

BREAKFAST

Served weekdays 7am-11am, weekends 7am-1pm.

Crème Brûlée French Toast

A Wilde favorite turned upside down with a caramel top and a peach & cherry bottom. A bit of whipped cream and toasted pecans makes this an irresistible breakfast treat. 7.5

Poofy Omelets

Fluffy not flat, it's the fresh eggs that make the difference! Served with a slice of toast and our homemade jam.

Three cheese. 7.5

Onion, sweet red pepper and brown mushroom. 8.

Ham and cheese. 8.

Egg whites - Add 1.5

Wilde's Waffle

Crisp & tender, served with butter, real maple syrup, whipped cream & fresh berries. 6.

Breakfast Burro

Start with a crisp herb tortilla with lots of yummy cheese and 2 scrambled eggs: 5.5

Add ham, sausage, bacon, black beans, or fresh tomato & avocado - 2. each

Classic Benedict

Crispy English muffin, poached eggs and slices of ham, topped off with rich Hollandaise sauce. Served with our Marsala roasted potatoes. 9.

Crab Cake Benedict - 12.

Classic Oscar Breakfast Sandwich

Breakfast sandwich with egg, cheese and your choice of wheat or white toast, an English muffin, or croissant. 5.5

Add bacon, ham, or sausage - 1.

Breakfast Cakes

The two finest we know! Stack of two served with butter and real maple syrup. 6.5

Crispy cornmeal (as seen the Star Tribune Taste Section)

Fluffy buttermilk

Add juicy blueberries - 1.

Wilde Oats (weekends only)

If you've sowed yours, try ours! Steel-cut oatmeal, creamy and hot. Topped with roasted almonds and served with real maple syrup. Milk or cream on request. 4.5

Basic Breakfast

Start with 3 eggs cooked your way, roasted potatoes and toast. 7.

Egg whites - Add 1.5

Bacon, sausage patties or ham - Add 2.5

Etc...

Two slices of toast with jam & butter. 2.5

Three bacon slices. 2.5

Two sausage patties. 2.5

Sliced ham. 2.5

BOX LUNCH

For your next meeting or event, order box lunches for pick-up or delivery. Details and an order form available from the counter, or from our website at www.wilderoastcafe.com.

CATERING

Special event coming up? Let the Wilde Roast Café do the work and make your event tastefully easy. Please call for pricing. Most orders require 48 hours notice. Details available from the counter, or from our website at www.wilderoastcafe.com.



WILDE ROAST
CAFE

Coffee, Dessert & Wine Café

Serving Breakfast, Lunch & Dinner
Catering, Take-Out & Box Lunches available

Catering to Cultivated Leisure

518 Hennepin Ave. E., Minneapolis, MN
www.wilderoastcafe.com
Line: 612.331.4544 Fax: 612.331.1130

LUNCH & DINNER

Served daily 11am until 1 hour before closing.

Appetizers to Share

The Best Crab Cakes

Mostly Crab, not so much cake, and just the right amount of savory seasoning makes these the crabbiest crab cakes in these parts. No frying either served with basil aioli. Two cakes 12.

Absolutely Artichoke dip

Just the good stuff! Artichoke hearts, sour cream, scallions, herbs & parmesan cheese baked bubbly and served with slices of toasty baguette. 9.

Wild Mushroom Goat Cheese Terrine

Wild foraged mushrooms with Wisconsin goat cheese, served with tasty crackers. 9.

Nuts and Olives

Cashews, pecans almonds and walnuts, roasted and tossed in our house blended spice blend. Served with a wedge of Manchego Cheese and Hungarian Paprika spiced goat cheese. 12.

