



# WEEKDAY BREAKFAST

7AM - 11AM

1820 UTICA SQUARE

## TRADITIONAL MORNING

**TWO-EGG BREAKFAST** 10.95  
*Two eggs any style, served with choice of side, meat, and toast.*

**SOUTHWEST OMELETTE** 14.50  
*Three-egg omelette with sausage, bell peppers, onions, jalapeño, and cheese, topped with pico de gallo. your choice of side and toast.*

**VEGGIE OMELETTE** 13.95  
*Three-egg omelette with seasonal vegetables, mozzarella & cheddar cheeses. Your choice of side and toast.*

**BREAKFAST SANDWICH** 9.95  
*Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.*

**SHEA'S AVOCADO TOAST** 10.95  
*Smashed avocado on grilled sourdough topped with marinated tomatoes and everything bagel seasoning. - add a poached egg for 1.50*

**GRAIN BOWL** 11.95  
*Pan roasted mushrooms, whipped feta, sautéed greens, and avocado on top of vegetarian grains. - add a poached egg for 1.50*

**WILD FORK B.L.T.** 13.95  
*Applewood smoked bacon, lettuce, tomato, and chipotle aioli, on wheat. add avocado for 1.50 - add an egg for 1.50*

**SALAD LYONNAISE** 12.95  
*Frisee salad with a poached egg, lardon, and champagne vinaigrette.*

**PANCAKES**  
*Traditional Buttermilk* 8.95  
*Blueberry with Lemon Curd* 10.95

**BRIOCHE FRENCH TOAST** 12.95  
*A thick slice of custard soaked brioche. Served with real maple syrup and macerated blueberries and strawberries.*

**HOMEMADE GRANOLA WITH FRUIT & YOGURT** 7.95

**OATMEAL** add raisins and bananas for \$1.50 6.95

## SIDES AND EXTRAS

**SIDES** 3.25

*Breakfast Potatoes • Grits • Sliced Tomatoes  
Seasonal Fruit*

**BREAKFAST MEATS** 5

*Applewood Smoked Bacon • Sausage • Ham*

**TOAST** 4

*Wheat • Sourdough • English Muffin*

**BISCUIT & GRAVY** 5

*Homemade biscuit served with sausage gravy*



## WILD FORK SPECIALTIES

**STEAK & EGGS** 19.95  
*5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.*

**BREAKFAST BURRITO** 13.95  
*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.*

**WILD FORK HASH** 14.95  
*Two eggs cooked any style on top of sausage, ham, bacon, onions, bell peppers, mushrooms, potatoes, cheese, & pico de gallo. Served with toast or biscuit & gravy.*

**SHRIMP & PIMENTO CHEESE GRITS** 18.95  
*Four sautéed shrimp and a poached egg on top of cheesy pimento grits with marinated tomato and bacon.*

**CORN TORTILLA STACK** 12.95  
*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.*



## MORNING PICK ME UP

**LIMONCELLO SPRITZ** 12  
*Limoncello, brut, lemon juice, blueberries.*

**BLOODY MARY** 10  
*Zing Zang, lime juice, salted rim.*

**EMPRESS 75** 11  
*Empress gin, prosecco, lemon, sugar rim.*

**MORNINGS IN HAVANA** 11  
*Coconut rum, prosecco, mint simple, lime juice.*

**WILD HOT COFFEE** 10  
*Rye whiskey, hot coffee, sweet cream foam, brown sugar rim.*

**WILD ICED COFFEE** 10  
*Rye whiskey, cold brew liqueur, sweet cream foam, brown sugar rim.*

**PIMM'S PITCHER** 28  
*Pimm's, house-made lemonade, fruit assortment. Serves 2 to 4. Turbo Charge - add gin for \$5*

**PEACH BELLINI** GLASS 8 / CARAFE 20 / PITCHER 30  
*Orange-peach vodka, prosecco, lemon juice.*



## MIMOSAS

*With the option of orange, grapefruit, pineapple or cranberry Juice.*

*Enhance your mimosa with St. Germaine, Aperol, or Cointreau.*

**MIMOSA**  
GLASS 6 / CARAFE 20

**+ ENHANCEMENTS**  
GLASS 1.50 / CARAFE 6



## JUICES

*Tomato* 3 / 5 *Fresh Squeezed Orange Juice* 4 / 6  
*Cranberry* 3 / 5 *Fresh Squeezed Grapefruit Juice* 4 / 6

