

The Wild Plum Café & Bakery

Creating Community Through Food



Skillets, Scrambles & Bowls

Sub Fruit or Salad \$3.50.

Egg whites available on request add \$2.00

Vegan options available, ask your server.

Cafe Scramble

Organic eggs scrambled with mushrooms, onions, peppers, tomatoes, baby spinach, garlic and a blend of cheeses with your choice of apple-wood smoked bacon, chicken apple sausage, ham, or house-made chorizo. Served with country potatoes and house baked bread \$13.75

Sicilian Scramble

Organic eggs scrambled with Italian chicken sausage, artichokes, sun-dried tomatoes, basil, garlic, sweet onions, arugula and tomato compote. Finished with herbs and a blend of Italian cheeses. Served with country potatoes and house baked bread. \$13.75

Chorizo and Eggs

Organic eggs scrambled with house made chorizo, a blend of cheeses, pico de gallo, fresh salsa and sour cream. Served with country potatoes and tortillas. \$13.95

Potato Skillet

Breakfast potatoes pan roasted with market veggies finished in the oven with three cheese blend and served with house toast and two eggs. \$13 /With bacon sausage, ham or chorizo \$15

Breakfast Burrito Bowl

Eggs Scrambled with pico de gallo, house potatoes, cheeses and your choice of bacon, sausage, ham or chorizo. Topped with a verde salsa, roasted corn pico, sour cream, and guacamole. A vegan option is available. \$13.95

Tofu Scramble

Mushrooms, peppers, onions, roasted corn, tomatoes, arugula, tofu, garlic, herbs and vegan cheese. Served with house toast and country potatoes. \$13.95

Omelets and More

Add fruit or salad \$3.50 Vegan options available

Southwest Omelet

Jack and cheddar cheeses, avocado, roasted corn, cilantro cream, pico de gallo and homemade salsa. Served with country potatoes and house baked bread \$13.75

Pan Roasted Veggie Omelet

Roasted peppers, onions, sun-dried and baby tomatoes, mushrooms, artichoke hearts, arugula, havarti and Italian cheeses. \$13.95

Eggs Any Style

Two or three organic eggs any style with country potatoes and house-baked biscuit. Please allow extra time for poached eggs. \$10.50/\$11.50

With bacon sausage or ham \$3.00 with avocado \$3.00

Breakfast Burrito

Eggs scrambled with cheese, country potatoes, pico de gallo add bacon sausage, ham or chorizo. Served with house-made salsa \$10.95/12.95

Make it a wet burrito \$2.00

The works: All of the above plus guacamole and sour cream \$15.50

House Bread and Smoked or Cured Fish Platter

House smoked or cured fish, served with a house made roll or bagel, fruit, capers, onions, tomatoes, cucumbers and cream cheese. 14.95

With avocado \$3.00 with Eggs \$3.00

Morning Salad

Organic greens with smoked bacon, roasted red onion, house potatoes, cured tomatoes, and Parmesan served with our house vinaigrette. Topped with two poached eggs and tomato jam.

Served with house toast \$13.95

Sunrise Tacos

Eggs scrambled with breakfast meats, peppers, pico de gallo, arugula, cheeses, topped with avocado and stuffed inside three corn tortillas. Your choice of bacon, sausage, ham or chorizo.

Served with country potatoes, house salsa, and cilantro cream.

Vegan style with tofu, vegan cheese, and vegan house chorizo.

