

If you have Vegan, Vegetarian or have food allergies we are glad to accommodate!

Tortilla Chips & House Salsa \$6 Add Cream Sauce \$3 *

Loaded Nachos \$14 *Tortilla Chips topped with house cream sauce, shredded cheese, black olives, black beans, diced tomato, diced green onion & house salsa* *

Wildflower's Mountain Style Loaded Shrimp Grits *Bowl \$12.50 Fine Diced Baby Gulf Shrimp Sauteed in butter with a blend of fresh minced garlic, diced onion and house seasonings then blended with the Creamy Polenta Grits. Topped with House Garlic Parmesan Cream Sauce, Shredded Cheese & Crumbled Bacon*

Make it a meal - Add Grilled Conecuh, AL Sausage \$6 **Grilled Chicken** 4oz \$4 8oz \$8 **Organic Side Salad** \$4

Brunch Sampler \$16 *Sampler comes with Half piece of Quiche or Chicken Salad Scoop*

Also Includes Tomato Pie, (1) Crepe and Fresh Fruit

Choose 1: Spinach Parmesan Quiche or Ham & Cheddar Quiche or Chicken Salad Scoop

Chicken Salad Club Sandwich or Wrap \$15 *Chicken Salad with grapes & almonds in a toasted flour tortilla or on toasted sourdough or wheat berry bread with bacon, lettuce, tomato & onion. Comes with Kettle Cooked Potato Chips*

Summer Fresh Mediterranean Pesto Salmon Wrap \$16 *Wild Caught Salmon 4oz, Pesto, Lettuce, Onion, Local Cucumber Tomato Salad in a toasted flour tortilla Comes with Kettle Cooked Potato Chips*

House "Feta" ccine Alfredo \$20

House Alfredo served on Fettuccine Noodles & a small Bed of Spinach.

Garnished with Feta Crumbles. Diced Tomato, Shaved Parmesan & Diced Green Onions.

Comes with Organic Mixed Green Side Salad, Sauteed Vegetables & Yeast Roll - Add Pesto \$1

Grilled Shrimp Skewer \$8 - **Salmon Wellington** \$15 - **Choice Grilled Filet Mignon** 8oz \$47 -

Grilled Portobello \$5 - **Grilled or Blackened Chicken** 4oz \$4 8oz \$8 - **Conecuh, AL Sausage** \$6

Grilled or Blackened Wild Caught Salmon 4oz \$32 8oz \$40

Shrimp Grits Seaside Special \$20 *Served with Polenta Shrimp Grits & House Slaw & Northern Beans, Comes with an Organic Mixed Green Side Salad & Yeast Roll. Comes with House Garlic SriRacha Aioli upon request. Comes with an Organic Mixed Green Side Salad, Make it Loaded with Cream Sauce, Bacon & Mixed Cheese \$5*

Choose with Grilled Gulf Shrimp Skewer \$28 **Grilled Conecuh, AL Sausage** \$26

Grilled or Blackened Wild Caught Salmon 4oz \$32 8oz \$40 - **Grilled Filet Mignon** 8oz \$67

Grilled or Blackened Chicken 8oz 4oz \$24 8oz \$28 -

Pesto Filet Mignon *Your choice of : House Cut Grilled Choice Certified Angus Filet Mignon \$60 topped with House Pesto. Provolone Entrees are topped with Crumbled Feta, Diced Tomato & Shaved Parmesan. Served on a small bed of Spinach & Garlic Parmesan Cream Sauce. Comes with Organic Mixed Green Side Salad, Garlic Smashed Potatoes, Sauteed Vegetables & Yeast Roll*

Choice Prime Rib \$55 *Ribeye Roasted with Fresh, Garlic & Rosemary. Marinated in Cabernet Sauvignon and Encrusted in Montreal Steak Seasoning. 14 -16 oz cut. Served with House Horsey Sauce & Au Jus. Comes with Organic Mixed Green Side Salad Garlic Smashed Potatoes, Sauteed Vegetables & Yeast Roll*

Add Grilled Gulf Shrimp Skewer \$8 **Vegetable Lunch Special** \$14 *Grilled BBQ Portobello, Northern Beans, Garlic Smashed Potatoes & Sauteed Vegetables*

Soup & Special Sides of the Day: Soup of the Day \$6

Sides of the Day: Cucumber Tomato Salad \$5 - House Slaw \$5 Bean of the Day: Northern Beans \$4

Garlic Smashed Potatoes \$5 - Sauteed Vegetables \$4 - Kettle Cooked Potato Chips \$3