

# The Wild Plum Café & Bakery

Lunch

## Creating Community Through Food

### Soups and Bowls

#### Soup of the Day

We feature two soups every day. One is always vegetarian. \$5.95

#### Black Bean and Roasted Corn Chili

House made chili with roasted corn and spices. Served with cilantro cream, pico de gallo and house made bread \$7.95

### Salads

All of our greens are organically and locally grown at Earthbound Farms.

#### Additions:

Cup of soup on the side \$2.50, Chicken \$2.50, Roasted Potatoes \$2.00, Catch of the day \$6.00, Goat cheese \$1.00, Avocado \$1.50, Roasted beets \$3.00

#### House Salad

Organic greens, baby tomatoes, carrots, cucumbers, parmesan and roasted onions and peppers. Served with house vinaigrette \$8.95 Side salad \$5.95

#### Caesar Salad

Wild Plum style with roasted red onion, baby tomatoes, fresh parmesan, house toast and our own caesar dressing \$9.95 with chicken \$10.95 Side Salad \$7.95

#### Brutus Salad

Caesar style salad on organic baby romaine with hand cut bacon, asiago cheese, red onion and roasted tomatoes. Served with house toast and Caesar dressing \$10.95

#### Market Salad

Ask about today's creation! \$11.95

#### Greek Salad

Organic greens, roasted red onion, feta, kalamata olives with an herb vinegrette. Served with hummus and house baked bread \$9.95 With chicken \$11.95

#### Chipotle Chicken Caesar

Margarita chicken with roasted corn and avocado salsa on baby romaine with a chipotle caesar dressing \$11.95

#### Cobb Salad

House greens served with avocado, bacon, Point Reyes Blue Cheese, chicken and a poached egg. Served with our house vinaigrette \$12.95 Half \$9.95

#### Super Natural

Raw and grilled seasonal veggies on a bed of greens served with avocado, sunflower seeds and parmesan cheese \$10.95

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At The Wild Plum everything is made with love and care. Our passion for food and sharing that passion with others is our reason for being. We strive to bring you the best of what is available as well as the best of ourselves. We love serving you with genuine warmth, enthusiasm and integrity.

#### Sesame Spinach

Baby Spinach roasted onion red peppers carrots cucumbers baby tomatoes avocado  
your choice of chicken or grilled eggplant 10.95

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### Sandwiches and Paninis

Served with a choice of house salad, house potatoes, pasta salad or potato salad. Add a cup of soup for \$2.50

#### Roasted Turkey

Havarti, oven dried tomatoes, caramelized red onions, sun dried tomato pesto and arugula tossed in a lemon pesto vinaigrette. Served on house baked focaccia. \$10.95

#### Chicken Club

Grilled chicken breast, country ham, avocado, caramelized onions, garlic aioli and provolone served hot on Nana's bread \$10.95

#### Vegetarian

Avocado, tomatoes, lettuce, roasted onions, peppers, garlic aioli, pesto and havarti on whole wheat focaccia \$8.95

#### Mediterranean

Grilled eggplant, roasted red peppers, grilled onions, baby spinach, pesto, garlic aioli and fontina cheese on focaccia \$9.95 Add goat cheese or feta \$1.50

#### BLT/BLAT/TBLAT

Slab cut bacon, havarti, caramelized onions, mixed greens and sliced tomatoes served on focaccia or three-seed sourdough BLT \$9.95 BLAT \$10.95 TBLAT \$11.95

#### Chicken Parmesan

Mary's chicken, sun dried tomato pesto, fresh mozzarella and fontina served on house baked Italian bread \$12.95

#### Greek Goddess

Feta, mozzarella, olive tapenade, oven roasted tomatoes, sun dried tomato pesto, house vinaigrette, arugula and caramelized red onion served open face on house baked flat bread \$10.95 With cured meats \$13.95

#### Porchetta

Slow roasted pork belly filled with pork shoulder, fennel, onions and carrots. Served on grilled bread with cider aioli and verde salsa. \$14.95

#### Roast Beef Sandwich

Thin sliced house roasted beef with caramelized onions and peppers' provolone cheese with a creamy blue cheese and garlic aioli spread \$10.95

### Burger Bar

Our organic grass fed beef is from Tassajara Ranch in Big Sur. Burgers are served on a house baked roll with roasted red onion, house made pickles, sliced tomatoes and your choice of house potatoes, garlic mashed potatoes or house salad.

#### Additions:

Bacon \$1.50, Avocado \$1.50, Point Reyes Blue Cheese \$1.00, Sautéed mushrooms \$1.00, Fried egg \$1.25

#### Café Burger

7 oz organic grass feed house ground beef with Tillamook cheddar or havarti \$11.95

#### Garden Veggie Burger

House made veggie patty with havarti \$9.95

#### Basil Burger

Organic grass fed beef combined with pesto, Parmesan cheese and sun dried tomatoes. Served with smoked mozzarella, sun dried tomato aioli and a roasted tomato compote \$12.95

Chicken Burger  
House made patty served with fontina  
cheese \$10.95

Chicken Club Burger  
Organic house made chicken patty with  
heirloom oven roasted tomatoes,  
avocado, smoked bacon and fresh  
mozzarella \$12.95

### House Specialties

Mediterranean Tacos  
Three corn tortillas filled with roasted  
eggplant, mozzarella, and sun dried  
tomato relish. Served with pesto salsa,  
hummus and a Greek salad \$12.95

House Quesadilla  
Blend of cheeses, pico de gallo,  
spinach, avocado, roasted corn and  
roasted peppers on whole grain or corn  
tortillas. Served with salsa and sour  
cream  
\$9.95 With Margarita Chicken \$10.95

Fajita Platter  
Grilled peppers, grilled onions, black  
beans and guacamole. Served with a  
house salad and handmade tortillas  
\$12.95

Catch of the Day  
Ask your server what is available today.  
Check our Specials Board to find out  
how today's fresh fish is prepared  
Market Price

Pasta Bowl  
Fresh pasta served with whatever is  
fresh at the market AQ

### Sides

Pesto Pasta Bowl  
Served cold or warm \$5.75

House Potatoes  
Country style with onions and fresh  
herbs \$3.75

House Mashed Potatoes  
Organic russet potatoes with butter and  
cream .A classic! \$4.00

Potato Salad  
French style with a dijon vinaigrette  
\$3.75

Market Vegetables  
Fresh and in-season vegetables grilled  
or sauteed. Ask how they are being  
served today \$5.50

### Hot Drinks

Non-dairy and nut milks available

House Coffee \$2.25

Hot Chocolate \$4.50

Cafe Au Lait \$4.25

Americano \$2.95

Latté \$4.50

Cappuccino \$3.50

Mocha \$4.75

White Mocha \$4.75

Macchiato \$3.75

Caramel \$1.00

Chai Latté \$4.50

Espresso \$2.95

### Extras

Steamed Milk \$2.50

Add Espresso Shot \$0.75

Add Flavored Syrup \$0.30

### House Made Drinks

Italian Soda

House made with fresh fruit and house  
syrup \$3.75

Add cream \$1.00

Lemonade \$2.95

Berry Lemonade \$3.95

Iced Tea \$2.50

Muddled Mint Iced Tea \$3.75

Lemonade Iced Tea

Half lemonade, half iced tea \$3.50