Quesadilla

Cheese 7.5 Chicken, BBQ chicken, black bean, vegetarian 2. each addition. Served with salsa and sour cream

Soup

Created from scratch served with toasted baguette. Cup 4. Bowl 5.5

Pizza

Pepperoni

House tomato sauce and mozzarella cheese. 11.50

Four Cheese

House made tomato sauce, Cheddar/ Monterrey Jack, Manchego, Mozzarella. 10.50

Rosemary Chicken

Fresh rosemary, Chicken Parmesan and Gorgonzola cheeses with a Blanco sauce. 11.5

Pizza Special

Check the message board or ask your Barista for the weekly special.

Awesome Salads

All salads served with Baguette

Wilted Romaine

Tossed in a warm bacon vinaigrette, topped with spiced mixed nuts blue cheese crumbles. 8.

Wilde's Own Mixed Green

Field greens tossed in a Sherry mustard seed vinaigrette topped with Wisconsin goat cheese, Cashews and Port poached figs. 9.

Curry Chicken Salad

Chicken in a curry mayonnaise with roasted cashews, red onion, shredded carrot on a bed of field greens. 9.

Tuna Salad

A Wilde Roast Classic w/ blue cheese & pine nuts on a bed of field greens. 9.

Crab Cake Salad

Single crab cake, baked to perfection, a top a mound of field greens served with a bit of basil aioli for dipping. 10.50

Wilde's Specialty

Pot Roast

OMG! Braised to perfection, roasted with mirepoix vegetables. Served with garlic smashed potatoes, veal pan sauce & horseradish crème fraiche. 14.

Turkey Meatloaf Dinner

Savory Turkey meatloaf, garlic smashed potatoes topped with mushroom gravy, alongside honey cumin glazed carrots. 12.

Famous Mac & Cheese

A creamy four cheese sauce, topped with bread crumbs served with toasted baguette, and a side salad. 10.50

Burgers

Served with Kettle chips. Substitute petite mixed greens 1.5.
Substitute soup cup 3. bowl 4.

Chef Jeff's Veggie Burger

House made, black beans, red peppers, roasted garlic, artichoke hearts and potatoes, all blended with herbs and spices oven roasted and topped the way you want it. 9. Add cheese 1.

Happy Prince Mushroom Burger

No meat here! Balsamic marinated portabella mushroom served with grilled red onion and horseradish mayo. 8.5

Biggun Burger

It's now even bigger. Big & juicy cooked to medium well. Add the extras. 9.
Bacon and Cheese add 1. each

Sandwiches

Served with kettle chip. Substitute petite mixed greens 1.5.
Substitute soup cup 3. bowl 4.

Boise Big TBLT

Smoked turkey, bacon, Swiss cheese, lettuce and tomato served on white or wheat toast. 8.5

Constance Chicken

Grilled chicken breast with Mozzarella, sauteed apples, grilled red onion, mixed greens and mayonnaise on a toasted baguette. 9.

French Dip

A customer favorite, lots of sliced roast beef and Swiss cheese, topped with bacon and horseradish mayo, and a bowl of au jus for dipping. 9.

Wilde Turkey Meatloaf

A must try, hot meatloaf with tasty savory ketchup and fried onion, Sandwiched between two warm buns. 9.

House Special Grilled Cheese

Manchego and cheddar-jack cheese melted on your choice of wheat or white bread with tomato, bacon and avocado. 9.

Trinity College Tuna Melt

Wilde Roast tuna salad with its olive oil and lemon juice dressing, pine nuts, blue and Swiss cheese, served on white or wheat toast. 8.5

Chicken Cordon Bleu

Chicken breast topped with ham & Swiss cheese. Served on a kaiser roll. 9.

Roasted Beet Hummus Vegetarian Sandwich

Roasted winter beets hummus topped of with baby sprouts, red onion, and field greens served on white or wheat bread. 8.

Curry Chicken Salad Sandwich

A blend of curried chicken, carrots, cashews and a light mayo dressing and field greens served on toasted white or wheat bread. 8.5

Killer Reuben or Rachel

Sauerkraut roasted with bacon and apples, combined with tender corned beef or smoked turkey and Swiss cheese and special sauce. 9.