

The Wild Plum Café & Bakery

Creating Community Through Food



Omelets and More

Southwest Omelet Jack and cheddar cheeses, avocado roasted corn, pico de gallo, cilantro cream and house made salsa. Served with country potatoes and house toast. \$14.00

Pan Roasted Veggie Omelet Roasted sweet peppers, onions, sun-dried and baby tomatoes, mushrooms, artichoke hearts, arugula with Havarti and mozzarella. \$14.00

Eggs Any Style 2 or 3 eggs any style with potatoes and house toast. Please allow extra time for poached eggs. \$11.00 \$12.00
Add bacon, sausage, or ham \$4.00
Add avocado \$3.00

Breakfast Burrito Eggs scrambled with onions, peppers and potatoes, cilantro, spices, and cheeses, and house made salsa. Make it "The Works" style: Wet burrito with guacamole and sour cream. \$11.00 \$16.00
Add meat \$2.00

Smoked Fish Platter House smoked or cured fish served with a house made roll or bagel, fruit, capers, onions, tomatoes, cucumbers and cream cheese. \$16.00
Add avocado \$3.00 Add 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. \$14.00

Sunrise Tacos Eggs scrambled with peppers, pico de gallo, arugula, and cheeses, stuffed inside three corn tortillas and topped with avocado. Your choice of bacon, sausage, ham or chorizo. Served with country potatoes, house salsa, and cilantro cream. \$16.00

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

Vegan Favorites

Tofu Scramble Mushrooms, peppers, onions, roasted corn, tomatoes, arugula, tofu, garlic, herbs, and vegan cheese. Served with house toast and country potatoes. \$13.00
Add vegan chorizo or avocado \$3.00

Sunrise Tacos Vegan version of our Sunrise Tacos with spiced tofu and vegan chorizo, avocado crema, salsa, pico, roasted corn. \$16.00

Potato skillet Sautéed veggies and house potatoes, finished with vegan cheese, grilled tofu house toast. \$16.00

Mushroom Chimichurri wrap Shiitake mushrooms, black beans, tofu, roasted corn, pico de gallo and sweet peppers sautéed in our house chimichurri and wrapped in a flour tortilla with vegan cheese. \$13.00
Add vegan chorizo \$2.00

Breakfast Burrito Spiced tofu with house potatoes, pico de gallo, and vegan cheese wrapped in a whole wheat flour tortilla and grilled. Served with salsa. Make it "The Works" style: all of the above plus guacamole and vegan cilantro cream. \$13.00
Add vegan chorizo \$2.00

Skillets, Scrambles & Bowls

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 \$14.00

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. \$15.00

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. \$14.50

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 \$16

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. \$15.00

Steamers

Eggs so fluffy you'll think it's a souffle! Add chicken sausage, applewood smoked bacon or country ham, or chorizo 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 and house baked bread. \$14.00

Pacific Steamer Eggs steamed with house-smoked fish, mascarpone, scallions, capers and topped with tomato caponata. Served with country potatoes and house baked bread. \$15.00

Toast and biscuits

Avocado Toast House toast with slices of fresh avocado. \$12.00
Add Smoked Fish \$6.00

Avocado Toast and Eggs House toast with avocado mash and pickled onion. \$15.00

Cinnamon Toast On brioche with caramelized cinnamon and sugar. \$7.00

Bacon Cheddar Biscuit Smoked bacon and sharp cheddar folded into a perfect biscuit. Finished with maple syrup. \$7.00

Buttermilk Biscuit Served with our house jam and butter. \$5.50

Biscuits and Gravy House Biscuit with our country sausage gravy \$9.00

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 and 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

Sweet and Savory

Buttermilk Cakes Buttery and fluffy! Short stack (two) or a full stack (three). \$10.00 \$12.00

Add berry compote or roasted apples \$4.00 Make it gluten free add \$3.00 Add chocolate chips \$2.50

Basket of Fresh Baked Treats Basket of assorted pastries. Serves two to three people. \$12.00

The Savory Stack Stack of two cakes or waffles served with two eggs any style and your choice of bacon, sausage or ham. \$13.75

Whole Grain Waffle \$11.00

Add berry compote or roasted apples \$4.00 Add 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

Sub espresso drink add \$2.00

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

Add berries or roasted apples \$4.00 Add bananas or raisins \$2.00

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

Add berries and bananas \$3.00

Granola Parfait Layers of berries and honey with yogurt, topped with our house granola. \$11.00

Sides and other things

Fruit Cup or Bowl Fresh cut fruit and berries of the season. \$4.50 \$7.00

Salsa \$1.50

Steamed Eggs \$6.00

Breakfast meats Half or full side of bacon, sausage or ham. \$3.75 \$5.75

Side of Guacamole \$3.00

Cilantro Cream \$2.00

Vegan option available for \$3.00

Sub fruit or salad \$3.50

Sub Egg Whites \$2.00

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

