

WEEKDAY BREAKFAST

7AM - 11AM

TRADITIONAL MORNING

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

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

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.</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

WAKE UP, DUDE	10
<i>vodka, cereal milk, simple syrup</i>	
MORNINGS IN HAVANA	11
<i>Coconut rum, mint leaves, lime, champagne.</i>	
WILD COFFEE	10
<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>	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

<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

<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 - 4PM

FOR THE TABLE

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

SOUPS

Served with homemade bread

TOMATO SOUP	5.95
SOUP OF THE DAY	6.95

SOUP & SALAD

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

SALADS

HOUSE SALAD 6.95 <i>Mixed greens with carrots, tomatoes, and your choice of dressing.</i>	CRAB LOUIE SALAD 18.95 <i>Lump crab, hard boiled egg, tomatoes, radishes, asparagus, and romaine with Louie dressing.</i>
BIBB SALAD 11.95 <i>Bibb lettuce, red wine vinaigrette, and freshly shaved parmesan cheese.</i>	COBB SALAD 15.95 <i>Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.</i>
SALMON SPINACH SALAD 19.95 <i>Warm salmon, spinach, shaved red onions, almonds, feta cheese, warm potatoes, and Dijon honey vinaigrette.</i>	SALAD LYONNAISE 11.95 <i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i>
WILD CAESAR 9.95 <i>Romaine lettuce with artichokes, olives, feta, and parmesan cheese.</i>	LENTIL SALAD 10.95 <i>Chilled tender lentils with spinach, feta, roasted red bell peppers, and aged red wine vinaigrette.</i>

TOP YOUR SALAD

Grilled chicken breast 4.95	Grilled shrimp 8.95
Grilled salmon 13.95	Roasted mushrooms 6.95

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

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 poached egg on top of cheesy grits.</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

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

3.95 <i>Jalapeño slaw</i>	4.95 <i>Mac & 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>	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

<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

<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



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.

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, 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.

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.

AIRLINE CHICKEN BREAST 22.95

Stuffed with herbed goat cheese and spinach, topped with romesco sauce. Served with grilled sourdough dressing.

MEDITERRANEAN BRAISED LAMB 25.95

Braised in tomatoes and olives. Served with flash fried polenta and almond dukkah.

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 a spicy mustard-maple glaze. Served with grilled radicchio and jasmine rice.

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 • Grilled Radicchio



1820 UTICA SQUARE

WILDFORK.COM

DRINKS

COCKTAILS

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

<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

<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

<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



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

*Boca Barrel
Frizzante Blanco
Conegliano, Italy*

**\$10/GLASS
\$18/.5 LITER**

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

BEER

DRAUGHT

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

BOTTLE / CAN

<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

<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

<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

<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 Bluevine Estate, Cabernet Sauvignon, Calistoga</i>	225

WEEKEND BRUNCH

OPEN - 4PM

TRADITIONAL MORNING

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>	5.95
<i>Blueberry with Lemon Curd</i>	6.95
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

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

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>Frisee 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

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.</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

WAKE UP, DUDE	10
<i>Vodka, cereal milk, simple syrup.</i>	
MORNINGS IN HAVANA	11
<i>Coconut rum, mint leaves, lime, champagne.</i>	
WILD COFFEE	10
<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.*

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