## HOT DRINKS

*Bottomless coffee regular or decaf* 2.95  
*Pot of hot tea (various types)* 3.50  
*Hot Chocolate* 3.25

## OTHER BEVERAGES

*Traditional iced tea* 3.00  
*Soft drinks* 3.00  
*Sparkling Water* 4 / 7  
*Milk* 2.50 / 3.50



# WEEKDAY LUNCH

11AM - 5PM

1820 UTICA SQUARE

## FOR THE TABLE

<b>BLACK BEAN CASSOULET</b>	<b>10.95</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>LENTIL HUMMUS</b>	<b>9.95</b>
<i>Homemade lentil hummus with pita points for dipping.</i>	
<b>FRIED GREEN TOMATO CAPRESE</b>	<b>10.95</b>
<i>Cornmeal crusted tomatoes, fresh mozzarella and tomato aioli.</i>	
<b>CRISPY EGGPLANT</b>	<b>9.95</b>
<i>Panko &amp; parmesan crusted, served with marinara.</i>	
<b>ROASTED MUSHROOM QUESO FUNDIDO</b>	<b>10.95</b>
<i>Baked cheeses with savory roasted mushrooms, served with sourdough crostini.</i>	

<b>EVERYTHING CHEESE STRAWS</b>	<b>6.95</b>
<i>Crispy puff pastry with Romano &amp; parmesan, sprinkled with everything bagel seasoning.</i>	
<b>MAC &amp; CHEESE</b>	<b>8.95</b>
<i>Swiss, white cheddar, grana padano.</i>	
<b>CRAB CAKES</b>	<b>12.95</b>
<i>Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.</i>	
<b>WHIPPED FETA</b>	<b>12.95</b>
<i>Served on crostini, topped with mango chutney &amp; toasted almonds, with a spring mix salad.</i>	
<b>BRUSSELS SPROUTS</b>	<b>8.95</b>
<i>Crispy sprouts served with tomato vinaigrette.</i>	

## SOUP & SALAD

*Served with homemade bread*

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

**HOUSE SALAD 6 / 12**  
*Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.*

**POACHED PEAR SALAD 12.95**  
*Mixed greens, marinated red onions, walnuts, blue cheese, and champagne vinaigrette.*

**SALMON SALAD 19.95**  
*Seared salmon, spinach, shaved red onions, almonds, feta cheese, crispy potatoes, & honey-dijon vinaigrette.*

**WILD CAESAR 7 / 13**  
*Romaine lettuce with artichokes, olives, feta, and parmesan cheese.*

**WILTED SPINACH SALAD 16.95**  
*Radish, red onion, bacon, croutons and hard-boiled egg. Warm apple-cider vinaigrette.*

**COBB SALAD 16.95**  
*Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.*

**SALAD LYONNAISE 12.95**  
*Frisee salad with a poached egg, lardon, and champagne vinaigrette.*

**LENTIL SALAD 11.95**  
*Chilled tender lentils with spinach, feta, roasted red bell peppers, and aged red wine vinaigrette.*

### TOP YOUR SALAD

Grilled chicken breast	<b>6.95</b>	Grilled shrimp	<b>9.95</b>
Grilled salmon	<b>13.95</b>	Roasted mushrooms	<b>6.95</b>
Avocado	<b>5.95</b>		

