

Beverages

Chilled Beverages

Iced teas and lemonade include refill in the cafe
Iced Sweet or Unsweet Luzianne Tea

Arnold Palmer Iced Tea

Monin French RASPBERRY or WHITE PEACH Sweet Teas
Served with fresh mint

DECAF

Republic of Tea
WILD BERRY PLUM GREEN TEA or
GINGER PEACH BLACK TEA
Iced Unsweet Tea

Iced Wildflower Blend Coffee
Regular or Decaf

Add a shot of **Monin** French Syrup
VANILLA, HAZELNUT, PEACH OR RASPBERRY

Iced Cafe Mocha
Ice Cold Lemonade



Pellegrino Sparkling Bottled Water

Milk

All Natural Florida Orange Juice (small or large)

Wine and Beer Available at 9am

Mimosas Bloody Marys

Wine
Stem or Bottle

Bottled Beer

Hot Beverages

Fresh Brewed Wildflower Blend Coffee
Bottomless, ground fresh daily
Regular or Swiss water decaf

Red Rose Black Tea
By the cup

Red Rose or Republic of Tea by the Pot for One
Exceptionally fine full-leaf teas and herbs

Sweets

Baked in house with I♥ve

Visit our Marketplace next door for a selection of
whole cakes, cookies and other bakery items.

Buttermilk Biscuits
Two served with
Wildflower honey butter

Untraditional English Scone
Raspberry always, other seasonal choices
Served with fresh whipped cream

Soon to be Famous Muffins

Warm European Butter Croissant
with house-made jam and creamery butter

SELECTION VARIES AT THE WHIM OF OUR PASTRY CHEF

Cookies

Peanut Butter and Traditional Chocolate Chip, Cranberry Pecan Oat,
Black Dog Ginger, Key Lime, Chocolate Crinkles

BAR Cakes & Cookies

Brownies, Pecan Tassies, Lemon Bars, Hello Dalis, Tropical Pineapple Coconut,
and more! Ask your server.

Gluten-Free Cookies

Coconut Almond Pongaroon
Peanut Butter - Chocolate Pecan - Oatmeal
Prices Vary

Cupcakes

Red Velvet, Chocolate, Lemon Raspberry and more! Ask your server.

Delightful Tea Bread Slices

Lemon Blueberry, Black Cat Lemon, Zucchini Nut
Whole tea breads available!!

Have Your Cake and Eat It Too

Ask your server for today's selections.
Toasted Coconut, Traditional Hummingbird,
Classic Key Lime, Award Winning Carrot,
That Chocolate, Raspberry Lemonade and more!

Join our Birthday Club
www.wildflowercafe.net

Like us on Facebook!

Prices subject to change without notice
Spring 2022

Wildflower CAFÉ

and MARKET



One of Tampa Bay's Best
food critic, Tampa Bay Times

Café Tue - Sat 8:00 - 2:30
Sunday Brunch 8:30 - 2:00

Visit the Market Everyday

Mon-Sun 9am - 3pm
Grab N Go Lunch Casual Supper Entrees
Fabulous Sweets
Seasonal Specials

Delivery Available



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Breakfast

Served All Day

Breakfast Pretzel Roll

Warmed and loaded with scrambled eggs, California pepper jack cheese and Applewood smoked bacon.

Wildflower Signature Scrambled

A three egg scramble, served with a warm buttermilk biscuit and Wildflower honey butter
With bacon or sausage additional

ABSOLUTELY AVOCADO TOAST

Fluffy scrambled eggs on top of butter-toasted Challah, with mashed avocado and plum tomato slices.

With Applewood smoked bacon or turkey sausage links

Mile High Baked French Toast

With our own brown sugar syrup, toasted pecans and fresh whipped cream

**THE FOLLOWING ARE
SERVED 'TIL 11:00 A.M. TUESDAY - FRIDAY
And! ALL DAY SATURDAY**

Country Omelet

Choose up to 3: baked ham, Applewood smoked bacon, nutty Swiss, farmhouse cheddar, field greens, jalapeño, garden tomato, caramelized onions, or sautéed Baby Bella mushrooms.

Served with an oven fresh buttermilk biscuit with Wildflower honey butter (additional add-ins priced each)

Spanish Breakfast Burrito

Scrambled eggs, cheddar, California pepper jack, garden tomato, and caramelized Vidalia onion nestled in a sun-dried tomato tortilla.

