

WILDFLOUR

SEASONAL NORTHWEST HANDCRAFTED PASTA

Starters

- **Focaccia** - \$10
House-made herb-encrusted focaccia with tomato oil.
- **Roasted Mushrooms** - \$18
Seasonal farmed and foraged mushrooms, honey, thyme cream sauce, balsamic reduction.
- **House Salad** - \$9
Mixed greens, lemon rosemary vinaigrette, seasonal berries, sultanas, dried cranberries, goat cheese.

Mains

- **Bohdizafa IPA Battered Halibut and Chips** - \$28
Bohdizafa IPA battered halibut, golden fries, coleslaw, wicked tartar sauce.
- **Smash Burger** - \$18
Two patties, cheddar, onion, pickle tomatoes
 - With Bacon Jam- \$20
- **Mushroom Marsala** - \$29
Bronze die pressed pasta, seasonal roasted mushrooms, vegetables, Marsala cream sauce.
- **Pesto Primavera** - \$20
Bronze die-pressed campanelli pasta, pesto cream sauce, seasonal roasted vegetables
- **Caesar Salad** - \$20
Romaine, house Caesar dressing, homemade croutons, anchovies.
 - With blackened chicken - \$25
 - With blackened salmon - \$28
- **Poutine Fries** - \$15
Hand-cut fries, house demi-glace, cheese curds, scallions, fried jalapeños.
- **Classic Hotdog** - \$12
Served with ketchup, mustard, and relish.
 - With Bacon Jam- \$14
 - With Foie Gras - \$25

We encourage sharing; however, we do not split entrées. 20% gratuity will be automatically applied to parties of 8 or more Consuming raw or undercooked food may increase your risk of foodborne illness. PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD INTOLERANCE OR ALLERGY!*