### DRESSINGS

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

## WILD FORK SPECIALTIES

<b>STEAK &amp; EGGS</b>	<b>19.95</b>
<i>5 oz. strip 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 a poached egg on top of cheesy pimento grits with marinated tomato and bacon.</i>	
<b>CRAB PASTA</b>	<b>27.95</b>
<i>Bucatini &amp; crab meat tossed in lemon caper butter sauce, topped with toasted garlic bread crumbs.</i>	
<b>SOUTHERN FIVE SPICE CATFISH</b>	<b>17.95</b>
<i>Grilled or fried catfish &amp; fresh herb tartar sauce. Served with French fries and jalapeño slaw.</i>	
<b>TWO-EGG BREAKFAST</b>	<b>10.95</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>14.95</b>
<i>Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun. Add egg for \$1.50.</i>	
<b>MEDITERRANEAN BURGER</b>	<b>14.95</b>
<i>Greek-seasoned ground beef on flatbread with feta, lettuce, tomato, onion, and creamy herb vinaigrette.</i>	
<b>WILD FORK CHICKEN SANDWICH</b>	<b>13.95</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>11.95</b>
<i>Housemade pimento cheese with tomato on sourdough. Add Bacon for \$3</i>	
<b>WILD FORK B.L.T.</b>	<b>13.95</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>11.95</b>
<i>Shredded chicken salad with lettuce and tomato on wheat bread.</i>	
<b>LENTIL &amp; FETA SANDWICH</b>	<b>12.95</b>
<i>Lentils &amp; feta on toasted flatbread with hummus, spinach, tomato, and red wine vinaigrette.</i>	

### 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





# DINNER

1820 UTICA SQUARE

## 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>	10.95	<b>EVERYTHING CHEESE STRAWS</b> <i>Crispy puff pastry with Romano &amp; parmesan, sprinkled with everything bagel seasoning.</i>	6.95
<b>LENTIL HUMMUS</b> <i>Homemade lentil hummus with pita points for dipping.</i>	9.95	<b>MAC &amp; CHEESE</b> <i>Swiss, white cheddar, grana padano.</i>	8.95
<b>FRIED GREEN TOMATO CAPRESE</b> <i>Cornmeal crusted tomatoes, fresh mozzarella and tomato aioli.</i>	10.95	<b>CRAB CAKES</b> <i>Fried crab cakes, jalapeño slaw, tomato vinaigrette, creamy herb dressing.</i>	12.95
<b>CRISPY EGGPLANT</b> <i>Panko &amp; parmesan crusted, served with marinara.</i>	9.95	<b>WHIPPED FETA</b> <i>Served on crostinis, topped with mango chutney &amp; toasted almonds, with a spring mix salad.</i>	12.95
<b>ROASTED MUSHROOM QUESO FUNDIDO</b> <i>Baked cheeses with savory roasted mushrooms, served with sourdough crostinis.</i>	10.95	<b>BRUSSELS SPROUTS</b> <i>Crispy sprouts served with tomato vinaigrette.</i>	8.95

## SOUPS & SALADS

<b>TOMATO SOUP OR SOUP OF THE DAY</b> <i>Served with homemade bread.</i>	6.95	<b>POACHED PEAR SALAD</b> <i>Mixed greens, marinated red onions, walnuts, blue cheese, and champagne vinaigrette.</i>	12.95
<b>HOUSE SALAD</b> <i>Mixed greens with carrots, tomatoes, cucumbers, raddish, tortilla strips, and your choice of dressing.</i>	6 / 12	<b>COBB SALAD</b> <i>Chopped lettuce, grilled chicken, tomato, eggs, bacon, blue cheese, avocado, and red wine vinaigrette.</i>	16.95
<b>WILD CAESAR</b> <i>Romaine lettuce with artichokes, olives, feta, and parmesan cheese.</i>	7 / 13	<b>SALMON SALAD</b> <i>Seared salmon, spinach, shaved red onions, almonds, feta cheese, crispy potatoes, &amp; honey-dijon vinaigrette.</i>	19.95

