

WEEKDAY BREAKFAST

7AM - 11AM

TRADITIONAL MORNING

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

SIDES AND EXTRAS

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



WILD FORK SPECIALTIES

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| STEAK & EGGS | 17.95 |
| <i>5 oz. flank steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i> | |
| BREAKFAST BURRITO | 12.95 |
| <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> | |
| WILD FORK HASH | 13.95 |
| <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> | |
| SHRIMP & PIMENTO CHEESE GRITS | 18.95 |
| <i>Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i> | |
| CORN TORTILLA STACK | 11.95 |
| <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

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| WILD COFFEE | 10 |
| <i>Bulleit bourbon, sweet cream foam, turbinado sugar, served hot or iced.</i> | |
| BLOODY MARY | 10 |
| <i>Zing Zang, lime juice, black pepper, salted rim. Ask your server for a card to customize yours!</i> | |
| MORNINGS IN HAVANA | 11 |
| <i>Coconut rum, mint leaves, lime, sparkling.</i> | |
| EMPRESS 75 | 11 |
| <i>Empress 1908 Indigo Gin, lemon juice, simple syrup, sparkling.</i> | |
| BREAKFAST OF CHAMPIONS | 30 |
| <i>Whiskey, coffee infused Aperol, strawberry jam syrup, lemon & orange juice, topped with lager. Serves 2 to 4</i> | |
| PIMM'S CUP | 28 |
| <i>Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4 Turbo Charge - add gin for \$5</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

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| <i>Freshly squeezed orange or grapefruit</i> | 4 / 5 | <i>Freshly squeezed lemon or limeade</i> | 4.75 |
| <i>Cranberry</i> | 2.25 | | |
| <i>Tomato</i> | 2.25 / 2.75 | | |

HOT DRINKS

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

OTHER BEVERAGES

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| <i>Traditional iced tea</i> | 2.25 |
| <i>Iced jasmine green tea</i> | 3.00 |
| <i>Soft drinks</i> | 2.25 |
| <i>Sparkling Water</i> | 2.50 / 7.00 |
| <i>Milk</i> | 2.00 / 3.00 |

WEEKDAY LUNCH

11AM - 5PM

FOR THE TABLE

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| BLACK BEAN CASSOULET | 9.95 |
| <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> | |
| LENTIL HUMMUS | 9.95 |
| <i>Homemade lentil hummus with pita points for dipping.</i> | |
| FRIED GREEN TOMATOES | 8.95 |
| <i>Cornmeal battered sliced green tomatoes served with tomato aioli.</i> | |
| FRIED SHRIMP AND HUSH PUPPIES | 13.95 |
| <i>Cornmeal crusted served with cocktail or tartar sauce.</i> | |
| ROASTED MUSHROOM QUESO FUNDIDO | 9.95 |
| <i>Baked cheeses with savory roasted mushrooms, served with sourdough crostini.</i> | |

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| EVERYTHING CHEESE STRAWS | 6.95 |
| <i>Crispy puff pastry with Romano & parmesan, sprinkled with everything bagel seasoning.</i> | |
| GREEN CHILI SHREDDED BEEF FLAUTAS | 8.85 |
| <i>Crispy tortillas, cheese, green chili crema.</i> | |
| MAC & CHEESE | 8.95 |
| <i>Swiss, white cheddar, grana padano.</i> | |
| CRAB CAKES | 12.95 |
| <i>Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.</i> | |
| OYSTERS ROCKEFELLER | 1/2 FOR 8.95, DOZEN 15.95 |
| <i>Baked with spinach, Pernod, parmesan.</i> | |
| GRILLED OYSTERS | 1/2 FOR 8.95, DOZEN 15.95 |
| <i>Choose garlic butter & parmesan or New Orleans BBQ butter</i> | |

SOUP & SALAD

Served with homemade bread

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| TOMATO SOUP | 5.95 |
| SOUP OF THE DAY | 6.95 |
| 1/2 SALAD & SOUP | 9.95 |
| <i>Your choice of House, Bibb, Wild Caesar, or Lyonnaise.</i> | |

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| HOUSE SALAD | 6.95 | CRAB LOUIE | 18.95 |
| <i>Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.</i> | | <i>Lump crab, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.</i> | |
| BIBB SALAD | 11.95 | COBB SALAD | 15.95 |
| <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> | |
| SALMON SPINACH SALAD | 19.95 | SALAD LYONNAISE | 11.95 |
| <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> | |
| WILD CAESAR | 9.95 | LENTIL SALAD | 10.95 |
| <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

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|-------------------------------|--------------|--------------------------|-------------|
| <i>Grilled chicken breast</i> | 4.95 | <i>Grilled shrimp</i> | 8.95 |
| <i>Grilled salmon</i> | 13.95 | <i>Roasted mushrooms</i> | 6.95 |

DRESSINGS

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| <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

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



BURGERS & SANDWICHES

Served with jalapeno slaw or German potato salad

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

LUNCH SIDES & EXTRAS

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| 3.95 | 4.95 |
| <i>Jalapeno slaw</i> | <i>Onion strings</i> |
| <i>German potato salad</i> | <i>French fries</i> |
| <i>Seasonal vegetables</i> | <i>Pimento cheese grits</i> |



1820 UTICA SQUARE

WILDFORK.COM

DINNER

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 sourdough crostini.

