

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