Served with sour cream and mango salsa on the side

Good Morning Butter Croissant

Layers of eggs, nutty swiss, roma tomato slices, topped with applewood smoked bacon

Oven Fresh Buttermilk Biscuits and Maple Sausage Gravy

Served with our signature scrambled eggs

The Wildflower Triple

Scrambled eggs, Applewood smoked bacon and Belgian waffles

Mile High Baked French Toast Sampler

Scrambled eggs, Applewood smoked bacon and our famous baked french toast

Decidedly Deep Dish Quiche

Ask your server for today's selections

that! Chicken Pecan Tart

With our signature mango chutney

Belgian-Style Malted Waffles

Served with fresh whipped cream

Extras

Applewood Smoked Bacon

Turkey Sausage Links

Untraditional Breakfast Scone

Cheesy Grits

Soon To Be Famous Muffins

Oven Fresh Buttermilk Biscuits

Warm Butter Croissant

two with Wildflower honey butter

Substitute Egg Whites on any Breakfast Entrée for Additional Fee

Sandwiches

Substitute croissant additional Split plate charge additional

Turn your sandwich into a salad
for a **Gluten free** option

Boar's Head Applewood Smoked Ham & Nutty Swiss

Served warm on pumpernickel with leaf lettuce, sliced tomato and Wildflower honey mustard dressing

Double Creme Brie BLT Avocado

Served warm, open face, on grilled challah

Grilled Boar's Head Pastrami Brisket & Nutty Swiss

on pumpernickel with low country dressing on the side

Honey Chicken or Tongol Tuna Salad on Croissant

With leaf lettuce and sliced tomato, light mayonnaise

The Island Breeze Turkey

House roasted turkey breast, provolone, mango chutney, toasted pecans, golden raisins, shredded carrot, leaf lettuce and curry mayo on wheat

The Santa Fe

House roasted turkey breast, melted California pepper jack, Applewood smoked bacon, sliced tomato, mango salsa and greens, tucked in a sun-dried tomato tortilla

The above sandwiches are served with your choice of: an especially fresh seasonal fruit garnish, one of our house made deli salads, or Deep River Sea Salt Chips

The Avocado Garden

Buttery grilled challah, melted pepperjack and cheddar cheeses, avocado, tomato, cucumber slices topped with alfalfa sprouts
Served with a cup of vegetarian tomato basil bisque

Portabello, Provolone and Carmelized Vidalia Onion

Served on warmed Tandoori Naan with a cup of tomato basil bisque

Turkey Cinnamon Tea Sandwich

House roasted turkey breast, mayonnaise, cinnamon cream cheese and toasted walnuts

Served with your choice of:

a cup of tomato basil bisque, seasonal fresh fruit cup, one of our house made signature deli salads or Deep River Sea Salt Chips

Parties of 6 or more subject to 18% gratuity.

Consumer Advisory - Consuming raw or undercooked meat, eggs, poultry, shellfish or seafood may increase your risk of foodborne illness.

Soups & Salads

House-made ... everyday with fresh ingredients

Vegetarian Tomato Basil Bisque

Cup or Bowl

The Second Soup

Selection varies daily

Cup or Bowl

Entree Salads

House-made Dressings: Creamy Vermont Maple, Raspberry Vinaigrette, Buttermilk Ranch, Lemon Vinaigrette, Maple Balsamic, Honey Mustard

Cranberry Walnut All Natural Chicken Salad

Served with a cup of Tomato Basil Bisque

The Vermonter

Field greens and baby spinach with Vermont white cheddar, Applewood smoked bacon, Fuji apple, dried cherries, roasted pecans with Muesli bread

Honey Chicken or Tongol Tuna Salad Plate

With field greens, garden veggies and fresh seasonal fruit

Field Greens Salad

with Boar's Head applewood smoked ham or house roasted turkey breast additional

Incredible Quiche

Served with your choice of:

Especially fresh seasonal fruit cup, mixed field greens salad, or a cup of tomato basil bisque

Decidedly Deep Dish Quiche at Lunch

Quiche Lorraine

GF Vegetable Selections

that! Chicken Pecan Tart

Extras

Seasonal Field Greens Salad

Oven Fresh Buttermilk Biscuits

two served with Wildflower honey butter

Fresh Seasonal Fruit Cup
Regular or Large

Deep River Salt Potato Chips

House Made Deli Salad of the Moment