

# W I L D F L O W E R L U N C H

## STARTERS

### Goat Buster

Goat cheese fondue served with Granny Smith apples, crisp carrots, celery and crostinis: 13.50

### Wild Thing Pizza

Housemade garlic and herb crust, topped with brie, mozzarella, organic spinach and sautéed mushrooms: 13

### Chicken Quesadilla

Flour tortilla, chipotle spread, cheddar and mozzarella with blackened chicken with salsa and jalapeno sour cream: 10

### Calamari Fritti

Flash fried, tossed in a classic pesto, peperonata, Moroccan olives 12

## SOUP

### Tomato Basil / Soup of the Day

Cup: 5 Bowl: 7.50

### Lobster Bisque

Cup: 7 Bowl: 9

## SALADS

### Golden Chevre

Organic mixed greens, fresh berries, candied walnuts, julienne apples accompanied by a strawberry poppyseed vinaigrette topped with panko encrusted chevre: 14

### Basic Spinach Salad

Organic baby spinach, golden raisins, toasted walnuts, gorgonzola, with a balsamic & dijon vinaigrette: sm 6.50/ lg 11.50

### Smoked Chop Salad

Chiffonade of romaine, hard boiled eggs, red onions, tomatoes, blue cheese, applewood smoked bacon, in a smoked tomato dressing: 13.50

### Nicoise Salad with Salmon

Seared salmon accompanied with organic mixed greens, vine ripened tomatoes, red potatoes, hard boiled eggs, haricot vert, house-cured kalamata olives, and shaved parmesan tossed in our Niçoise vinaigrette: 17.50

### Caesar

Classic Caesar finished with a crostini, and parmesan: sm 6.50 / lg 11.50

## PASTA

### Mac & Cheese

four cheese mornay topped with toasted breadcrumbs and a drizzle of white truffle oil: 11

### Wild Mushroom Fettuccini

porcini and portabella alfredo sauce with a drizzle of white truffle oil : 13

### Add Protein:

5- chicken / 7.5- organic salmon or beef tenderloin

## SANDWICHES

*Served with one of the following: french fries, sweet potato fries, fresh fruit, side organic spinach salad or caesar salad*

### Bistro Burger

burger with lettuce, tomato, and onion on broiche: 13.50  
Make it your own...add swiss, cheddar, blue cheese 1, fried egg 2, bacon 2.5, sautéed mushrooms or onions 1

### Turkey Thyme Burger

Organic ground turkey topped with smoked bacon, tomato, and lettuce and garlic mayo: 13

### Meat Ball

Beef meat balls with marinara, mozzarella and parmesan on a roll: 11

### Po-Boy

Lettuce, tomato, smoked gouda topped with our housemade Cajun rémoulade and served on a roll:

Shrimp 14.50 / Chicken 12

### Roasted Portabella Sandwich

Basil pesto, tomato and mozzarella: 13.50

### Classic BLT

Toasted wheat bread, bacon, crisp lettuce, sliced tomato and mayo: 11

### Chicken Salad Wrap

A tortilla wrap stuffed with chicken, grapes, walnuts, lettuce and mayo, this is a crowd favorite: 11

### Basil Artichoke Chicken

Grilled chicken breast with lettuce, tomato and basil artichoke mayo: 11

### 1/2 Sandwich, Soup & Salad

*A triple for your taste buds!*

Chicken Salad Wrap or BLT

Choice of: organic spinach salad, caesar salad and soup of the day or tomato bisque: 13  
+2.00 for lobster bisque

## DESSERT

### Flourless Chocolate Torte

### NY Style Cheesecake

### Caramelized Bread Pudding



*We are able to split one check up to a maximum of six ways*

*20% gratuity on parties of six or more*

# WILDFLOWER LIBATIONS

## BY THE GLASS OR PITCHER

**The Wild Orchid** *“our signature drink”*  
**Cadillac Margarita** *“premium and worth it”*  
**Mimosa** *“a brunch favorite”*  
**Sangria** *Red/White*

## MICROS & IMPORTS

Stella Artois  
Angry Orchard  
Modelo Especial  
Old Bakery Seasonal  
City Wide APA  
Deschutes Fresh Squeezed IPA

## DOMESTIC BEER

Bud Light  
Bud Select  
Budweiser  
Michelob Ultra  
PBR  
Stag

## DRAFT BEERS *-seasonal and local rotating taps!*

HAPPY HOUR  
MONDAY-FRIDAY  
3PM-6PM

\$6  
EATS  
WINE  
SELECT CRAFT COCKTAILS

\$3 DOMESTIC BOTTLES & CRAFT CANS  
\$3.50 DRAFT BEER

\$2 Tuesday  
*select cans of beer*

1/2 Price  
Wine Wednesdays  
*1/2 price bottles of wine every Wednesday*

*Host your next  
special event or business meeting  
in The Wild Flower Loft.  
Voted Saint Louis' Best Caterer  
over and over again.*

*Save the date! call: 314.361.8282*

## WILD FLOWER FAVORITES

**French 75**  
Hendrick's gin, Lemoncello, simple syrup topped with champagne.

**Moscow Mule**  
Absolut vodka & Gosling's ginger beer.  
Topped with lime juice

**Dark & Stormy**  
Gosling's black rum & Gosling's ginger beer

**West End Mojito**  
Made fresh with strawberries and basil

**Classic Mojito**  
Fresh mint with limes muddled in simple syrup & rum,  
topped off with refreshing club soda

**Manhattan Orange**  
Bulleit rye whiskey, sweet vermouth muddled with a fresh  
orange & topped off with blood orange bitters

**Grand Mimosa**  
Champagne with Grand Marnier and orange juice

**Pepper Mary**  
With pepper infused organic vodka and housemade bloody  
mary mix

**Bloody Mary Martini**  
Absolute, Housemade bloody mary mix, olive juice topped  
with celery bitters

**Silver Mercedes**  
Cranberry and orange juice, vodka & a splash of  
champagne

**Frozen Bellini**  
Vodka and Peach Puree blended with ice and champagne

**Kir Royal**  
Champagne and raspberry liqueur

## ESPRESSO DRINKS

Espresso  
Double Shot  
Cappuccino  
Latte

## BEVERAGES

Coke, Diet Coke, Sprite	Red Bull
Gosling's Ginger Beer	Orange Juice
Fresh brewed iced tea	Cranberry Juice
Coffee	Grapefruit Juice
Hot Chocolate	Pineapple Juice
Milk	Apple Juice
San Pellegrino	

[www.wildflowerstl.com](http://www.wildflowerstl.com)