

L O C A L



O R G A N I C

## STARTERS

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### ORGANIC FILET SALAD

organic grass-fed filet + chopped brown sugar bacon + “Our Harvest” greens + roasted red pepper + shaved onion + dill cucumber + organic blue cheese dressing - 17 \*GF

### WILDFLOWER SALAD

“Our Harvest” greens + organic carrot curls + goat cheese + mixed nuts + pickled ginger + local apple + puff pastry crouton + lemon riesling crème fraiche dressing - 11  
Add “Dogwood Farm” Chicken 6

### SIMPLE SALAD

*A smaller portion of:* “Our Harvest” greens + dill cucumber + red onion + french vinaigrette - 7 \*GF

### TRUFFLED MUSHROOM FONDUTA - wild

mushrooms + local pasture raised eggs + organic cream + fontina cheese + truffle oil + warm “16 Bricks” bread - 12

### BEET “WINGS” - local beets + sriracha butter +

organic blue cheese dressing + “Our Harvest” greens + pickled pepper + chopped celery + sesame seeds - 10 \*GF

### CURRIED CHICKEN SALAD - yellow curry +

local apples + raisins + poached chicken + puff pastry + french vinaigrette + “Our Harvest” greens + pickled “Branstrator Farm” squash + salted nuts - 11

### “SAKURA FARM” FATTY RIBEYE SUSHI -

flash fried ribeye cap + tamari horseradish glaze + sesame + sesame seaweed + cucumber salad + radish + pickled ginger + bonito flake - 12 \*GF

### “16 BRICKS” BREAD & HERB BUTTER - 5

## CRAFT COCKTAILS

USING doTERRA ESSENTIAL OILS

**Pablo Escobar** - Laphroaig Scotch + Mezcal + Sailor Jerry Rum + Pasilla Chile + Chocolate Ganache + Cinnamon Maple Whipped Cream

**Jeff-a-rita Sessions** - Mezcal + Grand Marnier + Demerara Simple + Cranberry + Fresh Lime

**Wildflower Mimosa** - St. Germaine + Fresh OJ + Pama + Lavender Oil + Prosecco

**Dean Martin** - Titos + Carpano Antica Vermouth + Mexican Coke + Lemon Oil

**Uncle Todd** - Walnut-aged Buffalo Trace + Amarena Cherry + Blood Orange Bitters + Candied Orange

**Forest Fair Mulled Cider** - Local Cider + Mulling Spice + Buffalo Trace Bourbon + Buttershots

**“Award Winning” Bloody Mary** - Titos + House Bloody Mix + Pickled Vegetables + Candied Bacon

**Noggy Dread** - Organic Egg Nog + Sailor Jerry Spiced Rum + Frangelico + Almond Whipped Cream

*Our menu is designed to be eaten as it is written, any requested changes are at your own risk*

WWW.WILDFLOWERMASON.COM

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# ENTREES

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WE PROUDLY USE LOCAL PRODUCE AND MEAT, FROM OUR FARM AND MANY OTHERS. WE FEATURE FRESH AMERICAN SEAFOOD, GRASS-FED AND PASTURE RAISED MEATS, AND CERTIFIED ORGANIC INGREDIENTS. FOR A FULL LIST OF SUPPLIERS, SEE OUR FARMERS MAP IN THE MAIN DINING ROOM.

## WINE BY THE GLASS

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RIESLING - 8.5  
PINOT GRIGIO - 9.5  
SAUVIGNON BLANC - 11  
CHARDONNAY - 12  
FRANK FAMILY CHARDONNAY - 15  
PROSECCO - 9  
MOSCATO - (1/2 BOTTLE) 14  
SEASONAL SANGRIA - 9  
ROSE OF THE WEEK - 9

PINOT NOIR - 10  
"BELLE GLOS" PINOT NOIR - 15  
CABERNET SAUVIGNON - 12  
BURNET RIDGE CABERNET - 14  
MALBEC - 11  
CONUNDRUM RED BLEND - 10  
RED BLEND- PURPLE TRILLIUM - 14  
ZINFANDEL - 9.5  
DOWS 10 YEAR PORT - 8

WE ALSO CARRY AN EXTENSIVE LIST OF BOTTLES!

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## SWEETS

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GRANDMA SHEILA'S BREAD  
PUDDING

CHOCOLATE PEANUT BUTTER  
NAPOLEON

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513-492-7514

Twitter: @WildflowerMason

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LAMB MEATLOAF - local lamb + "Grassland Graze" grass-fed beef + brown sugar glaze + seasonal veggie sauté + cauliflower "risotto" - 19

PAPPARDELLE BOLOGNESE - the great meat sauce of Emilia, Italy + house-made pasta + house-made ricotta + balsamic glaze - 21

CAULIFLOWER "RISOTTO" - sautéed wild mushrooms + house-made cauliflower "risotto" + "Organic Valley" cream + porcini powder + seasonal veggie sauté + truffle oil + parmigiano crisp - 18 \*GF

SMOKED OHIO WAGYU RIBEYE - "Sakura Farm" ribeye + onion & beef demi + seasonal veggie sauté + fried leeks - 8oz-40 \*GF

CHEESE & WINTER VEGETABLE GRATIN - local root vegetables + "Branstrator Farm" squash + pastured eggs + fresh cream + "Organic Valley" blue cheese + "Our Harvest" greens + fresh herbs - 14 \*GF

SWEET POTATO RAVIOLI - brown butter chardonnay cream sauce + caramelized local apples + goat cheese + fried sage + fresh ground nutmeg - 17

"GRASSLAND GRAZE" BEEF BURGER - 16 Bricks bun + herb butter + brown sugar bacon + shaved onion + pickled red pepper + house pickles - *Served with a simple salad and your choice of:* Organic American, Organic Blue or Goat Cheese - 14 (Veggie burger available on request)

GRASS-FED FILET MIGNON "WELLINGTON" - USDA organic beef + sherry béchamel + puff pastry + wild mushrooms - 4oz-26 6oz-32 8oz-38

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When I was 15, my dream was to have this restaurant and to marry my middle school girlfriend, Jenna. 10 years later, we got engaged & bought this 100 year old house. We lived upstairs while we remodeled her into a little breakfast/lunch cafe. The cafe has seen many changes, but our mission has remained constant; "Lovingly produce delicious food, that's grown with integrity, from local and organic family farms". We are so blessed to have you and our amazing crew along with us on our journey. With love: Todd & Jenna (and Dylan & Griffin now too)

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