## WILD FORK SPECIALTIES

<b>STUFFED PORK CHOP</b> <i>Grilled bone-in, stuffed with mushrooms &amp; mozzarella cheese. Served with sautéed garlic spinach and crispy smashed potatoes.</i>	24.95	<b>RIGATONI</b> <i>Sliced grilled chicken &amp; pasta tossed in tomato cream sauce, topped with housemade giardiniera.</i>	26.95
<b>CRISPY CATFISH</b> <i>Served with jasmine rice and shrimp etouffee.</i>	24.95	<b>CRAB PASTA</b> <i>Bucatini &amp; crab meat tossed in lemon caper butter sauce, topped with toasted garlic bread crumbs.</i>	27.95
<b>STEAK DIANE</b> <i>Hand cut petite filet topped with mushroom cream sauce. Served with garlic mashed potatoes and grilled asparagus.</i>	33.95	<b>GRILLED SALMON</b> <i>Topped with tomato vinaigrette, served with jasmine rice and asparagus.</i>	25.95
<b>NEW YORK STRIP</b> <i>Grilled and served over eggplant caponata with pepper crusted goat cheese.</i>	33.95	<b>BRAISED LAMB SHOULDER</b> <i>Served with creamy orzo pasta and crispy brussels sprouts.</i>	30.95
<b>CHEESEBURGER</b> <i>Two patties, American cheese, lettuce, tomato, onion, Wild sauce, potato bun and French fries.</i>	19.95	<b>SMOTHERED HALF CHICKEN</b> <i>Topped with lemon artichoke cream, sauteed spinach and served with jasmine rice.</i>	24.95

## DINNER SIDES & EXTRAS

\$4.95

- French fries ● Eggplant caponata ● Sautéed garlic spinach ● Jasmine rice ● Etouffee & jasmine rice
- Crispy brussels sprouts ● Crispy smashed potatoes ● Garlic mashed potatoes



# DRINKS

1820 UTICA SQUARE

## COCKTAILS

<b>JUICEBOX MULE</b>	11
<i>White rum, apricot liqueur, pomegranate juice, and ginger beer.</i>	
<b>FIG TODDY</b>	12
<i>Slight vodka, fig syrup, amaretto, lemon juice, and hot water.</i>	
<b>GINGER SNAP</b>	12
<i>Ginger whiskey, allspice liqueur, vanilla, and clove brown sugar syrup.</i>	
<b>DANCING CHERRIES</b>	12
<i>Mezcal, luxardo, amarena cherry syrup, lemon juice, orange bitters, and simple syrup.</i>	
<b>THE WINTER GARDEN</b>	12
<i>Vodka, herb infused st germain, spritzer.</i>	
<b>COWBOY GIMLET</b>	12
<i>Uncle Val's Twist Gin, candied jalapeño syrup, lime juice.</i>	
<b>CHILI RITA</b>	14
<i>Tequila or Mezcal, grapefruit, lime, triple sec, sriracha, chili flake.</i>	
<b>BARONESS</b>	14
<i>Empress gin, dolin blanc, orange infused white wine syrup, green chartreuse spray.</i>	
<b>ELDERBERRY SPRITZ</b>	14
<i>Elderberry liqueur, prosecco, saffron &amp; allspice berry garnish.</i>	
<b>BRANDY SPICE</b>	14
<i>Brandy, grand marnier, pear and cinnamon syrup, lemon juice.</i>	

## BEER

<b>DRAUGHT</b>	
<i>Kronenbourg 1664 European Lager, Carlsberg Breweries, France</i>	
	8
<i>Rotating Local Tap - Ask your server</i>	
	8
<b>BOTTLE / CAN</b>	
<i>Lite Lager, Stonecloud Brewing, OK</i>	
	5
<i>Marshall This Land Lager, Marshall Brewing, OK</i>	
	6
<i>Coop F5, Coop Ale Works, OK</i>	
	6
<i>Neon Sunshine, Stonecloud Brewing, OK</i>	
	6
<i>Tulsa Flag, Dead Armadillo Craft Brewing, OK</i>	
	6
<i>Cast-a-Line Kolsch, Cabin Boys Brewing, OK</i>	
	7
<i>Rotating Sour, Prairie Artisan Ales, OK</i>	
	7
<i>Mosquito Hawk Amber, Skydance Brewing Co, OK</i>	
	7
<i>Shackbury/WhistlePig Barrel Aged Cider, VT</i>	
	7
<i>Guinness Draught, Guinness Ltd., Ireland</i>	
	7
<i>Pilsner Urquell, Plzensky Prazdroj, Czech Republic</i>	
	7
<i>Pseudo Sue, Toppling Goliath Brewing Co., IA</i>	
	8
<i>Rotating Local Cans</i>	
	8

