

APPETIZERS

Wildflower's Famous Tomato Pie *Traditional Slice 8/ Mini Tart 5*

Heavenly Garlic Parmesan Cheese Dipping Sauce 12

Served with 9 Yeast Rolls
~ Extra Rolls .50 Each

Bread & Butter 3

4pc Sister Schubert Yeast Rolls & Butter, OR 2 Pieces Toasted Sourdough or Wheatberry
~ Substitute for Gluten Free Bread add 3

House Soup 6

Scoop of Chicken Salad 7

Served with Club Crackers

Kettle Cooked Potato Chips 7

Served with 4oz House Made Ranch

Tortilla Chips & House Salsa 6

~ ADD CREAM SAUCE -3

Mountain Style Shrimp Grits 9

Finely Diced Baby Gulf Shrimp Sautéed in Butter, Fresh Minced Garlic,
Diced Onion & House Seasonings,
Blended with Creamy Polenta Grits

Loaded Mountain Style Shrimp Grits 13

Mountain Style Shrimp Grits Topped with House Garlic Parmesan Cream Sauce,
Shredded Cheddar & Mozzarella Cheese,
Green Onions & Crumbled Bacon

FRESH SALADS

*House Dressings: Strawberry Balsamic / Balsamic / Ranch / Blue Cheese
OR Greek Feta Vinaigrette / Honey Mustard / Thousand Island*

Dinner Salad 9

Organic Mixed Greens, Shaved Parmesan & Diced Tomato
~ Side Salad -5

Strawberry Balsamic Dinner Salad 16

Organic Mixed Greens, Tomatoes, Crumbled Feta, Chopped Pecans, Dried Cranberries, Grapes, Shaved
Parmesan & Strawberry Balsamic

Tomato Pie Salad 20

Fresh Baby Spinach topped with Signature Traditional Sized Slice of Tomato Pie,
Crumbled Feta, Shaved Parmesan, Diced Tomato, Diced Green Onion & Crumbled Bacon

Greek Salad 13

Organic Mixed Greens, Tomatoes, Kalamata & Black Olives, Pepperoncini, Crumbled Feta & Shaved Parmesan

*Add to any Salad: Grilled Chicken 4oz- 5, 8oz- 9 / Grilled Shrimp Skewer- 8 /
Wild Caught Salmon 4oz- 12, 8oz- 22 / Sautéed Vegetables- 5 /
Alabama's Own Grilled Conecuh Sausage / Grilled Portobello -6 each*

DINNER ENTRÉES

Entrées Include an Organic Mixed Green Salad & Yeast Roll

STEAKS

Prime Rib *Market*

Certified Angus Rib Eye, Roasted with Fresh Rosemary, Garlic & Cabernet Sauvignon, Encrusted with Cracked Peppercorns & Spices, Served with Au Jus & Horsey Sauce Served with Garlic Smashed Potatoes & Sautéed Vegetables

Black N Blue Prime Rib *Market*

Certified Angus Rib Eye, Roasted with Fresh Rosemary, Garlic & Cabernet Sauvignon, Topped with Blue Cheese & Garlic Parmesan Cream Sauce Served with Au Jus & Horsey Sauce, Served with Garlic Smashed Potatoes & Sautéed Vegetables

Hamburger Steak 25

House Ground Sirloin & Filet Mignon, Topped with Sautéed Peppers, Onions & Garlic Parmesan Cream Sauce, Served with Garlic Smashed Potatoes & Sautéed Vegetables

Black N Blue Hamburger Steak 30

House Ground Sirloin & Filet Mignon, Topped with Sautéed Peppers, Onions, Garlic Parmesan Cream Sauce & Blue Cheese, Served with Garlic Smashed Potatoes & Sautéed Vegetables

Grilled Filet Mignon *Market*

House Cut Certified Angus Filet Mignon Served with Garlic Smashed Potatoes & Sautéed Vegetables

Black N Blue Filet Mignon *Market*

Blackened House Cut Certified Angus, Topped with Crumbled Blue Cheese & Garlic Parmesan Cream Sauce, Served with Garlic Smashed Potatoes & Sautéed Vegetables

CHICKEN

Smothered Chicken 25

Grilled Chicken Breast, Topped with Sautéed Onion, Bell Pepper, Honey Mustard, Shredded Mozzarella & Cheddar, Baked to Blend the Flavors, Served with Garlic Smashed Potatoes & Sautéed Vegetables
~ Add Bacon -3

BBQ Bacon Smothered Chicken 27

Grilled Chicken Breast, Topped with Sautéed Onion, Bell Pepper, BBQ Sauce, Bacon Crumbles, Shredded Mozzarella & Cheddar, Baked to Blend the Flavors, Served with Garlic Smashed Potatoes & Sautéed Vegetables

SEAFOOD

Wild Caught Salmon *Market*

Fresh Never Frozen, Hand Cut from Faroe Island -8oz, Served with Garlic Smashed Potatoes & Sautéed Vegetables

Seaside Shrimp Grits Entrée 26

Gulf Shrimp Skewer, Side of Shrimp Grits, Bean of the Day & House Made Slaw
-Without Shrimp Skewer -18

~ Add Conecuh Sausage -6

Make it Loaded (cream sauce, crumbled bacon, mixed cheese & green onion) Add -4

Shrimp Scampi 24

Angel Hair Pasta, Gulf Shrimp, House Chardonnay Scampi Butter Topped with Shaved Parmesan & Diced Green Onions, Served with Sautéed Vegetables

