WEEKDAY LUNCH

11AM - 4PM

## FOR THE TABLE

<b>BLACK BEAN CASSOULET</b>	<b>9.95</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>CRAB CAKES</b>	<b>12.95</b>
<i>Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.</i>	
<b>LENTIL HUMMUS</b>	<b>9.95</b>
<i>Homemade lentil hummus with pita points for dipping.</i>	
<b>FRENCH ONION DIP</b>	<b>8.95</b>
<i>Classic French onion dip served with kettle potato chips.</i>	

## SOUPS

*Served with homemade bread*

<b>TOMATO SOUP</b>	<b>5.95</b>
<b>SOUP OF THE DAY</b>	<b>6.95</b>

## SOUP & SALAD

<b>1/2 SALAD &amp; SOUP</b>	<b>9.95</b>
<i>Your choice of House, Bibb, Wild Caesar, or Lyonnaise.</i>	

## SALADS

<b>HOUSE SALAD</b> <b>6.95</b>	<b>CRAB LOUIE</b> <b>18.95</b>
<i>Mixed greens with carrots, tomatoes, and your choice of dressing.</i>	<i>Lump crab, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.</i>
<b>BIBB SALAD</b> <b>11.95</b>	<b>COBB SALAD</b> <b>15.95</b>
<i>Bibb lettuce, red wine vinaigrette, and freshly shaved parmesan cheese.</i>	<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>	<b>SALAD LYONNAISE</b> <b>11.95</b>
<i>Warm salmon, spinach, shaved red onions, almonds, feta cheese, warm potatoes, and Dijon honey vinaigrette.</i>	<i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i>
<b>WILD CAESAR</b> <b>9.95</b>	<b>LENTIL SALAD</b> <b>10.95</b>
<i>Romaine lettuce with artichokes, olives, feta, and parmesan cheese.</i>	<i>Chilled tender lentils with spinach, feta, roasted red bell peppers, and aged red wine vinaigrette.</i>

### TOP YOUR SALAD

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

### DRESSINGS

<i>Blue Cheese Vinaigrette</i>	<i>Louie</i>
<i>Red Wine Vinaigrette</i>	<i>Balsamic Vinaigrette</i>
<i>Honey Dijon</i>	<i>Caesar</i>
<i>Champagne Vinaigrette</i>	

## WILD FORK SPECIALTIES

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



## BURGERS & SANDWICHES

*Served with jalapeno slaw or German potato salad*

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

### LUNCH SIDES & EXTRAS

<b>3.95</b>	<b>4.95</b>
<i>Jalapeno slaw</i>	<i>Mac &amp; cheese</i>
<i>German potato salad</i>	<i>Onion strings</i>
<i>Seasonal vegetables</i>	<i>French fries</i>
	<i>Pimento cheese grits</i>

### 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>		

### HOT DRINKS

<i>Bottomless coffee regular or decaf</i>	<b>2.25</b>
<i>Pot of hot tea (various types)</i>	<b>3.50</b>
<i>Hot Chocolate</i>	<b>3.25</b>

### OTHER BEVERAGES

<i>Traditional iced tea</i>	<b>2.25</b>
<i>Iced jasmine green tea</i>	<b>3.00</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>



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# DINNER

5PM - CLOSE

## 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.*

**CRAB CAKES** 12.95  
*Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.*

**FRENCH ONION DIP** 8.95  
*Classic French onion dip served with kettle potato chips.*

**MAC & CHEESE** 8.95  
*Swiss, white cheddar, grana padano.*

## SOUPS & SALADS

**HOUSE SALAD** 6.95  
*Mixed greens with carrots, tomatoes, and your choice of dressing.*

**WILD CAESAR** 9.95  
*Romaine lettuce with artichokes, olives, feta, and parmesan cheese.*

**BIBB SALAD** 11.95  
*Bibb lettuce, red wine vinaigrette, and freshly shaved parmesan cheese.*

**TOMATO SOUP OR SOUP OF THE DAY** 5.95  
*Served with homemade bread.*

## WILD FORK SPECIALTIES

**SHRIMP & PIMENTO CHEESE GRITS** 24.95  
*Six sautéed shrimp on top of cheesy pimento grits.*

**STEAK DIANE** 27.95  
*Hand cut petite filet topped with mushroom cream sauce. Served with garlic mashed potatoes and asparagus.*

**PORK CHOP** 21.95  
*Grilled pork chop in a cider mustard sauce served with wilted greens and pimento cheese grits.*

**FLANK STEAK** 22.95  
*10 oz. flank steak topped with chimichurri. Served with red salsa, asparagus and French fries.*

**ROASTED CHICKEN** 22.95  
*1/2 roasted chicken with shallot butter. Served with small green salad and French fries.*

**CRAB PASTA** 21.95  
*Bucatini tossed with jumbo lump crab meat in a lemon butter sauce then topped with toasted garlic bread crumbs.*

