

Mimosas, Bloody Marys, Wine and Beer available at 9am

Arnold Palmer Iced Tea 3.5

Luzianne Iced Tea 3.25  
Sweet or Unsweetened

Iced Coffee, regular or decaf 3  
Shot of *Monin* VANILLA or HAZELNUT 1

Ice Cold Lemonade 3.5



2.25

Sparkling Bottled Water 3.5

*Monin* French Sweet Teas 3.5  
RASPBERRY or WHITE PEACH

DECAF

Republic of Tea  
WILD BERRY PLUM or GINGER PEACH  
Iced Unsweetened Tea 3.5

Iced Café Mocha 5  
With whipped cream

Milk

Regular 3 Large 4

Orange Juice

Regular 3 Large 5

Hot Beverages

Make it Special with a shot of *Monin* French Syrup  
(vanilla or hazelnut) 1

Fresh Brewed Wildflower Blend Coffee

Bottomless, ground fresh daily  
Regular or Swiss water decaf 2.95

Red Rose or Republic of Tea  
by the Pot for One

Exceptionally fine full-leaf teas and herbs 3.5

Enjoy  
Wildflower

Dine In the Cafe



Grab n Go

From the Market

Mon - Sun 9-3pm

Food Gifts



Host Afternoon Parties  
in the Cafe by Reservation



Gift Certificates

Check Out Our

Casual Catering Brochure

Prices to change without notice.  
August 2020

Sundays at

Wildflower CAFE



One of Tampa Bay's Best

food critic, Tampa Bay Times

Mon - Sat 8:00 - 2:30

Sunday Brunch 8:30 - 2:00

Market: Mon-Sun 9:00 - 3:00

1465 So. Fort Harrison Avenue  
Clearwater, Florida 33756  
(727) 447-4497



OUR DECK IS DOGGIE FRIENDLY



wildflowercafe@aol.com  
www.wildflowercafe.net

Substitute Egg Whites on any Breakfast Entrée 1.5

Served with your choice: fresh seasonal fruit, oven roasted potatoes or cheesy grits

### Breakfast Pretzel Roll

Warmed and loaded with soft scrambled eggs, California pepper jack and Applewood smoked bacon. 13.5



### The Sunday Omelet

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

Served with a buttermilk biscuit with Wildflower honey-butter 13.5 (additional add-ins \$0.75 each)

### Wildflower Signature Crepe

An egg crepe filled with portobello mushrooms, wilted spinach, sun-dried tomatoes, caramelized onions, cream cheese, topped with Café Hollandaise;

Served with a buttermilk biscuit with Wildflower honey-butter 13.5

### Spanish Breakfast Burrito

Scrambled eggs, chorizo, cheddar, California pepper jack, garden tomato, and caramelized onions rolled in a sun-dried tomato tortilla.

Served with sour cream and salsa on the side 13.5

### Our Signature Scrambled Eggs

Sprinkled with parsley and served with Applewood smoked bacon or turkey sausage links and a buttermilk biscuit with Wildflower honey-butter 12.5

### Eggs Arnold

Two poached eggs on European Croissant with baked ham, garden tomato, and Café Hollandaise on a bed of greens 13.95

### Avocado Toast



Fluffy scrambled eggs on top of butter-toasted Challah with mashed avocado and plum tomato slices. 12.95  
With Applewood smoked bacon or turkey sausage links 14.95

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### Decidedly Deep Dish Quiche

with fresh seasonal fruit 13

### Chicken Pecan Tart

with orange mango chutney and fresh seasonal fruit 14.5



### Maple Sausage Gravy and Biscuits

Maple sausage gravy and biscuits (2), served with our signature scrambled eggs 13.5

### Mile High Baked French Toast

with our own brown sugar syrup, toasted pecans and fresh whipped cream 10.5

### Belgian-Style Malted Waffles

with maple syrup, fresh whipped cream and fresh seasonal fruit 12.5

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

## Extras

Applewood Smoked Bacon 5.5

Turkey Sausage Links 5.5

Oven Roasted Potatoes or Cheesy Grits 3.95

Fresh Seasonal Fruit

Regular 5 Large 8 Berries Only 6



Belgian-Style Malted Waffles 8.95

## Breakfast Pastries

Buttermilk Biscuits

two served with Wildflower honey-butter 3.5



Breakfast Scone

with fresh whipped cream 3.75

Warm Butter Croissant

with homemade jam and honey butter 3.75



## Wildflower Cafe

Uses locally sourced products when available