EVERYTHING CHEESE STRAWS 6.95
Crispy puff pastry with Romano & parmesan, sprinkled with everything bagel seasoning.

GREEN CHILI SHREDDED BEEF FLAUTAS 8.85
Crispy tortillas, cheese, green chili crema.

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

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

OYSTERS ROCKEFELLER 1/2 FOR 8.95, DOZEN 15.95
Baked with spinach, Pernod, parmesan.

GRILLED OYSTERS 1/2 FOR 8.95, DOZEN 15.95
Choose garlic butter & parmesan or New Orleans BBQ butter.



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.

CRAB LOUIE SALAD 18.95
Lump crab, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.

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
Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.

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

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

CHEESEBURGER 19.95
Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun and French fries.

CHICKEN BREAST 22.95
Herb roasted and topped with lemon-caper white wine sauce, served with French fries & petite salad.

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 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*



1820 UTICA SQUARE

WILDFORK.COM

DRINKS

COCKTAILS

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| SAINTE AMARO | 12.00 |
| <i>Brandy Sainte Louise, Black Note Amaro, vermouth.</i> | |
| SODA JERK | 11.00 |
| <i>Coffee bean and cinnamon infused rum with house-made cream soda.</i> | |
| WINTER GARDEN | 11.00 |
| <i>Vodka, herb infused St. Germain, blood orange spritzer.</i> | |
| MR. WALSH | 10.00 |
| <i>Gin, Fever Tree Aromatic tonic, fruit assortment.</i> | |
| OLD SQUARE | 12.00 |
| <i>Rye, Grand Marnier, Lillet Rouge, Yellow Chartreuse, bitters</i> | |
| APEROL SPRITZ | 11.00 |
| <i>Aperol, brut sparkling, orange.</i> | |
| CHILI RITA | 12.00 |
| <i>Tequila or Mezcal, grapefruit, lime, triple sec, sriracha, chili flake.</i> | |
| EMPRESS 75 | 11.00 |
| <i>Empress 1908 Indigo Gin, lemon juice, simple syrup, sparkling.</i> | |
| WILD TODDY | 10.00 |
| <i>House-infused cinnamon whiskey, honey, lemon juice. *Served Hot.</i> | |

WINE BY THE GLASS

SPARKLING

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| <i>La Bella Sparkling, Prosecco (187 mL)</i> | 9 |
| <i>Opera Brut Sparkling, Spain</i> | 8 / 32 |
| <i>Cleto Chiarli Vecchia Modena Lambrusco, Italy</i> | 11 / 44 |

WHITE & ROSÉ

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| <i>Art of the Andes Moscato, Mendoza</i> | 9 / 36 |
| <i>Barnard Griffin Rosé, Columbia Valley</i> | 10 / 40 |
| <i>Anne Amie Pinot Gris, Willamette Valley</i> | 10 / 40 |
| <i>Conclusion Sauvignon Blanc, Napa Valley</i> | 10 / 40 |
| <i>Disruption Riesling, Columbia Valley</i> | 10 / 40 |
| <i>Los Vascos Chardonnay, Central Valley</i> | 10 / 40 |
| <i>Honig Sauvignon Blanc, Napa Valley</i> | 11 / 44 |
| <i>Kendall Jackson Chardonnay, California</i> | 11 / 44 |

RED

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| <i>Domaine de la Prebende Gamay, Beaujolais</i> | 9 / 36 |
| <i>Pull PDX Blend, Paso Robles</i> | 10 / 40 |
| <i>In Sheep's Clothing Cabernet Sauvignon, Columbia Valley</i> | 10 / 40 |
| <i>Chelsea Goldschmidt Merlot, Alexander Valley</i> | 11 / 44 |
| <i>Decero Malbec, Mendoza</i> | 12 / 48 |
| <i>Purple Hands Pinot Noir, Willamette Valley</i> | 12 / 48 |
| <i>Fortune 1621 Cabernet Sauvignon, Napa Valley</i> | 15 / 60 |



WINE ON TAP



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| <i>Chateau La Freynelle Bordeaux Blanc Entre-Deux-Mers, France</i> | <i>Boca Barrel Frizzante Blanco Conegliano, Italy</i> |
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\$10/GLASS
\$18/.5 LITER

\$7/GLASS
\$15/.5 LITER

BEER

DRAUGHT

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| <i>Kronenbourg 1664 European Lager, Carlsberg Breweries, France</i> | 6 |
| <i>Rotating Local Tap - Ask your server</i> | 6 |

