# WILDFLOWER

SEDONA & FLAGSTAFF

# BREAKFAST M-F UNTIL 10:30 AM, WEEKENDS UNTIL 2 PM.

# **EGG SANDWICHES**

make it vegetarian by removing the protein

Mattina calabrese salami, aged gouda, basil & spicy aioli on a grilled brioche roll 9.29

Roasted Veggie\* cracked eggs, swiss, roasted red bell peppers, mushrooms, scallions & pesto on a grilled brioche roll 8.29

Taylor Ham & Swiss on a grilled ciabatta roll 8.99

Sausage & Cheddar scallions, roasted red peppers & cilantro on a grilled brioche roll 9.29

# FRITTATAS & EGGS

 $served\ with\ home\ fries\ \&\ artisan\ to ast\ (arugula$ salad substituted for home fries upon request)

Spicy Sausage & Swiss Frittata roasted red bell peppers, scallions, sriracha & paprika 11.99

Three Cheese Tomato & Mushroom Frittata swiss, all-natural feta, goat cheese, spinach & scallions 11.99

Egg Breakfast\* two eggs any style 9.89

Add a Side: sausage, all-natural turkey sausage, taylor ham or thick-cut bacon 3.79

# BREAKFAST BOWLS

served with artisan toast

Baja Bowl\* sunny eggs over roasted potatoes, poblano peppers, roasted red bell peppers, caramelized onions, cilantro, sour cream, scallions & spicy salsa verde 11.99

Protein Bowl\* sunny eggs over sautéed organic quinoa, sausage, roasted tomatoes, spinach & scallions 11.99

# **GRIDDLE ITEMS**

# Signature Pancakes

with butter & maple syrup

GLUTEN FREE Brown Sugar Oatmeal 10.99 Lemon Ricotta with berry compote 10.99 Traditional 879

Add a Side: sausage, all-natural turkey sausage, taylor ham or thick-cut bacon 3.79

Egg whites available at no extra charge.

\*These items may contain undercooked eggs or meat. Consuming raw or undercooked eggs may result in an increased risk of foodborne illness.

# LIGHT BREAKFAST

Organic Steel Cut Oatmeal fresh fruit & dried cranberries with a side of honey cream & brown

Berries & Yogurt honey greek yogurt served with a mixed berry blend & roasted nut granola 6.99

Avocado Toast & Eggs\* avocado with crushed red pepper, kosher salt & olive oil served with two over-easy eggs 10.69

# SIDES

Millionaire's Bacon	5.89
caramelized to perfection & drizzled with honey	
Thick-Cut Bacon	5.59
Sausage	5.59
Taylor Ham	3.99
All-Natural Turkey Sausage	4.39
Home Fries	3.39
Arugula Salad	3.39

# Specialty Desserts

Treat yourself to a homemade cookie, dessert bar or slice of cake. Please call or stop by our dessert case for today's selections.

# **Custom Cakes**

We make personalized cakes for special occasions. Call us or visit a Wildflower location to discuss dessert ideas for your upcoming celebration.

Select two 13.59

Almond Tuna

Buffalo Chicken

Chicken Salad

Ham & Swiss

Medi Veggie

Steak & Blue\*

Turkey Breast & Brie

**BLT Plus** 

HALF SANDWICH

# **CLASSICS**

Italiano calabrese salami, all-natural turkey, aged gouda, tomatoes, romaine, red onions, pepper relish, northern italian vinaigrette & herb mayo on a grilled ciabatta roll 14.29

SANDWICHES SANDWICHES ARE SERVED WITH MIXED CHIPS.

Medi Veggie hummus, all-natural feta, avocado, red onions, cucumbers, tomatoes, pea shoots & pepper relish on herb focaccia 12.59

Ham & Swiss red onions, tomatoes, pickles, lettuce & honey mustard on marble rye 10.69

Turkey Breast & Brie roasted red peppers, lettuce, tomatoes & grain mustard on sourdough 12.59

Chicken Salad red peppers, jicama, celery, scallions, garlic & mayo with tomatoes, cucumbers, lettuce & pea shoots on nine grain 12.29

Almond Tuna apples, celery, scallions & mayo with pickles, lettuce, tomatoes, pea shoots & grain mustard on nine grain 12.29



We strive to serve local, natural, organic ingredients while creating great-tasting, affordable food that is good from the inside out.