## WINE

<b>WHITE</b>	
<i>Milbrandt Pinot Grigio, Columbia</i>	
	9 / 36
<i>Lulu Sauvignon Blanc, Loire</i>	
	9 / 36
<i>Cape Bleue Rosé, Cornas</i>	
	9 / 36
<i>L'Ecole No. 41 Chenin Blanc, Columbia Valley</i>	
	10 / 40
<i>House of Brown Chardonnay, Lodi</i>	
	10 / 40
<i>Kendall Jackson Chardonnay, California</i>	
	11 / 44
<i>32 Winds Sauvignon Blanc, Dry Creek Valley</i>	
	12 / 48
<i>Colleleva Verdicchio, Marche</i>	
	32
<i>Boulder Bank Sauvignon Blanc, Marlborough</i>	
	36
<i>Union Sacré Dry Riesling, California</i>	
	38
<i>Château de Trinquedel Rosé, Tavel</i>	
	46
<i>La Oveja Blanco Natural, Mendoza</i>	
	46
<i>La Jacarde Beaujolais Blanc, Beaujolais-Villages</i>	
	48
<i>Alois Lagader Pinot Grigio, Alto Adige</i>	
	50
<i>Champalou Chenin Blanc, Vouvray</i>	
	54
<i>Trione Chardonnay, Russian River</i>	
	62
<i>Grgich Hills Fume Blanc, Napa</i>	
	65
<i>Trimbach Pinot Blanc, Alsace</i>	
	72
<i>Mt. Eden Estate Chardonnay, Santa Cruz Mountains</i>	
	125
<b>RED</b>	
<i>Je Déteste Merlot, France</i>	
	9 / 36
<i>La Solitude Côtes-du-Rhône Rouge, France</i>	
	9 / 36
<i>Lamadrid Malbec, Mendoza</i>	
	10 / 40
<i>In Sheep's Clothing Cabernet Sauvignon</i>	
	10 / 40
<i>Valpane Barbera, Monferrato</i>	
	11 / 44
<i>Cloudline Pinot Noir, Willamette</i>	
	12 / 48
<i>Gehricke Cabernet Sauvignon, Knights Valley</i>	
	15 / 60
<i>Coppola Claret, California</i>	
	15 / 60
<i>Domaine Cheveau Gamay, Beaujolais-Villages</i>	
	44
<i>Domaine de la Guilloterie Cabernet Franc, Loire</i>	
	46
<i>Dashe Cellars Zinfandel, California</i>	
	52
<i>Mendel Malbec, Lujan de Cuyo</i>	
	54
<i>L'Ecole Merlot, Columbia</i>	
	58
<i>Optical Illusion Chardonnay/Merlot, Mendocino</i>	
	60
<i>Skinner Syrah, California</i>	
	60
<i>Purple Hands Pinot Noir, Willamette</i>	
	62
<i>Fonterutoli Chianti Classico, Tuscany</i>	
	62
<i>Union Sacré Pinot Noir, California</i>	
	64
<i>Regis Bouvier Pinot Noir, Bourgogne France</i>	
	68
<i>Stag's Leap Merlot, Napa</i>	
	78
<i>Leviathan Red Blend, California</i>	
	80
<i>Raymond Reserve Cabernet Sauvignon, Napa</i>	
	92
<i>Spottswode Lyndenhurst Cabernet Sauvignon, Napa</i>	
	148
<i>Hourglass Bluevine Estate, Cabernet Sauvignon, Calistoga</i>	
	188
<b>SPARKLING</b>	
<i>Opera Brut Sparkling, Spain</i>	
	6 / 24
<i>La Bella Prosecco, Friuli (187ml)</i>	
	9
<i>Freixenet Sparkling Rosé, Italy (187ml)</i>	
	12
<i>Tintero Moscato d'Asti, Piedmont (375ml)</i>	
	18
<i>Adami Bosco di Gica Prosecco, Italy</i>	
	52
<i>Royal Seyssel Grand Cru Brut, Savoie &amp; Bugey</i>	
	64
<i>Nicolas Feuillatte Brut, Champagne</i>	
	92