**GRILLED SALMON** 25.95  
*Topped with warm tomato vinaigrette. Served with jasmine rice and broccolini.*

**CHEF'S VEGETARIAN SELECTION** 20.95  
*Chef Julie's creation with seasonal vegetables.*

## DINNER SIDES & EXTRAS

\$4.95

French fries • Pimento cheese grits • Asparagus • Jasmine Rice • Broccolini  
Seasonal vegetables • Hearty sautéed greens • Garlic mashed potatoes





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# DRINKS

5PM - CLOSE

## COCKTAILS

<b>CHILI RITA</b>	<b>12.00</b>
<i>Tequila or Mezcal, grapefruit, lime, triple sec, sriracha, chili flake.</i>	
<b>OKIE SOUR</b>	<b>10.00</b>
<i>Whiskey, lillet rouge, lime juice, simple.</i>	
<b>HONEY BEE</b>	<b>11.00</b>
<i>Whiskey, yellow chartreuse, honey simple, lemon, white bordeaux.</i>	
<b>THE GARDEN</b>	<b>11.00</b>
<i>Vodka, elderflower liqueur, blood orange</i>	
<b>MR. WALSH</b>	<b>10.00</b>
<i>Gin, fever tree citrus tonic, fruit ice.</i>	
<b>STROLL IN THE SQUARE</b>	<b>10.00</b>
<i>Gin, dry vermouth, lavender-brown sugar simple.</i>	
<b>APEROL SPRITZ</b>	<b>11.00</b>
<i>Aperol, la bella prosecco, orange.</i>	
<b>THE T.C.</b>	<b>11.00</b>
<i>Coffee liqueur, chambord, creme de cacao, orange peel.</i>	

## WINE BY THE GLASS

### WHITE/ SPARKLING / ROSE

<i>La Bella Sparkling, Prosecco (187)</i>	<b>9</b>
<i>Art of the Andes Moscato, Mendoza</i>	<b>8 / 32</b>
<i>Lone Birch Riesling, Willamette Valley</i>	<b>9 / 36</b>
<i>Anne Amie Pinot Gris, Willamette Valley</i>	<b>10 / 40</b>
<i>Barnard Griffin Rosé, Columbia Valley</i>	<b>10 / 40</b>
<i>Louis Latour Ardeche Chardonnay, Burgundy</i>	<b>10 / 40</b>
<i>Honig Sauvignon Blanc, Napa Valley</i>	<b>11 / 44</b>
<i>Kendall Jackson Chardonnay, California</i>	<b>11 / 44</b>

### RED

<i>Domaine de la Prebende Gamay, Beaujolais</i>	<b>9 / 36</b>
<i>Chelsea Goldschmidt Merlot, Alexander Valley</i>	<b>11 / 44</b>
<i>Cline Ancient Vine Zinfandel, Central Coast</i>	<b>11 / 44</b>
<i>Groundwork "Long Way Home" Syrah, Santa Barbara County</i>	<b>11 / 44</b>
<i>Decero Malbec, Mendoza</i>	<b>12 / 48</b>
<i>Purple Hands Pinot Noir, Willamette Valley</i>	<b>12 / 48</b>
<i>Fortune 1621 Cabernet Sauvignon, Napa Valley</i>	<b>15 / 60</b>

## WINE ON TAP

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

**10 / GLASS  
18 / 1/2 LITER**



## BEER

### DRAUGHT

<i>Stella Artois</i>	<b>6</b>
<i>Sierra Nevada Pale Ale, Sierra Nevada Brewing Co., Chico, CA</i>	<b>6</b>
<i>Elgin Park Brewery Seasonal Rotating, OK</i>	<b>6</b>

### BOTTLE / CAN

<i>Bud Light, Anheuser-Busch, MO</i>	<b>5</b>
<i>Michelob Ultra, Anheuser-Busch, MO</i>	<b>5</b>
<i>Pilsner Urquell, Plzensky Prazdroj, Czech Republic</i>	<b>6</b>
<i>Marshall This Land Lager, Marshall Brewing, OK</i>	<b>5</b>
<i>Coop F5, Coop Ale Works, OK</i>	<b>5</b>
<i>Neon Sunshine, Stonecloud Brewing, OK</i>	<b>5</b>
<i>Tulsa Flag, Dead Armadillo Craft Brewing, OK</i>	<b>5</b>
<i>Cast-a-Line Kolsch, Cabin Boys Brewing, OK</i>	<b>6</b>
<i>Amber, Dead Armadillo Craft Brewing, OK</i>	<b>6</b>
<i>Guinness Draught, Guinness Ltd., Ireland</i>	<b>6</b>
<i>Everything Rhymes With Orange, Roughtail Brewing Co., OK</i>	<b>6</b>
<i>Pseudo Sue, Toppling Goliath Brewing Co., IA</i>	<b>8</b>
<i>Rotating Sour, Prairie Artisan Ales, OK</i>	<b>6</b>

