

# The Wild Plum Café & Bakery

## Lunch Menu



### Soups, Bowls and Plates

#### Soup of the Day

We feature two soups every day. One is always vegetarian. \$7.50

#### Black Bean and Roasted Corn Chili, vegan

House made chili with roasted corn and spices. Served with cilantro cream, pico de gallo and house made bread. \$9.95

Add Chorizo \$3.00

#### House Mac and Cheese

Fresh pasta baked with a blend of cheeses, fresh herbs, and topped with winter jam. \$12.00

Smoked Bacon \$3.00

#### Half and Half

: Choose two: Half sandwich/soup or house salad.

\$10.95

### Salads

#### Additions:

Add a protein \$4 Organic Chicken, Picnic, or Cumin Rub, Griddled Tofu \$4.00, Catch of the Day \$8.00. Add a grain or potatoes \$3. Add Market Veggies \$4. Add Avocado \$3

#### Market Salad

Roasted beets with smoked bacon, oven-roasted market veggies, goat cheese, and a roasted shallot vinaigrette, all served on a bed of hearty local greens. \$14.00

#### Greek Tabbouleh Salad on greens

Greek-style; Local greens, roasted red onion, baby tomatoes, cucumbers, garbanzos, local feta, Parmesan, olives, toasted wheat with pan-roasted veggies & herb vinaigrette. Served with hummus and grilled bread. \$13.00

#### Chipotle Chicken Caesar

Cumin rubbed chicken on top of baby local romaine and greens, chipotle Caesar dressing, parmesan, roasted corn, avocado and pico de gallo. \$14

#### Cobb Salad

Local greens served with avocado, bacon, soft blue cheese, chicken and a pasture-raised poached egg. Served with our house vinaigrette. \$14

Half salad \$11.00

#### Super Natural

Raw and oven-roasted market veggies on a bed of local greens served with avocado, sunflower seeds, and our house vinaigrette \$12.75

#### Sesame Spinach

Baby spinach local, roasted onion and red peppers, carrots, cucumbers, baby tomatoes, avocado, sesame seeds, toasted sesame vinaigrette, and your choice of chicken or grilled eggplant. \$13.75

#### Spicy Avocado Caesar

Local greens and little gems, baby tomatoes, roasted sweet onion, avocado, parmesan and asiago blend, and our green dragon caesar dressing. \$12.00

#### BLAT Bowl

Think BLT in a bowl! Our house greens with bacon, tomatoes and avocado, caramelized onion. Two poached eggs, shaved parmesan & a warm bacon vinaigrette. Grilled Bread \$14.00

#### Roasted Carrot and Beet Salad

Cumin roasted carrots, sweet potatoes and beets on house greens with pickled onion, goat cheese and a coriander vinaigrette. \$13.00

### Handcrafted Sandwiches

Served on house-baked and artisan bread

with a choice of today's grain, or available sides.

Add a protein \$4 (tofu available!), Add Avocado \$3,

Add Goat Cheese \$2

#### Roasted Turkey

Warm house-roasted hand cut the turkey with havarti, oven-dried tomatoes, caramelized red onions, sun-dried tomato pesto, and tomato aioli with arugula tossed in a lemon basil vinaigrette.

Served on house-baked focaccia. \$13.00

#### California Club

Grilled chicken breast or turkey, country ham, avocado, caramelized onions, garlic aioli, and farmstead jack served warm on Nana's bread. \$13.00

Make it a Chipotle Club with Bacon \$14.00

#### Vegetarian

Avocado, tomatoes, microgreens, roasted onions, peppers, carrot ribbons, basil aioli, and Havarti cheese. Served on whole wheat focaccia. Vegan Option \$12.00

#### Grilled Veggie

Grilled eggplant, roasted red peppers, grilled onions, oven-roasted tomatoes, mushrooms, arugula, pesto, garlic aioli, and Italian cheese on house focaccia. Vegan option \$13.00

Add goat or feta cheese \$2.00

#### BLT

Slab cut bacon, Havarti, caramelized onions, mixed greens and heirloom tomatoes, preserved or fresh served on focaccia or three seed sourdough

BLT \$13.00 with avocado \$14.00 with turkey \$15.00

#### BBQ Slow Roasted Pork

Poor Boy Style; Pasture-raised pork, slow-roasted, and finished with our house BBQ sauce and queso blanco. Served on house garlic bread with our slightly spicy house slaw and pan-roasted cumin sweet potatoes. \$15.00

#### House Grilled Cheese

Blend of cheeses on house-baked focaccia or seeded sourdough \$12.00

Add smoked ham oven dried tomato & sweet onions \$3.00

Add slow roasted BBQ pork \$4.00 Pesto Veggie \$3.00

#### The Goddess

Tapenade, tomato compote, arugula, feta and mozzarella, caramelized peppers, and pesto on house-made whole-grain focaccia, griddled. \$13.75

### House Specialties

#### Mediterranean Tacos

Three corn tortillas filled with roasted eggplant, onions, tomatoes, mozzarella, and sun dried tomato relish. Served with tzatziki, spicy tomato jam, hummus and Greek salad \$15

#### Street Tacos

Choose from; House chorizo, cumin chicken, slow-roasted pork or vegan chorizo, with grilled peppers, onions, roasted corn, avocado, cilantro crema, house salsa, black beans, and Cotija cheese.

Served with local greens. \$16.00

## Sides

### Pesto Pasta

Warm pasta tossed with pesto vinaigrette and Italian cheese \$7

### Country Potatoes

Our house potatoes with onions and fresh herbs \$6

### House Mashed Potatoes

Organic russet potatoes with butter and cream - a classic! \$5

### Market Vegetables

Farmers market vegetables grilled, sautéed or oven roasted. Ask how they are being served today \$8

### Cumin sweet potatoes

Pan roasted with garlic and cumin seeds \$7

### Oven Roasted Beets

Served warm with house vinaigrette \$7

### Today's Grain

Ask what grains are cooking up today! \$6

## House Made Drinks

### Italian Soda

Sparkling water with fresh fruit and house syrup \$4.00

### Lemonade

Fresh squeezed, tart and refreshing \$4.00

### Berry Lemonade

Made in-house with fresh berries and lemons \$5.00

### Iced Black Tea \$3.00

Sweet Tea \$3.75

### Lemonade Iced Tea \$3.75

### Grapefruit Guava Sunrise

Grapefruit juice, Guava juice sparkling water, lime juice and a splash of cherry and berry syrup with citrus slices \$6

### Muddled Mint Iced Tea

Fresh mint crushed with a drop of organic raw sugar and lemon juice \$4.00

## House Desserts

### Espresso Brownie A La Mode

House brownie with house made ice cream and chocolate ganache \$7.50

### Waffle and Roasted Apple Sundae

Petite whole grain waffle with caramelized apples, house made ice cream and a bourbon maple syrup with toasted pecans \$9

### Root Beer Float

Old Fashioned root beer pored over vanilla bean ice cream \$7

### Fruit Dumpling

Market fruit baked in pastry and a cinnamon syrup \$7

House Ice cream \$3.00

### Lubels' Chocolate Cake

served with warm ganache \$6.50

### House Cookies

Always a good idea \$2.50 each

### House-made Ice Cream

Today's flavor \$3.50 scoop

*Check out what we have baked today!*

*At The Wild Plum everything is made with love and care.*

*Our passion for the ingredients we use is our reason for being. We strive to bring you the best of what is available as well as the best of ourselves.*

*We love serving you with genuine warmth, enthusiasm and integrity.*

