

Breakfast

Served until 11:00 a.m.

Breakfast entrees served with fresh fruit garnish

Country Omelet \$7⁵⁰

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 \$1)

Breakfast Burrito \$7⁵⁰

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

The Wildflower Triple \$7⁷⁵

Scrambled eggs, Applewood smoked bacon and Belgian waffles

Good Morning Croissant \$7⁵⁰

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

Scrambled Eggs \$5⁰⁰

Sprinkled with fresh parsley and served with a buttermilk biscuit and Wildflower honey-butter

With Applewood smoked bacon or sausage links \$7⁷⁵

Deep Dish Quiche \$6⁰⁰

Belgian-Style Malted Waffles \$5⁷⁵

With Vermont maple syrup and fresh whipped cream

Vanilla Yogurt Crunch \$7⁰⁰

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

Extras

Applewood Smoked Bacon \$3⁵⁰

Sausage Links \$3⁵⁰

Fresh Seasonal Fruit \$3⁵⁰

Morning Pastries \$3⁰⁰

Buttermilk Biscuits

with Wildflower honey-butter

Breakfast Scone

with fresh whipped cream

Warm Butter Croissant

with homemade jam and creamery butter

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!

\$16⁰⁰ 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.

Split Plate Charge \$2⁵⁰

Prices subject to change without notice
Winter 2009

Wildflower CAFÉ

Your neighborhood café

Using all quality ingredients

Prepared fresh daily



One of Tampa Bay's Best

- Chris Sherman, Food Critic,
St. Petersburg Times

727-447-4497

Mon - Fri 8:00 - 2:30

Saturday 9:00 - 2:00

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 \$1.75

Our own special roast, freshly ground
Regular or decaf

Red Rose Tea \$1.75

Republic of Tea by the Pot for One \$3.00

Exceptionally fine full-leaf teas and herbs

Chilled Beverages

Iced teas include refill

Luzianne Unsweetened Tea \$2.00

Decaf Wild Berry Plum Green Tea \$2.00

Monin French Sweet Teas \$2.50

French Raspberry, Pomegranate, or Peach

Arnold Palmer Iced Tea \$2.50

Ice Cold Lemonade \$2.50

Coke, Diet Coke, Sprite \$1.50

Milk or Orange Juice Regular \$2.00 Large \$3.00

Iced Café Mocha \$4.00

With whipped cream

Bottled Natural Spring Water \$2.50

Perrier Sparkling Mineral Water \$2.50

Good Spirits

Wine Selections

By the glass \$4.50

By the bottle \$15.00

Bottled Beer (domestic) \$3.00

Sandwiches

Substitute croissant on any sandwich add 75¢

Island Breeze Turkey Sandwich \$8.75

On wheat with provolone, mango chutney, pecans, golden raisins,
shredded carrot, leaf lettuce, and curry mayonnaise

Portabello, Provolone & Caramelized Onion \$10.00

On warm tandoori naan

Served with a cup of Vegetarian Tomato Basil Bisque

(premium soups - add \$1.00)

Baked Ham & Emmentaler Swiss Melt \$8.50

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

Turkey Cinnamon Tea Sandwich \$8.50

Turkey, cinnamon cream cheese, walnuts, and mayonnaise
with a cup of Vegetarian Tomato Basil Bisque

(premium soups - add \$1.00)

The Santa Fe - Our Signature Wrap \$8.50

Roast turkey, melted pepperjack, Applewood smoked bacon, roma tomatoes,
tropical fruit salsa and greens tucked in a sun-dried tomato tortilla

Honey Chicken Croissant \$8.50

Chicken salad with leaf lettuce and garden tomato

The Garden \$8.00

On tandoori naan with fresh veggies,
hummus bi tahini, and melted pepper jack

Dolphin Friendly Tuna Salad \$7.75

On wheat with leaf lettuce, garden tomato, and mayonnaise

Tea Sandwiches \$8.00

On wheat with mayonnaise - served with a side of fruit

Choose tomato-cucumber or
roast turkey and emmentaler Swiss
with orange marmalade

Half Sandwich Special \$8.50

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

Served with your choice of fresh seasonal fruit
OR side salad OR Vegetarian Tomato Basil Bisque
Premium soups - add \$1.00

Signature Soups

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

Vegetarian Tomato Basil Bisque

Cup \$3.00 **Bowl** \$5.00

Premium Soup

Price varies - ask your server

Salads

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

Field Greens Salad \$7.00

with Roast Turkey Breast or Baked Ham add \$3.00

Honey Chicken or Tuna Salad Plate \$9.00

With field greens, garden veggies, and seasonal fruit

Gorgonzola & Berries \$9.50

On baby greens with apples, grapes, and toasted walnuts

Homemade Dressings

Maple Balsamic, Raspberry Vinaigrette,
Wildflower Honey Mustard, Buttermilk Ranch

Quiche

Deep Dish Quiche at Lunch \$9.00

With fresh seasonal fruit or field greens salad

Extras

Side Salad \$4.00

Fresh Seasonal Fruit

Regular \$3.50 **Large** \$6.00

Buttermilk Biscuits \$3.00

With Wildflower honey-butter

Kettle Potato Chips \$1.00

Desserts

All homemade, baked fresh daily

Giant Cookies,

Brownie-style Bar Cookies,

Award-Winning Cakes

Ask for today's selection