Triple Club all-natural turkey, ham, bacon, swiss, tomatoes, organic arugula, green and red cabbage, organic carrots, jicama, celery & cilantro aioli on three slices of toasted nine grain 14.29

BLT Plus cheddar, avocado & herb mayo on sourdough 12.99

Steak & Blue\* all-natural rare steak, blue cheese, roasted red peppers, red onions, lettuce, tomatoes & herb mayo on sourdough 13.29

# **GRILLED & HOT**

on marble rye 13.29

Chipotle Chicken Melt swiss, poblano peppers, caramelized onions, pepper relish, arugula, tomatoes, avocado & chipotle sauce on sourdough 14.29



organic arugula & tomatoes on nine grain 10.49 Buffalo Chicken blue cheese, wildflower crisps &

buffalo slaw on a grilled ciabatta roll 12.99 Reuben corned beef brisket, caramelized

onion sauerkraut, swiss & thousand island



# SALAD

Antipasto Asian Chopped Garden Kale-Romaine Caesar Southwest Superfood Strawberry Fields Strawberry Spinach

# BOWL OF SOUP

choice of today's soup selections with bread boule +2.29

Allergy notice: food prepared in our kitchens may contain or come in contact with milk, wheat, eggs, peanuts, tree nuts and soy. Our kitchens are not gluten-free.

# SAL ADS

ALL SALADS ARE SERVED WITH FRESH-BAKED ARTISAN BREAD.



Strawberry Fields organic field greens, snow peas, marinated fennel, red onion, watermelon radishes, mint, goat cheese & toasted sesame seeds with white balsamic vinaigrette 10.99

Antipasto organic arugula, romaine, calabrese salami, swiss, heirloom cherry tomatoes, roasted red bell peppers, red onions, pepper relish & roasted chickpeas with northern italian vinaigrette & blue cheese crema 10.29

Chopped organic arugula, cranberries, organic dried sweet corn, red peppers, sunflower seeds, allnatural feta & couscous with pesto vinaigrette 10.29

Southwest Superfood spinach, organic quinoa, roasted tomatoes, avocado, black beans, roasted red bell peppers, cilantro, organic dried sweet corn, goat cheese & toasted pepitas with cilantro lime vinaigrette 11.49

Strawberry Spinach blue cheese, bacon, organic dried sweet corn, basil & toasted walnuts with chipotle poppy seed dressing 10.29

Asian organic field greens, cabbage, cucumbers, organic carrots, jicama, celery, scallions, sesame seeds & crispy noodles with thai peanut dressing\* 10.29

Garden organic field greens, heirloom cherry tomatoes, organic carrots, jicama, celery, cucumbers, red peppers, marinated fennel, red onions & sunflower seeds with northern italian vinaigrette 9.99

Kale-Romaine Caesar organic baby kale, romaine, roasted chickpeas, parmesan & croutons with caesar dressing 9.99

# **CHOOSE A PROTEIN**

All-Natural Chicken	4.99
All-Natural Rare Steak*	6.29
Wild Alaskan Salmon	
Fillet	6.29
Chopped	4.99
Organic Plant-Based Chicken	5.39
Organic Quinoa	3.59

# All-Natural Salad Dressings

Dressings: chipotle poppyseed, caesar, ranch, thai peanut\*

Vinaigrettes: balsamic, cilantro lime, northern italian, pesto, white balsamic



**GF** Our salad dressings are gluten-free unless noted with \*

SERVED FROM 3 PM UNTIL CLOSE. ALL PASTA ENTRÉES ARE SERVED WITH GRILLED GARLIC BREAD.

