

MISSISSIPPI RIVERFRONT



BRUNCH MENU

SATURDAY & SUNDAY 7AM – 3PM

BEVERAGES

FULL ESPRESSO BAR

JUICES

Tomato, pineapple, grapefruit, cranberry 3.5

FRESH SQUEEZED ORANGE JUICE 5

BLOODY MARY

Northeast beer chaser 7.5

MIMOSA 7.5

{GF}= Gluten Free {GF-O}= Gluten free option additional \$1.50

While we strive to keep gluten free items gluten free,
we do have gluten in our kitchen

Wilde Café believes in water conservation, water served on request only
Eating undercooked meats could be hazardous to your health

Standard Gratuity will be added to any unsigned guest checks.

EGGS

FARMHAND BREAKFAST {GF-O}

3 scrambled eggs, smoked gouda hash browns choice of bacon, sausage patty, ham or chorizo link and toast 12.79 | *Egg white add 2.29*

FRITATTA OMELETS {GF-O}

Farm fresh eggs served with toast and jam

Ham and Cheese

Applewood smoked ham and cheddar jack cheese 10.99

Healthy

Egg whites, asparagus, red onion, mushroom, spinach, tomato and feta cheese 12.29

MORNING SAMMY {GF-O}

Farm fresh eggs, caramelized onions, avocado, sausage and cheddar cheese on a bun 8.79

SUNRISE BURRO

Herb tortilla, scrambled eggs, cheese, black beans and tomato 9.79
Add ham, sausage, bacon or avocado 2.29 each

HUEVOS RANCHEROS {GF}

Corn tortilla, black beans, sausage, farm fresh poached eggs and cheese. Choice of field greens, roasted breakfast potatoes or smoked gouda hash browns 12.79

CLASSIC BENEDICT {GF-O}

Muffin, poached eggs, ham, rich Hollandaise sauce and your choice of field greens, roasted breakfast potatoes or smoked gouda hash browns 12.79

Crab Cake Benedict 15.29

TATER TOT BREAKFAST HOTDISH

Tots baked with bacon, peppers, onions and sausage gravy topped with 2 eggs cooked your way and Hollandaise. Served with toast and housemade jam 12.29

VEGGIE STRATA

Light and fluffy egg bake with lots of veggies and cheese. Served with choice field greens, roasted potato or smoked gouda hash browns 12.29

GRAINS

Breakfast cakes served with local maple syrup

GLUTEN FREE CRISPY CORNMEAL OR MULTIGRAIN PANCAKES 9.29

One cake 7.99 | Add blueberries 1.29

Add chunks of banana granola 2

WAFFLES Classic or Multigrain

Basic whipped cream powdered sugar and blueberries 9.29

Or chunks of banana and granola 11.29

Or house made Nutella and bananas 11.29

CRÉME BRULEE FRENCH TOAST

“Irresistible breakfast treat.” Caramel top with a peach and cherry bottom, pecans, whipped cream and local syrup 11.29

WILDE OATS {GF} Steel-cut oatmeal, cinnamon, toasted almonds, seasonal berries, local maple syrup and milk 7.99

Add chunks of banana granola 2

GREEK YOGURT AND MIXED BERRIES 4.50

TEMPTATIONS

TWO SLICES OF TOAST & HOMEMADE JAM 3

BACON 4.5

SAUSAGE PATTIES 4.5

HAM 4.5

CHORIZO SAUSAGE 4.5

ROASTED POTATOES 4

SMOKED GOUDA HASH BROWNS 4

FEATURED

BEST CRAB CAKES

Delicious favorite at Wilde Café,
two light pillows of crab,
with lemon dill aioli 15.99

HUMMUS PLATTER {GF-O}

Chickpea, herbs & spices,
served with rosemary flatbread,
veggies and apple 10.99

FAMOUS MAC N CHEESE

Cavatappi noodle,
four cheese sauce, bread crumbs
served with a small salad 14.79

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GREENS

Add 2 poached eggs to make it Breakfast Salad for 3.50

CRAB CAKE SALAD

Field greens, light lemon dressing, heirloom cherry tomatoes,
sweet peppers, crab cake and a lemon dill aioli 16.99

GO LITTLE GOAT HERD SALAD {GF-O}

Field greens, house balsamic dressing, fresh berries, candied nuts,
goat cheese, honey and balsamic drizzle 12.99
Add grilled chicken 5 • salmon 7 • shrimp 7 • steak 7

BURGER/CHICKEN/TURKEY/VEGETARIAN {GF-O}

Served with kettle chips.
House fries, tots, sweet potato fries or side salad 2.
Duck fat fries with smoked salt and rosemary 3. Soup Cup 4 or Bowl 5

CHI CHI LaRUE

Corn salsa, cheddar jack cheese, LTO and avocado 12.99

VARLA

“Juicy Lucy” Beef patty stuffed with smoked Gouda cheese LTO 12.99
(not available as chicken, turkey, vegetarian)

BARBIE Q

BBQ sauce, cheddar jack cheese, LTO and bacon lardons 12.99

ROXY

Classic with LTO 10.99 | Add cheese 1.50

MARGIE

Grilled mushrooms, Swiss cheese, LTO and sour cream 12.99

PIZZAS All pizzas 12.49

PEPPERONI

Tomato sauce, pepperoni, mozzarella, and Parmesan cheese

THAI PEANUT CHICKEN

Peanut sauce, chicken, shredded carrots, mozzarella cheese, cilantro,
and red onion

FIG & BLEU CHEESE

White sauce, figs, bleu and mozzarella cheese, arugula greens
and balsamic drizzle

SAUSAGE & CARAMELIZED ONION

Italian sausage, caramelized onion, mozzarella and thyme

SMOKED BROWN SUGAR SALMON SALAD {GF-O}

Baby spinach, balsamic vinaigrette, sweet peppers, heirloom tomato 16.99

CHOP SALAD {GF-O}

Field greens with ranch dressing, grilled sweet corn, black beans,
cherry tomato, bacon lardons, sliced avocado, corn crisps,
and Romano cheese 12.99
Add grilled chicken 5 • salmon 7 • shrimp 7 • steak 7

SANDWICHES/WRAPS

Served with kettle chips.
House fries, tots, sweet potato fries, side salad 2.
Duck fat fries with smoked salt and rosemary 3. Soup Cup 4 or Bowl 5

CONSTANCE CHICKEN {GF-O}

Grilled chicken, sautéed cinnamon apples, mozzarella,
lettuce, red onion, and sriracha aioli on a baguette 12.99

THAI WRAP

Chicken, peanut sauce, lettuce, carrot and red onion 10.99

CHICKEN WALNUT WRAP

Wild rice chicken salad with walnuts, field greens,
dried cranberries, and light mayo dressing 10.99

ARTICHOKE CHICKEN

Our artichoke dip with Parmesan and mozzarella cheese and grilled chicken

MARGARITA

Tomato sauce, fresh tomato, mozzarella and basil

FOUR CHEESE

Cheddar Jack, mozzarella, goat and Parmesan cheese

MAC N CHEESE

With bacon & scallion

VEGGIE

Tomato sauce, asparagus, mushroom, red onion, garlic, tomato and spinach