\$15/\$16 Vegan

Basil Frittata

Omelet style with sun-dried tomatoes, roasted sweet onions, basil puree, parmesan, and mozzarella. Served with country potatoes and toast. \$13.00

BYO Omelet or Scramble

Omelet or scramble with a blend of cheeses/ Choose three;

Bacon, sausage, ham, avocado, peppers, onions, mushrooms, jalapeno, roasted corn, sun-dried tomatoes, artichokes, arugula & spinach. Extra items .85 /avocado or breakfast meats \$3. Goat cheese or Feta \$2.00 13.50

Mushroom Chimichurri Wrap(vegan)

Shiitake mushrooms, black beans, tofu, roasted corn, pico de gallo sauteed in our house chimichurri and wrapped in a flour tortilla with a nut cheese \$13.00

Sweet and Savory

Buttermilk Cakes

Buttery and fluffy

Full stack (three) \$11.95

Short stack (two) \$9.95

Add Berries \$3.00 Add roasted apples \$3.00 Gluten Free \$3.00

Chocolate chips \$2.50

Basket of Fresh Baked Treats

Basket of assorted pastries. Serves two to three people \$10.95

The Savory Stack

Stack of two cakes or a waffle served with two eggs any style, your choice of bacon, sausage or ham \$13.75

Whole Grain Waffle \$9.95

Berries \$3.00

Bacon Crumbles \$3.00

Continental Breakfast

Your choice of house-baked pastry with a fruit bowl, small orange juice, and coffee, tea, hot chocolate or milk.

\$13.00/\$15.00 with an Espresso Drink

Steel Cut Oatmeal

Steel cut oats served with warm milk and brown sugar \$8.00

Add berries, roasted apples or raisins \$3.00

House Made Granola

Organic rolled oats and grains baked with brown sugar and honey. Tossed with cranberries, raisins and pepitas. Served with milk or yogurt \$11.00

Berries and bananas \$3.00

Please let your server know if you have any type of allergy. All ingredients may not be listed

Plate Fees and sharing: To cover our expenses for additional dishes, linens & service, we charge a split plate fee of \$3.50 and a share charge of \$2.00 Please note when 2 or more entrees are ordered per table, we will waive any share charges. Split fees cannot be waived. Thank you for your understanding

Steamers

Eggs so fluffy you'll think it's a souffle! Add chicken sausage, apple wood smoked bacon or country ham to any steamer bowl for \$3.00

Sun-dried Tomato and Goat Cheese Steamer

Eggs steamed with goat cheese, sun-dried tomatoes, basil, and herbs. Topped with tomato compote and served with country potatoes and house-baked bread. \$13.00

Salsa Steamer

Eggs steamed with cheddar cheese, topped with warm salsa, roasted corn, avocado and pico de gallo. Served with country potatoes, house baked bread. \$13.95
Add chorizo \$3.00

Pacific Steamer

Eggs steamed with house-smoked fish, mascarpone, scallions, capers and topped with tomato caponata. Served with country potatoes and house-baked bread \$14.95

Toast and biscuits

Toasted house baked bread

Served with grassfed-organic butter & house made jam \$6.95

Avocado Toast

Farm bread served with sliced avocado, tomato jam, arugula, roasted sweet onion, and house-made butter and vinaigrette. A pinch of chili flakes and sea salt. \$12
Add Eggs \$3.00 Add Smoked Fish \$6.00 Add Bacon Crisps \$3.00

Cinnamon Toast

House baked brioche sprinkled with a buttery cinnamon sugar \$6.95

Buttermilk Biscuit

Served with house made butter and jam \$5.50

Bacon Maple Cheddar Biscuit

Served with house made butter \$5.95

Sides and other things

Fruit Cup or Bowl

Fresh cut fruit and berries of the season
Cup \$4.25 Bowl \$6.75

Salsa \$1.50

Steamed Eggs \$6.00

Breakfast meats

Bacon, sausage or ham

Half \$3.75

Full \$5.75

Parfait

Layers of berries and honey with yogurt, topped with house granola \$11.00

At The Wild Plum everything is made with love and care. Our passion for ingredients and sharing that passion with others 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.

"I was raised with people who gardened, farmed and loved to cook. We on the central coast are so blessed to have such a bountiful supply of fresh, organic and locally produced foods and produce. It is a joy to create dishes inspired by our region. My goal for each of my clients, whether an extravagant event or a simple meal is to give them a food experience they will treasure."

- Pamela Burns, Chef/Proprietress