## WINE BY THE BOTTLE

### SPARKLING

<i>Freixenet Sparkling Rosé, Italy</i>	<b>44</b>
<i>Adami Bosco di Gica Prosecco, Italy</i>	<b>46</b>
<i>Roederer Estate Brut, Anderson Valley</i>	<b>62</b>
<i>Veuve Clicquot, Champagne</i>	<b>110</b>

### WHITE

<i>E. Guigal Cote du Rhone Blanc</i>	<b>36</b>
<i>Kim Crawford Sauvignon Blanc, Marlborough</i>	<b>40</b>
<i>Dr. Loosen Riesling, Mosel</i>	<b>40</b>
<i>Santiago Ruiz Albarino, Rias Baixas</i>	<b>44</b>
<i>Champalou Chenin Blanc, Vouvray</i>	<b>45</b>
<i>32 Winds Chardonnay, Russian River Valley</i>	<b>58</b>
<i>Alois Lagader Pinot Grigio, Alto Adige</i>	<b>62</b>
<i>Grgich Hills Fume Blanc, Napa Valley</i>	<b>68</b>
<i>Sonoma Cutrer Chardonnay, Russian River Valley</i>	<b>80</b>
<i>Far Niente Chardonnay, Napa Valley</i>	<b>118</b>

### RED

<i>Pull BDX Blend, Paso Robles</i>	<b>44</b>
<i>Fonterutoli Chianti Classico, Tuscany</i>	<b>58</b>
<i>L.Ecole Merlot, Columbia Valley</i>	<b>60</b>
<i>Allegrini Valpolicella Classico</i>	<b>60</b>
<i>Ridge 3 Valleys Zinfandel, Sonoma</i>	<b>60</b>
<i>Owen Roe Rosa Mystica Cabernet Franc, Yakima</i>	<b>62</b>
<i>Regis Bouvier En Montre Cul, Burgundy</i>	<b>64</b>
<i>Petrichor Syrah, Fountaingrove</i>	<b>68</b>
<i>Leviathan Red Blend, California</i>	<b>72</b>
<i>The Prisoner Red Blend, Napa</i>	<b>88</b>
<i>Stags Leap Merlot, Napa</i>	<b>96</b>
<i>Elyse Cabernet Sauvignon, Napa</i>	<b>96</b>
<i>Raymond Reserve Cabernet Sauvignon, Napa</i>	<b>100</b>
<i>Chateau Montelena Cabernet Sauvignon, Napa</i>	<b>112</b>
<i>Mt. Eden Pinot Noir, Santa Cruz Mountains</i>	<b>114</b>
<i>Mayacamas Merlot, Mt. Veeder</i>	<b>116</b>
<i>Nickel &amp; Nickel Cabernet Sauvignon, Oakville</i>	<b>164</b>

# 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 omelet 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>5.95</b>
<i>Blueberry with Lemon Curd</i>	<b>6.95</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>Frisee 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.</i>	

## WILD FORK SPECIALTIES

<b>STEAK &amp; EGGS</b>	<b>15.95</b>
<i>5 oz. flank 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, bacon, bell peppers, mushrooms, potatoes, cheese, and pico de gallo. Comes with toast or a biscuit and 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.</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>WAKE UP, DUDE</b>	<b>10</b>
<i>Vodka, cereal milk, simple syrup.</i>	
<b>MORNINGS IN HAVANA</b>	<b>11</b>
<i>Coconut rum, mint leaves, lime, champagne.</i>	
<b>WILD COFFEE</b>	<b>10</b>
<i>Bulleit bourbon, sweet cream foam, turbinado sugar, served hot or iced.</i>	



## MIMOSAS

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

### HOT DRINKS

<i>Bottomless coffee regular or decaf</i>	<b>2.25</b>
<i>Pot of hot tea (various types)</i>	<b>3.50</b>
<i>Hot Chocolate</i>	<b>3.25</b>

### OTHER BEVERAGES

<i>Traditional iced tea</i>	<b>2.25</b>
<i>Iced jasmine green tea</i>	<b>3.00</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>