

Eggs

TURKEY BENEDICT	15.5
<i>Cage free poached eggs, roasted turkey breast, crumbled bacon, cherry tomato, toasted brioche, hollandaise, organic mixed greens with champagne vinaigrette</i>	
FLORENTINE BENEDICT	14.5
<i>Sautéed spinach, tomato, cage free poached eggs, toasted brioche, hollandaise sauce, with fresh fruit</i>	
WILD THING OMELET	16.5
<i>Sautéed spinach, mushrooms, in a traditional omelet with melted brie, organic mixed greens with champagne vinaigrette</i>	
SUNNY SIDE UP SHEET PAN	15
<i>Two farm fresh eggs, crispy prosciutto, sautéed spinach, onion, potatoes</i>	
DEEP DISH QUICHE	16
<i>Eiffel Tower high quiche, house made crust with chef's choice of delicious meat, cheese and vegetables, served with fresh fruit</i>	

Mains

BAKED GOAT CHEESE WITH HERB OIL	16
<i>Goat cheese, cream cheese, lemon thyme, petite tomatoes baked in cast iron cassoulet, drizzled with herbed olive oil. House made flatbreads and crostini's</i>	
CHEVRE SALAD	16
<i>Organic mixed greens, candied walnuts, julienne apples, dried cranberries, panko encrusted Chevre, strawberry poppyseed vinaigrette</i>	
AVOCADO TOAST	14
<i>Hearty grain toast, mixed greens, with generous schmear of avocado, fresh Pico de Gallo, feta crumbles and egg prepared to your liking</i>	
SHRIMP BREAKFAST TACO	15
<i>Grilled white corn tortilla filled with seasoned sautéed shrimp, white cheddar, avocado, scrambled eggs, Pico de Gallo</i>	
SIGNATURE CHICKEN SALAD	14
<i>A Wild Flower favorite, roasted chicken breast, red grapes, toasted pecans, celery, mayo, housemade crostini's & crackers</i>	
BLT SANDWICH	14
<i>Classic with applewood smoked bacon, tomato slices, green leaf lettuce and mayo on hearty wheat toast</i>	
SOUP DU JOUR	6.50

Flours + Sweets

* All desserts are made in-house

CINNAMON TOAST	3.75
<i>Toasted thick white bread with butter, cinnamon and sugar</i>	
BRIOCHE & HOUSEMADE JAM	6
<i>Toasted homemade brioche with house made jam</i>	
BUTTERMILK PANCAKES	13
<i>Hot off the griddle with real maple syrup</i>	
WILD FLOWER'S SIGNATURE BREAD PUDDING	11
<i>Back by popular demand</i>	
PISTACHIO POUND CAKE	9
<i>Topped with macerated strawberries and amaretto whipped cream</i>	
FLOURLESS CHOCOLATE CAKE	9
<i>Decadent, say no more</i>	
CARROT CAKE	11
<i>Petite delicious cake with carrot, coconut, buttercream frosting</i>	

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Sides

BACON	4.50
BREAKFAST POTATOES	4.25
FRESH FRUIT	4.25

Spritz

VENETIAN	12
<i>The spritz that launched a thousand spritz – Contratto Aperitif, prosecco and soda</i>	
MARIONBERRY	12
<i>Better than crack – Blackberry, sparkling, soda</i>	
NEGRONI SBAGLIATO	12
<i>Italy's Bar Basso is the happy inventor – Campari, sweet vermouth, prosecco</i>	
WHITE SPRITZ	10
<i>Simple, subtle, say no more – White wine, lemon, soda</i>	
NERO CHINATO	12
<i>A refreshing end of summer – Cocchi Americano, blackberries, lemon, and sparkling soda</i>	
HUGO SPRITZ	12
<i>A grown-up fresca – St-Germain, mint, prosecco, soda</i>	

Brunch Cocktails

WILD ORCHID	Glass 14 or Carafe 48
<i>Wildflower's Award Winning Cocktail – Raspberry and orange liqueur, tequila, fresh lemon and lime juice, salted rim.</i>	
BELLINI	12
<i>Vodka, peach nectar and champagne</i>	
BLOODY MARY	12
<i>Vodka, seasoned tomato juice, salted rim, pickled green bean</i> <i>** Add a shrimp skewer for \$4</i>	
BLUEBERRY ROSEMARY LEMONADE	12
<i>Vodka, blueberry, fresh lemon, simple syrup</i>	

Seltzers + Novelty Wine

RAMONA WINE SPRITZ	8
<i>Grapefruit or Blood Orange</i>	
ASSORTED SELTZERS	7

Please ask about our Wine + Champs selections

Beer

CITY WIDE APA	6
STLIPA IPA	6
ZWIKEL LAGER	6
STELLA ARTOIS	6

Bubbles

MIMOSA	Glass 10 or Carafe 40
<i>Fresh squeezed orange juice, champagne</i>	
GRAND MIMOSA	14
<i>Gran Marnier, fresh squeezed orange juice, champagne</i>	
ROYAL KIR	12
<i>Crème de cassis and champagne</i>	
CHAMPAGNE COCKTAIL	10
<i>sugar cube, dash bitters, champagne</i>	
FRENCH 75	12
<i>Pickney Gin, simple, fresh lemon juice and champagne</i>	
LaMARCA PROSECCO .187	12
CHANDON BRUT .187	14

Juice

FRESHLY SQUEEZED ORANGE JUICE	5.50
CRANBERRY	4
PINEAPPLE	4
GRAPEFRUIT	4

Coffee

FRENCH LOCAL ROAST COFFEE	4.5
DECAF FRENCH ROAST	4.5
ESPRESSO	4
CAPPUCCINO OR LATTE	6

Hot Tea

Numi Organic – Celebrating People, Planet, & Pure Tea

AGED EARL GREY BREAKFAST BLEND
JASMINE GREEN TEA GOLDEN CHAI

HONEYBUSH NECTAR *Caffeine Free*
ROOIBOS EARTHY VANILLA *Caffeine Free*