~ Substitute Chilled Zucchini Noodles (Raw Spirals) For Pasta -3

Add Conecuh Sausage -6

See À la carte for Delicious Additions

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

\$3 Split Plate Fee if the Kitchen Splits the Plates

20% Gratuity May Be Added to Parties of 6 or More

SIGNATURE ENTRÉES

All Signature Dishes include an Organic Mixed Green Side Salad & a Yeast Roll

Loaded Tomato Pie Entrée 27

Angel Hair Pasta, Garlic Parmesan Cream Sauce, Grilled Chicken, Medium Tomato Pie, Garnished with Shaved Parmesan, Crumbled Feta, Diced Tomato & Green Onion, on a Small Bed of Fresh Spinach Served with Sautéed Vegetables
~ Vegetarian Loaded Tomato Pie -23

Mediterranean Pasta 18

Chilled Angel Hair Pasta, Sautéed Vegetables, House Mediterranean Sauce, Topped with Shaved Parmesan, Tomato, Feta, Black & Kalamata Olives, Diced Green Onion & Pepperoncini Peppers, Served with Sautéed Vegetables
~ Substitute Chilled Zucchini Noodles (Raw Spirals) for Angel Hair- 3
See À la carte for Delicious Additions

House "Feta"ccine Alfredo 20

Fettuccine Noodles, House Alfredo Sauce, Garnished with Feta Crumbles, Shaved Parmesan, Diced Tomato & Diced Green Onions on a Small Bed of Spinach, Served with Sautéed Vegetables
~ Substitute Chilled Zucchini Noodles (Raw Spirals) for Angel Hair- 3
Add Pesto \$1
See À la carte for Delicious Additions

Wild Rice Stuffed Grilled Portobello 20

Grilled Portobello Stuffed with Wild Rice, Topped with Sautéed Onions & Red Bell Peppers Drizzled with Garlic Parmesan Cream Sauce & Garnished with Shaved Parmesan, Diced Tomato & Diced Green Onion, on a Small Bed of Fresh Spinach, Served with Sautéed Vegetables
~ See À la carte for Delicious Additions

Wildflower Vegetable Dinner 18

Served with Your Choice of (3) À La Carte Sides

À LA CARTE

Substitute À La Carte Vegetable Sides on Entrées - \$2 Extra

Side Salad 5

Garlic Smashed Potatoes 6

Portobello Wild Rice Pilaf 5

House Slaw of the Day 4

Side of the Day

Bean Of The Day 4

Seasoned with Plant Based Goodness,
Never any MSG

Side of Fruit 5

Side of Kettle Chips 3

Sautéed Vegetables 5

Side of Tortilla Chips 3

Grilled Portobello 6

Grilled Chicken 4oz- 5 / 8oz- 9

Grilled or Blackened

Thick Cut Bacon 3

Grilled Conecuh Sausage 6

Alabama's Own

Gulf Shrimp Skewer 8

Grilled or Blackened

Salmon Cake 10

Topped with Garlic Sriracha Aioli

Wild Caught Salmon 4oz / 8oz - Market

Fresh Never Frozen
Grilled or Blackened

Filet Mignon Market

Grilled or Blackened

Prime Rib Market

14-16 Oz Cooked in House Au Jus

Ground Steak 4oz- 6 / 8oz- 11

Ground Sirloin & Filet
Grilled or Blackened

BEVERAGES

Iced Tea 2

Sweet or Unsweetened
~ Free Refills

Coffee 2.50

Delicious Caffeinated or Decaffeinated
~ Free Refills

Apple Juice or Orange Juice 2.50

~ Per Glass

Canned Soft Drinks 1.50

Coke, Diet Coke, Coke Zero, Sprite, Dr.Pepper
~ Per Can

La Croix 1.50

Ask Server for Flavors
~ Per Can

Hot Chocolate 3.50

~ Per Cup

Hot Tea 2.50

Ask Server for Selections of Caff or Decaf
~ Per Bag

Lemonade 2.50

~ Free Refills

Strawberry Lemonade -3.50

Made with Real Strawberry Purée
~ Up to 3 Refills Free

Bottled Water

Dasani - 1.50 per bottle
Alkaline Smart Water - 2.50 per bottle
Cup of Ice Water to Go - .50

HOMEMADE DESSERTS

Peanut Butter Pie *Moon's Favorite* 7

Delicious & Creamy Peanut Butter Pie with a Shortbread Crust
Topped with Chocolate Sauce
You would Never Know it is Gluten Free

Derby Pie 5

Warm Homemade Pecan Pie with Chocolate Morsels
Drizzled with Chocolate Sauce

Buttermilk Pie 4

Old Fashioned Southern Custard Style Pie with a Hint of Real Vanilla

Hummingbird Cake 6

Pineapple Banana Sheet Cake
Topped with House Cream Cheese Icing & Chopped Pecans

Triple Layer Carrot Cake 7


3 Layers of Moist, Perfectly Sweet Cake with House Cream Cheese Icing & Chopped Pecans

Good Stuff Chocolate 7

Dark Chocolate Sweetened with Honey
Chunks of Healthy Chocolate in a Box rather than a Bar
Choose from Original Dark, Trail Mix, Coconut, Peppermint OR Nib Crunch
Made By Friends In Tennessee

Wildflower Crepes 7

2 Crepes Filled with Sweetened Cream Cheese
Topped with Your Choice of
Chocolate Sauce- OR - Strawberry Purée - OR - Both



If you have any allergies or need additional vegetarian, vegan or gluten-free options we are happy to accommodate.

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