



# WILDFLOWER BISTRO

## Weekend Brunch

Sat and Sun 10:00 am-1:00 pm

### MAIN DISHES

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<b>Eggs Benedict Wild Style</b> .....	24
A classic eggs benedict on an English muffin with a traditional hollandaise. Offered with either <b>seared rosemary boar</b> , or <b>smoked salmon</b> . Served with a side of fruit and steamed rice (hakumai).	
<b>Bread Pudding Continental</b> .....	21
Spiced and savory house-made sweetbread served with a panna cotta inspired yogurt and fruit, along with both orange juice and coffee.	
<b>Wildflower Frittata</b> .....	18
Eggy creamy goodness encapsulating tantalizing local produce, prepared fresh daily, and baked in a cast iron pan. Served with a side of fresh fruit .	
<b>Steak and Eggs</b> .....	27
8 oz Painted Hill Farms sirloin served with crispy potato cakes and mouth-watering local heirloom tomato slices.	
<b>Charcuterie</b> .....	27
Assortment of artisan cheeses, meats, pickled veggies, jam, mixed nuts and crackers	

### SIDES

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<b>Applewood Smoked Bacon (3 thick cut slices)</b> .....	7
<b>Bread Pudding</b> .....	6
<b>Fresh Fruit</b> .....	5
<b>Two Eggs—Any Style</b> .....	4
<b>English Muffin Toast</b> .....	2

### DRINKS

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<b>Mimosa</b> .....	8
Treveri sparkling wine and orange juice	
<b>Mimosa Flight</b> .....	18
3 assorted juices, seasonal fruit and Treveri sparkling wine	
<b>Wildflower Style Bloody Mary</b> .....	10
<b>Coffee / Hot Tea</b> .....	3
<b>Milk</b> .....	3
<b>Orange Juice</b> .....	4