

Wildflower Café: Curbside Dinner

Famous Tomato Pie \$7

Shrimp N Grits \$9 Loaded Shrimp n Grits \$12.50 w/ cream sauce, cheese & crumbled bacon

Garlic Parmesan Dipping Sauce \$9 w/ sister schubert yeast rolls

Greek Salad \$12.50 (w/ shaved parmesan, tomato, feta, black olives, kalamata olives, diced green onion, pepperoncini)

Organic Mixed Green - Side Salad \$4 Dinner Salad \$9

Honey Mustard, Greek Feta or (Homemade: Strawberry Balsamic, Herb Balsamic or Ranch)

Add to Salads or Pastas: Chicken \$4 Grilled Portobello \$5 Sautéed vegetables \$4
Wild Caught Salmon 4 oz \$12 8 oz \$20

Entrees, Pizza & Sandwiches:

Pastas & Entrees served with an organic Mixed Green Side Salad and Yeast Roll.

Zucchini Noodles instead of Pasta \$3

Mediterranean Angel Hair Pasta with Sautéed vegetables \$16 angel hair pasta w/ shaved parmesan, tomato, feta, black & kalamata olives, sautéed vegetables, mediterranean sauce, diced green onion, pepperoncini

Loaded Tomato Pie Entree \$27 Angel hair pasta topped w/ Garlic Parmesan Cream Sauce, Tomato pie, Grilled Chicken, Crumbled Feta, Parmesan, Diced Tomatoes, Diced green onion, & Sautéed vegetables - vegetarian \$24

Ground Steak \$22 Grilled Ground Hormone Free Filet Mignon and Sirloin topped with Sautéed Peppers and Onions & Garlic Parmesan Cream Sauce Served Garlic Smashed Potatoes and Sautéed vegetables

BUB Ground Steak \$27 Grilled Ground Hormone Free Filet Mignon and Sirloin topped with Sautéed Peppers and Onions Blue Cheese and Garlic Parmesan Cream Sauce Served Garlic Smashed Potatoes and Sautéed vegetables

Smothered Chicken \$25 8 oz Grilled Chicken Breast topped w/ Honey Mustard Sauce Sautéed onion & Red Bell Pepper, Cheddar & Mozzarella then baked to blend the flavors served Garlic Smashed Potatoes & Sautéed vegetables

Wild Caught Salmon \$30 Grilled or Blackened Salmon served Garlic Smashed Potatoes & Sautéed vegetables

Shrimp Grit Cakes \$20 House Polenta Shrimp Grit Cakes topped w/ House Garlic Sriracha Aioli Served with Garlic Smashed Potatoes and Savory Cilantro Slaw.

Canyon Burger \$12 Grilled House Ground 8 oz Filet Mignon and Sirloin served on a Kaiser Bun with Wildflower House Burger Sauce, Lettuce, Tomato and onion Add Bacon \$3 Cheese \$1

Pesto Provolone Portobello Veggie Burger \$11 House Pesto Aioli, Grilled Regional Portobello, Smoked Provolone, Sautéed onion & Red Bell Pepper organic Spring Mix, Tomato, onion on toasted Kaiser Bun Add Bacon \$3 Chicken \$4 Sautéed vegetables \$4

Grilled Cheese \$7 Grilled Sourdough with Melted Cheddar Cheese Add Bacon \$3

Kid's Buttered Noodles & Parmesan \$7 angel hair pasta w/ melted butter & shaved parmesan,

Grilled Chicken \$4 Sautéed vegetables \$4 Ground Steak 8oz \$9 Substitute for Zucchini Noodles \$3

Cheese Pizza \$10 12 inch pizza with House Marinara and Shredded Cheese original or gluten free crust Toppings: Onions \$1, Pepperoni \$3, Spinach \$1, Portobello \$2, Feta \$3, Black Olives \$1. Sautéed vegetables \$4

Sides: Wild Rice Blend \$4 with Sautéed Regional Portobello & Onion

Local Sautéed vegetables \$4 zucchini, yellow squash, onion & red bell pepper

Garlic Smashed Potatoes \$5 House Savory Slaw \$4

If you are vegan or have food allergies please let us know and we will gladly accommodate