GOOD MORNING

TOASTED NUT GRANOLA D|N ‡ — **24**
greek yogurt I seasonal berries

SMOKED SALMON PLATTER* D ‡ — **35**
bagel I pickled onions I tomato I cream cheese
capers I dill

HASS AVOCADO TOAST D ‡ — **26**
multigrain bread I arugula I pickled cucumber
basil I quinoa I feta I cherry tomato

ALL THINGS BERRIES GF|V — **16**
seasonal berries

ACAI POWER BOWL D|GF|N|V ‡ — **28**
honey oat crunch | berries | banana | yogurt
almond flakes

STEEL CUT OATS D|GF|N|V ‡ — **20**
dulce de leche I raisin I walnuts I banana I pears

FLOUR - BUTTER - SUGAR

FRENCH TOAST D ‡ — **25**
madagascar vanilla I fruit compote
crème chantilly I fresh berries

BELGIAN WAFFLES D ‡ — **22**
whipped cream I seasonal berries

SHORT STACK BUTTERMILK PANCAKES D ‡ — **23**
100% vermont maple syrup I butter

EGGS - EGGS - EGGS

WYLD MUSHROOM OMELETTE * D|GF ‡ 9 — **28**
hen of the woods I goat cheese I bacon
crispy hash brown potatoes I confit campari tomatoes

ORGANIC CAGE FREE EGGS * GF ‡ — **27**
two eggs any style I crispy hash brown potatoes I bacon
confit campari tomatoes I choice of toast

HUEVOS RANCHEROS * D|GF ‡ 9 — **28**
two eggs any style | corn tortilla I black beans I avocado
cotija cheese I ranchero sauce

SICILIAN BREAKFAST FOCACCIA* D ‡ 9 — **28**
scrambled or poached eggs I spicy tomato sauce I chorizo
cooper sharp cheese I pickled onion I cilantro

EGGS BENEDICT* D ‡ 9 — **31**
canadian ham I hollandaise I english muffin
crispy hash brown potatoes

BUILD YOUR OWN OMELETTE* ‡ 9 — **33**
choice of toppings: ham I bacon I elk sausage I tomato
spinach I onion I jalapeno I cheddar I american cheese
goat cheese
on the side: bacon I hash brown potatoes
confit campari tomatoes I choice of toast ‡ 9

WYLD

SIDES

CRISPY HASH BROWN POTATOES GF|V — **15**

ADD AN EGG ANY STYLE * GF ‡ 9 — **6**

AVOCADO GF|V — **13**

TOAST ‡ — **6**
english muffin D I wheat I sour dough
gluten free

VILLAGE BAGEL ‡ — **9**

BACON GF — **12**

ELK SAUSAGE D|GF — **16**

CHICKEN APPLE SAUSAGE GF — **9**

CEREAL V — **7**
rice krispies I frosted flakes I fruit loops
apple jacks

BREAKFAST BEVERAGES

ALL THINGS GREEN GF|V — **14**
kale I cucumber I apple I celery

GINGER SHOT GF|V — **14**
ginger juice

CHILLED JUICE GF|V — **12**
blood orange | pear apple

JUICE OF THE DAY GF|V — **14**

LAVAZZA COFFEE — **8**
regular I decaf

POT OF HOT TEA — **8**
ask about our seasonal selections

D - Contains Dairy | **GF -** Gluten Free | **N -** Contains Nuts | **V -** Vegan | 📍 - Locally Sourced

***** These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

‡ The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information

20% suggested gratuity added to parties of 6 or more and distributed entirely to the wait staff performing the service.

All prices are subject to applicable taxes.