

Est.  1995

## Salads

- CHEVRE SALAD ..... 15  
*Organic mixed greens, candied walnuts, julienne apples, dried cranberries, panko encrusted Chevre, strawberry poppyseed vinaigrette*  
 \*\* Add salmon 7, shrimp 6, or grilled chicken 5
- MIXED GREEN SALAD ..... 7  
*Organic mixed greens, cherry tomatoes, shaved Parmesan with champagne vinaigrette*
- SIGNATURE CHICKEN SALAD ..... 14  
*Roasted chicken breast, red grapes, toasted pecans, celery, mayo on organic mixed greens with housemade crostinis*
- SOUP DU JOUR ..... cup 6.50 / bowl 13

## Mains

- SIGNATURE GARLIC CHICKEN ..... 24  
*Panko dusted chicken breast generously stuffed with roasted garlic, cream cheese and chives, served with angel hair alfredo and sauteed green beans*
- SALMON FILET ..... 28  
*Pan seared with a balsamic drizzle and Italian tomato pico accompanied with angel hair garlic and herb pasta with fresh green beans*
- BONE-IN PORK CHOP ..... 28  
*Topped with apple chutney and accompanied with cream cheese mashed potatoes and garlic green beans*
- BEEF TENDERLOIN ..... 42  
*Grilled and finished with garlic and herb compound butter on cream cheese mashed potatoes and green beans*  
 \*\* Add sauteed mushrooms 5

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## Small Plates

- WILD THING PIZZA ..... 14  
*Organic spinach, Brie, mushrooms and herb oil*
- GARLIC GREEN BEANS ..... 8  
*Sautéed with garlic and olive oil*
- TRUFFLE MAC + CHEESE ..... 11  
*Four cheese mac and cheese with panko and truffle drizzle*  
 \*\* Add pulled pork 5, shrimp 6, or grilled chicken 5
- BAKED GOAT CHEESE WITH HERB OIL ..... 14  
*Goat cheese, cream cheese, lemon thyme, petite tomatoes baked in cast iron cassoulet, drizzled with herbed olive oil. Housemade flatbreads and crostinis*
- PROSCIUTTO + GOUDA PIZZA ..... 14  
*Prosciutto, Gouda, herb oil and apricot jam*
- SAVORY DEEP DISH TORTE ..... 15  
*Featuring chef's choice of meat, cheese and vegetables, in house made crust, organic mixed greens and champagne vinaigrette*
- SMASH BURGERS ..... 14  
*Sharp cheddar, housemade Brioche buns, side of Chipotle BBQ sauce*
- SHRIMP TACOS ..... 14  
*Grilled white corn tortilla filled with seasoned sauteed shrimp, white cheddar, avocado, cilantro lime slaw, and pico de Gallo*

## Sweets

- PISTACHIO POUND CAKE ..... 8  
*Topped with macerated strawberries and amaretto whipped cream*
- FLOURLESS CHOCOLATE CAKE ..... 8  
*Decadent, say no more*
- CARROT CAKE ..... 9  
*Petite delicious cake with carrot, coconut, buttercream frosting*
- WILD FLOWER'S SIGNATURE BREAD PUDDING ..... 10  
*Back by popular demand!*