### WINE ON TAP



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

\$10/GLASS  
\$22/HALF LITER

*Boca Barrel  
Frizzante Blanco  
Conegliano, Italy*

\$6/GLASS  
\$14/HALF LITER





# WEEKEND BRUNCH

OPEN - 4PM

1820 UTICA SQUARE

## TRADITIONAL MORNING

<b>TWO-EGG BREAKFAST</b>	<b>10.95</b>
<i>Two eggs any style, served with choice of side, meat, and toast.</i>	
<b>OMELETTE OF THE DAY</b>	<b>13.95</b>
<i>Three-egg omelette with unique items selected by Chef Julie. Your choice of side and toast.</i>	
<b>BREAKFAST SANDWICH</b>	<b>9.95</b>
<i>Fried egg with ham and cheddar on an English muffin. Served with breakfast potatoes.</i>	
<b>SHEA'S AVOCADO TOAST</b>	<b>10.95</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>8.95</b>
<i>Blueberry with Lemon Curd</i>	<b>10.95</b>
<b>MINIATURE CINNAMON ROLLS</b>	<b>8.95</b>
<i>In a cast iron skillet with royal icing.</i>	
<b>BRIOCHE FRENCH TOAST</b>	<b>12.95</b>
<i>A thick slice of custard soaked brioche with real maple syrup.</i>	
<b>HOMEMADE GRANOLA WITH FRUIT &amp; YOGURT</b>	<b>7.95</b>
<b>OATMEAL</b> <i>add raisins and bananas for \$1.50</i>	<b>6.95</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>5</b>
<i>Applewood Smoked Bacon • Sausage • Ham</i>	
<b>TOAST</b>	<b>4</b>
<i>Wheat • Sourdough • English Muffin</i>	
<b>BISCUIT &amp; GRAVY</b>	<b>5</b>
<i>Homemade biscuit served with sausage gravy</i>	



## TRADITIONAL AFTERNOON

<b>GRAIN BOWL</b>	<b>11.95</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>13.95</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>12.95</b>
<i>Frisee salad with a poached egg, lardon, and champagne vinaigrette.</i>	
<b>CHICKEN SALAD SANDWICH</b>	<b>11.95</b>
<i>Shredded chicken salad with lettuce and tomato on wheat bread.</i>	
<b>CHEESEBURGER</b>	<b>14.95</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>19.95</b>
<i>5 oz. strip steak with chimichurri, red salsa, breakfast potatoes, and two eggs any style.</i>	
<b>BREAKFAST BURRITO</b>	<b>13.95</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>14.95</b>
<i>Two eggs cooked any style on top of sausage, ham, bacon, onions, 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>12.95</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>15.95</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>LIMONCELLO SPRITZ</b>	<b>12</b>
<i>Limoncello, brut, lemon juice, blueberries.</i>	
<b>BLOODY MARY</b>	<b>10</b>
<i>Zing Zang, lime juice, salted rim.</i>	
<b>EMPRESS 75</b>	<b>11</b>
<i>Empress gin, prosecco, lemon, sugar rim.</i>	
<b>MORNINGS IN HAVANA</b>	<b>11</b>
<i>Coconut rum, prosecco, mint simple, lime juice.</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>PEACH BELLINI</b>	<b>GLASS 8 / CARAFE 20 / PITCHER 30</b>
<i>Orange-peach vodka, prosecco, lemon juice.</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 20</b>	<b>GLASS 1.50 / CARAFE 6</b>



<b>JUICES</b>		
<i>Tomato</i>	<b>3 / 5</b>	<i>Fresh Squeezed Orange Juice</i> <b>4 / 6</b>
<i>Cranberry</i>	<b>3 / 5</b>	<i>Fresh Squeezed Grapefruit Juice</i> <b>4 / 6</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>3</b>
<i>Pot of hot tea (various types)</i>	<b>3.50</b>	<i>Soft drinks</i> <b>3</b>
<i>Hot Chocolate</i>	<b>3.25</b>	<i>Sparkling Water</i> <b>4 / 7</b>
		<i>Milk</i> <b>2.50 / 3.50</b>