BOTTLE / CAN

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| <i>Marshall This Land Lager, Marshall Brewing, OK</i> | 5 |
| <i>Coop F5, Coop Ale Works, OK</i> | 5 |
| <i>Neon Sunshine, Stonecloud Brewing, OK</i> | 5 |
| <i>Tulsa Flag, Dead Armadillo Craft Brewing, OK</i> | 5 |
| <i>Cast-a-Line Kolsch, Cabin Boys Brewing, OK</i> | 6 |
| <i>Amber, Dead Armadillo Craft Brewing, OK</i> | 6 |
| <i>Rotating Sour, Prairie Artisan Ales, OK</i> | 6 |
| <i>Dorothy's New World Lager, Toppling Goliath Brewing Co., IA</i> | 8 |
| <i>Guinness Draught, Guinness Ltd., Ireland</i> | 6 |
| <i>Pilsner Urquell, Plzensky Prazdroj, Czech Republic</i> | 6 |
| <i>London Porter, Fuller's, England</i> | 6 |
| <i>Organic Chocolate Stout, Sam Smith Old Brewery, England</i> | 7 |

WINE BY THE BOTTLE

SPARKLING

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

WHITE & ROSÉ

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|---|------------|
| <i>Kim Crawford Sauvignon Blanc, Marlborough</i> | 40 |
| <i>Dr. Loosen Riesling, Mosel</i> | 40 |
| <i>Santiago Ruiz Albarino, Rias Baixas</i> | 44 |
| <i>Champalou Chenin Blanc, Vouvray</i> | 45 |
| <i>Trimbach Pinot Blanc, Alsace</i> | 50 |
| <i>32 Winds Chardonnay, Russian River Valley</i> | 58 |
| <i>32 Winds Rosé, Russian River Valley</i> | 58 |
| <i>Alois Lagader Pinot Grigio, Alto Adige</i> | 62 |
| <i>Grgich Hills Fume Blanc, Napa Valley</i> | 68 |
| <i>Sonoma Cutrer Chardonnay, Russian River Valley</i> | 80 |
| <i>Far Niente Chardonnay, Napa Valley</i> | 118 |

RED

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| <i>Ken Wright Pinot Noir, Willamette Valley</i> | 58 |
| <i>Fonterutoli Chianti Classico, Tuscany</i> | 58 |
| <i>Mendel Malbec, Lujan de Cuyo</i> | 58 |
| <i>L.Ecole Merlot, Columbia Valley</i> | 60 |
| <i>Ridge 3 Valleys Zinfandel, Sonoma</i> | 60 |
| <i>Owen Roe Rosa Mystica Cabernet Franc, Yakima</i> | 62 |
| <i>Bruno Colin Bourgogne, Burgundy</i> | 72 |
| <i>Leviathan Red Blend, California</i> | 72 |
| <i>The Prisoner Red Blend, Napa Valley</i> | 88 |
| <i>Stags Leap Merlot, Napa Valley</i> | 96 |
| <i>Paul Hobbs Crossbarn Cabernet Sauvignon, California</i> | 98 |
| <i>Raymond Reserve Cabernet Sauvignon, Napa Valley</i> | 100 |
| <i>Mt. Eden Pinot Noir, Santa Cruz Mountains</i> | 114 |
| <i>Mayacamas Merlot, Mt. Veeder</i> | 116 |
| <i>Nickel & Nickel Cabernet Sauvignon, Oakville</i> | 164 |
| <i>Spottswoode Lydenhurst Cabernet Sauvignon, Napa Valley</i> | 168 |
| <i>Hourglass Blueline Estate, Cabernet Sauvignon, Calistoga</i> | 225 |

WEEKEND BRUNCH

OPEN - 4PM

TRADITIONAL MORNING

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

SIDES AND EXTRAS

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



TRADITIONAL AFTERNOON

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

WILD FORK SPECIALTIES

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|--|--------------|
| STEAK & EGGS | 15.95 |
| <i>5 oz. flank steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i> | |
| BREAKFAST BURRITO | 12.95 |
| <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> | |
| WILD FORK HASH | 13.95 |
| <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> | |
| SHRIMP & PIMENTO CHEESE GRITS | 18.95 |
| <i>Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i> | |
| CORN TORTILLA STACK | 11.95 |
| <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> | |
| S.O.S. | 13.95 |
| <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

| | |
|---|-----------|
| WILD COFFEE | 10 |
| <i>Bulleit bourbon, sweet cream foam, turbinado sugar, served hot or iced.</i> | |
| BLOODY MARY | 10 |
| <i>Zing Zang, lime juice, black pepper, salted rim. Ask your server for a card to customize yours!</i> | |
| MORNINGS IN HAVANA | 11 |
| <i>Coconut rum, mint leaves, lime, sparkling.</i> | |
| EMPRESS 75 | 11 |
| <i>Empress 1908 Indigo Gin, lemon juice, simple syrup, sparkling.</i> | |
| BREAKFAST OF CHAMPION'S | 30 |
| <i>Whiskey, coffee infused Aperol, strawberry jam syrup, lemon & orange juice, topped with lager. Serves 2 to 4</i> | |
| PIMM'S CUP | 28 |
| <i>Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4. Turbo Charge - add gin for \$5</i> | |



MIMOSAS

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

| | |
|----------------------------|------------------------------|
| MIMOSA | + ENHANCEMENTS |
| GLASS 6 / CARAFE 20 | GLASS 1.50 / CARAFE 6 |



JUICES

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