

## Breakfast

Served until 11:00 a.m.

Breakfast entrees served with fresh fruit garnish

### BLT Scrambled

With a buttermilk biscuit and Wildflower honey-butter

6.5

### Country Omelet

Choose any or all: farmhouse cheddar, honey ham, field greens, garden tomato, or caramelized onions; served with a buttermilk biscuit and Wildflower honey-butter

(substitute egg whites - add one dollar)

7.5

### Breakfast Burrito

Scrambled eggs, California pepper jack, cheddar, garden tomato and caramelized onions rolled in a sun-dried tomato tortilla on field greens with tropical fruit salsa and sour cream

7.5

### The Wildflower Triple

Scrambled eggs, Applewood smoked bacon and Belgian waffles

7.75

### Good Morning Croissant

Layers of scrambled eggs, Applewood smoked bacon, Swiss cheese and garden tomato

7.5

### Wildflower Signature Scrambled

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

6.5

Signature Scrambled without Applewood smoked bacon or sausage links

5

### Deep Dish Quiche

6

### Belgian-Style Malted Waffles

With maple syrup and fresh whipped cream

5.95

### Vanilla Yogurt Crunch

Dannon lite yogurt, fruit and nut granola and fresh seasonal fruit

7

## Extras

Applewood Smoked Bacon or Sausage Links 3.5

Cheesy Grits 2.5

## Morning Pastries

3 each

Buttermilk Biscuits

with Wildflower honey-butter

Warm Butter Croissant

with homemade jam and creamery butter

Breakfast Scone

with fresh whipped cream

Muesli Bread

with homemade jam and creamery butter

## Tea Time

Any day at 2:00 p.m. (except Sundays)

Join us for a special occasion

Enjoy a wonderful assortment of sandwiches,

scones, sweeties, and

your favorite tea - or coffee!

16 per person - minimum 8

By reservation only



May all your  
Weeds



be Wildflowers

Leslie Alfred

and

Joan Dragon



Thank you for understanding ...

When we are very busy it is difficult to process separate checks for large groups.

For parties of six or more,  
we reserve the right to add 15% gratuity.

Prices subject to change without notice  
Spring 2011

# Wildflower CAFÉ



One of Tampa Bay's Best

- Chris Sherman, Food Critic,  
St. Petersburg Times

727-447-4497

Mon - Sat 8:00 - 2:30  
Sunday Brunch 9:00 - 2:00

1465 So. Fort Harrison Avenue #105  
Clearwater, Florida 33756-2504

wildflowercafe@aol.com  
www.wildflowercafe.net

## Hot Beverages

### Coffee

Our own special roast, freshly ground  
Regular or decaf

1.95

### Red Rose Tea

1.95

### Republic of Tea by the Pot for One

Exceptionally fine full-leaf teas and herbs

3

## Chilled Beverages

Iced teas include refill

### Luzianne Unsweetened Tea

2.25

### Decaf Wild Berry Plum Green Tea

2.5

### Monin French Sweet Teas

French Raspberry, Pomegranate, or Peach

2.5

### Arnold Palmer Iced Tea

2.5

### Ice Cold Lemonade

2.5

### Coke, Diet Coke, Sprite

1.75

### Milk or Fresh Florida Orange Juice in season

Regular 2.25 Large 3.25

### Iced Café Mocha with Whipped Cream

4

### Still or Sparkling Bottled Water

2.5

## Wine Selections

Stem 5 Bottle 16

Bottled Beer (domestic) 3

## Sandwiches

We proudly serve Boar's Head ALL NATURAL  
Ovengold Turkey Breast and Deluxe Roast Beef

Substitute croissant on any sandwich add .75

Split Plate charge on any entree 2.5

### Handcrafted Roast Beef

Check the menu board for today's selection

### Honey Chicken Croissant

Chicken salad with leaf lettuce and garden tomato

8.75

### Portabello, Provolone & Caramelized Onion

Wrapped in warm tandoori naan, served with a cup of Vegetarian Tomato Basil Bisque  
(premium soups - add fifty cents)

10

### Island Breeze Turkey Sandwich

With provolone, mango chutney, pecans, golden raisins, shredded carrot,  
leaf lettuce and curry mayo on wheat

8.95

### Baked Ham & Emmentaler Swiss Melt

On crusty Asiago Ciabatta with leaf lettuce, garden tomato and creamy honey mustard

8.95

### The Santa Fe

Ovengold turkey breast, melted pepperjack, Applewood smoked bacon, garden tomato,  
tropical fruit salsa and greens tucked in a sun-dried tomato tortilla

8.95

### Classic Tuna Salad

On wheat with leaf lettuce, garden tomato and mayonnaise

7.95

### Half Sandwich Special

Honey Chicken or Tuna Salad on wheat with lettuce, garden tomato and mayonnaise

With your choice of fresh seasonal fruit OR side salad

OR Vegetarian Tomato Basil Bisque

(Premium soups - add fifty cents)

8.75

### Turkey Cinnamon Tea Sandwich

Ovengold turkey breast, cinnamon cream cheese, walnuts, and mayonnaise  
with a cup of Vegetarian Tomato Basil Bisque  
(premium soups - add fifty cents)

8.95

## Signature Soups

All homemade ... everyday ... with fresh ingredients

### Vegetarian Tomato Basil Bisque

Cup 3 Bowl 5

### Premium Soup

Price varies - ask your server

## Salads

All entree salads served with a buttermilk biscuit and Wildflower honey-butter

### Field Greens Salad

7.25

### with Ovengold Roast Turkey Breast, Deluxe Roast Beef or Baked Ham

add 2.95

### Honey Chicken Salad or Tuna Salad Plate

With field greens, garden veggies, and seasonal fruit

9.5

### Gorgonzola & Berries

On baby greens with apples, grapes, and toasted walnuts

9.95

### Homemade Dressings

Creamy Low Country, Maple Balsamic, Raspberry Vinaigrette,  
Wildflower Honey Mustard, Buttermilk Ranch

## Quiche

### Deep Dish Quiche at Lunch

With fresh seasonal fruit or field greens salad

9.5

## Extras

### Side Salad 4

### Fresh Seasonal Fruit

Regular 3.5 Large 6

### Buttermilk Biscuits with Wildflower Honey-Butter 3

### Kettle Potato Chips 1

## Desserts

All homemade, baked fresh daily

Giant Cookies, Brownie-style Bar Cookies,

Award-Winning Cakes - Ask for today's selection