### Poblano Chicken Mac & Cheese

cavatappi, poblano cheese sauce, roasted red bell peppers, caramelized onions, scallions & bread crumbs 15.99

Salmon Alfredo wild alaskan salmon over linguini, sundried tomatoes, capers, parsley & parmesan 15.29

Rosemary Chicken penne, rosemary cream sauce, lemon, sundried tomatoes, petite peas, parsley & parmesan 13.99

Mac & Cheese cavatappi, three cheese sauce, mama lil's peppers & bread crumbs 12.59

Butternut Squash Ravioli with roasted walnut cream sauce & nutmeg 13.99

Pesto Chicken linguini, all-natural feta, roasted red peppers, spinach, parsley & parmesan 13.99

Three Cheese Ravioli marinara, parsley & parmesan 12.49

Your Choice of Pasta your choice of marinara, pesto or creamy alfredo with parsley & parmesan 11.29

# ADD A PROTEIN

All-Natural Chicken	4.99
All-Natural Rare Steak*	6.29
Wild Alaskan Salmon Fillet	6.29
Organic Plant-Based Chicken	5.39

# PERFECT PAIRINGS

Side Caesar Salad	3.89
Side Organic Field Greens Salad	3.89
Two Hearty Meatballs	6.29

# STARTERS & SIDES

### SIDES

served warm

Elote charred corn, spicy aioli, scallions, cilantro, parmesan & tajin 5.79

Roasted Broccoli & Mushroom sweet chili sauce, mint & toasted sesame seeds 579



Mac & Cheese cavatappi, three cheese sauce, mama lil's peppers & bread crumbs 5.79

served chilled

Snow Pea & Strawberry avocado, mint, watermelon radishes, toasted sesame seeds & white balsamic vinaigrette 5.79



Hummus all-natural feta, cilantro, olive oil, paprika & toasted sourdough 5.79

# SIGNATURE TOASTS

Avocado with crushed red pepper, kosher salt & olive oil 6.49

Fig & Ricotta with honey & pistachios 6.49 Meatballs & Ricotta with garlic bread, marinara & crushed red pepper 8.49

TWELVE & UNDER ONLY PLEASE 7.29 PASTAS SERVED FROM 3 PM UNTIL CLOSE AND INCLUDES A SMALL DRINK, FRESH FRUIT & A CHOCOLATE CHIP COOKIE.

# **BREAKFAST**

# **Pancakes**

plain • chocolate chip •

GLUTEN FREE brown sugar oatmeal

Egg & Cheese Sandwich

# ARTISAN SALADS OR SANDWICHES

# 1. Select a Salad or a Half Sandwich

Salads: Antipasto • Asian • Chopped • Garden Kale-Romaine Caesar • Southwest Superfood  $Strawberry\ Fields \bullet Strawberry\ Spinach$ Sandwiches: Almond Tuna • BLT Plus

Buffalo Chicken • Chicken Salad • Ham & Swiss Medi Veggie • Steak & Blue • Turkey Breast & Brie

### 2. Choose a Protein

All-Natural Chicken 4.99

Organic

Quinoa 3.59

All-Natural Rare Steak\* 6.29

Wild Alaskan Salmon Fillet 6.29 | Chopped 4.99

Organic Plant-Based Chicken 5.39

## **ANY TIME**

PB&J or Grilled Cheddar Two Hearty Meatballs

Mac & Cheese

Kids Pick Full Sandwich

turkey or ham swiss or cheddar cheese sourdough or nine grain

finish with herb mayo, grain mustard, lettuce, tomatoes, dill pickles or ketchup

# DINNER

# Kids Pick Pasta

your choice of pasta

butter, marinara, pesto or creamy alfredo

Three Cheese Ravioli with marinara

Served with fresh-baked artisan bread. Varieties rotate daily.

### **Bread Boule**

sourdough boule with your choice of today's soup & whipped butter 9.99

Cup 7.39 Bowl 8.49 Quart 18.99







Gluten-free: served without bread on request