



APPETIZERS

HOUSE SMOKED MEAT & CHEESE BOARD

16.95 • House-made soft savory cheeses, white cheddar cheese, smoked venison sausage, house smoked turkey, fruit, house-made triple berry jam and crackers.

AVOCADO & GOAT CHEESE TOAST 10.95 •

Toast points topped with lime zested goat cheese spread, fresh tomatoes, avocado, radish and finished with shredded parmesan goat cheese and house seasoning.

BACON WRAPPED QUAIL POPPERS 13.95 •

Quail breasts (4) stuffed with fresh jalapeno and wrapped in bacon. Topped with a blood orange demi glaze. Served with chipotle ranch.

SMOKED SALMON QUESADILLA 14.95 • House smoked salmon, cheddar cheese blend, chipotle sour cream, avocado and topped with pico de gallo

GERALDINE'S TOMATO PIE 7.95 • Puff pastry filled with tomato, white cheddar, and parmesan mayo baked to perfection. Load it up with bacon, spinach and avocado for \$10.45

CAPRESE STUFFED PORTABELLA 9.95 •

Portabella mushroom cap filled with a cherry tomato, basil and garlic medley; topped with melted fresh mozzarella cheese and finished with a blood orange demi glaze.

LOADED FRIES 12.95 • Beer battered fries topped with our bison chili, cheddar cheese, onions and fresh jalapenos.

SALADS

☛ **Add Breaded or Grilled Chicken \$5, Grilled Salmon or House Smoked Salmon \$7, Breaded or Grilled Shrimp \$2ea**

GREEK SALAD 12.95 • House lettuce blend, red onion, feta, kalamata olives, green bell pepper, tomato, and pepperoncini.

GRILLED PORTABELLA SALAD 11.95 • House lettuce blend, roma tomato, red onion, feta, and grilled portabella mushroom with our warm house vinaigrette dressing.

GARDEN SALAD 6.95 • House lettuce blend topped with red onion, roma tomato, carrot, and radish.

CHEF SALAD 13.95 • House lettuce blend topped with in house smoked turkey, ham, smoked provolone, cheddar, tomato, and hard boiled egg.

SPINACH SALAD 12.95 • Fresh spinach topped with red onion, mushroom, feta, toasted pecans, bacon, and fresh strawberries. Served with raspberry poppyseed vinaigrette.

CAESAR SALAD 9.95 • House lettuce blend pre-tossed in our Caesar dressing and topped with shredded parmesan and house made croutons.

BURGERS

☛ **All served with french fries. Choice of dinner sides or sweet potato fries for additional \$1.75**

WILDFLOUR BURGER 12.95 • House blend of brisket and chuck on toasted pretzel bun, mustard, mayo and all the fixings. Add Cheese \$1.75

BISON BURGER 13.95 • All natural hand formed Bison patty on a toated pretzel bun served with white cheddar cheese, mustard griddled pickles and house made roasted garlic aioli with all the fixings.

VENISON BURGER 13.95 • Hand formed venison patty blended with roasted poblano and smoked provolone. Topped with smoked provolone and house-made roasted garlic aioli served on a brioche bun with all the fixings.

HOUSE VEGGIE BURGER 12.95 • Hand formed roasted veggie and black bean patty topped with kosher dill pickles, sliced tomato, spinach, goat cheese, pickled beets, finished with our chipotle aioli on a cheddar jalapeno sourdough bun.

SMOKED SALMON BURGER 13.95 • House smoked salmon blended with onion & bell pepper complimented with our chipotle aioli, lettuce, tomato on a toasted cheddar jalapeno bun.

☛ Wildflour Artisan Bakery & Grill, 2000 FM 2673, Canyon Lake, TX 78133 (830) 964-2159 ☛

www.wildflourbakeryandgrill.com



DINNER PLATES

☛ All dinners are served with choice of an additional side.

RIBEYE STEAK 29.95 • 16oz bone in Angus ribeye topped with cooks butter complimented with white cheddar poblano mashed potatoes

FILET MIGNON 30.95 • 8oz Seasoned and Grilled Filet Mignon served with white cheddar poblano mashed potatoes

DOUBLE BONE PORK CHOP 24.95 • 14oz slow roasted and grilled porkchop topped with bourbon bacon bbq sauce served with white cheddar poblano mashed potatoes

GRILLED SALMON 18.95 • 6oz. salmon filet grilled to perfection atop a bed of wilted spinach and topped with dill dijon cream sauce. Served with cilantro lime rice.

SIDE COMBO PLATE 17.95 • Choice of any 4 side items

• Add Breaded or Grilled Chicken \$5, Grilled or House Smoked Salmon for \$7, Breaded or Grilled Shrimp \$2ea

CHICKEN FRIED CHICKEN 17.95 • 6oz hand breaded chicken breast topped with our jalapeno bechamel served with mashed potatoes.

PEPITA CRUSTED CHICKEN FRIED STEAK 17.95 • 6oz hand breaded beef cutlet topped with our jalapeno bechamel served with mashed potatoes.

VENISON STUFFED BELL PEPPER 19.95 • Traditional stuffed red and green bell peppers with seasoned ground venison, tomato, and rice topped with our savory tomato sauce served with mashed potatoes.

WILDFLOUR SMOKED CHICKEN 20.95 •

In-house smoked half chicken finished on the grill with house-made bbq sauce served with mashed potatoes.

SHRIMP & GRITS 19.95 • Creamy Jalapeno & Cheddar grits with jumbo gulf shrimp cooked in white wine butter sauce and finished with bacon and cheddar cheese

SIDES

BEER BATTERED FRIES 5.95

SWEET POTATO FRIES 6.95

WCP MASHED POTATOES 6.95

CILANTRO LIME RICE 6.95

GREEN BEANS 7.95

BRUSSELS SPROUTS 7.95

SIDE GARDEN SALAD 4.95

BAKED POTATO SALAD 5.95

VEGETABLE MEDLEY 7.95

KID'S MEALS

☛ Children 12 & under. Meals come with fries or fruit cup.

CHICKEN TENDERS 7.95 • House breaded all white meat chicken tenders (2).

PB&J SANDWICH 6.95 • Toasted sourdough with peanut butter & our house-made mixed berry jam.

FRIED EGG SANDWICH 6.95 • Busted yolk egg, ketchup and american cheese on toasted sourdough.

GRILLED CHEESE 6.95 • American cheese melted between toasted sourdough.

JR. BURGER 7.95 • 1/4lb WF burger with ketchup and pickles.

• add cheese \$1.75

Our menu items are made to order. We don't serve fast food, we serve great food as fast as we can so sit back and enjoy the relaxation of the Hill Country.

-> There will be a \$2 charge for all split plates -> Not all ingredients are listed please alert server of any food allergies -> 18% Gratuity may be added to parties of six or more

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