

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.

