



## STARTERS

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### ORGANIC FILET SALAD

Organic grass-fed filet + 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 + dragon fruit + puff pastry crouton + lemon crème fresh dressing - 11

### SIMPLE SALAD

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

*Add Organic Chicken to a salad for 6*

Mexican Coca Cola  
Diet Coca Cola  
House-made Avocado Water  
Organic Triple Berry Hibiscus Tea  
Pineapple Coconut Water  
Ale 8  
Citrus Fresca

**TRUFFLED MUSHROOM FONDUTA** - Fresh mushrooms & sweet onions gently sautéed and baked into a garlicky cheese custard, finished with truffle oil & served with toasted french baguette - 13

**BEET “WINGS”** - Crispy local beets tossed in sriracha butter, plated over “Our Harvest” local greens tossed in our delicious organic blue cheese dressing. We finish the beets with pickled pepper, chopped celery & sesame seeds - 11 \*GF

**CURRIED CHICKEN SALAD TACOS** - Yellow curry mixed with poached organic chicken, celery, apples & raisins on top of corn tortillas with dragon fruit, avocado & cilantro - 12 \*GF

**“SAKURA FARM” FATTY RIBEYE SUSHI** - Our take on fatty tuna sushi but made with flash fried ribeye cap tossed in a tamari horseradish glaze & sesame oil, topped with sesame seaweed, cucumber salad, shaved radish & pickled ginger - 10 \*GF

**BREAD & HERB BUTTER** FOR THE TABLE - 4

## CRAFT COCKTAILS

**JASMINE GEISHA** - Jasmine Tea Infused Plum Wine + Karrikin Shifu + Orange Simple Syrup + Cinnamon Dust + Ginger + Cinnamon Stick + Fresh Mint

**AUNT JENNA** - Whipped Avocado + Fresh Lime + Karrikin Emerge Gin + Lemoncello + Pineapple Coconut Water + Green Chartreuse

**JUD’S CUP** - Pimm’s #1 + Muddled Mint + Cucumber + Orange + Lemon + Ale 8 + Titos

**MIKE BENNER** - Titos + Fresh Grapefruit + Citrus Fresca + Ginger Soda

**UNCLE TODD** - Walnut-aged Buffalo Trace + Amarena Cherry + Blood Orange Bitters + Candied Orange

**WAYNES COKE** - Mexican Coke + Egg White + Sixth Sense Spiced Rum + Ground Luxardo Cherries + Luxardo Liqueur

**“AWARD WINNING” BLOODY MARY** - Titos + House Bloody Mix + Pickled Vegetables + Candied Bacon

**KHALEESI-COLADA** - Coco Lopez + Sixth Sense White Rum + Pineapple Juice + Dragon fruit Garnish

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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 ENTHUSIAST MAGAZINE'S  
"TOP 100 WINE RESTAURANTS"

## 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  
LEACOCK RESERVE MADEIRA - 8

\*WINE FLIGHTS - \$16

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

513-492-7514

Twitter: @WildflowerMason

Instagram: @WildflowerMason

Facebook: @WildflowerCafeMason

[www.WildflowerMason.com](http://www.WildflowerMason.com)

**CHESAPEAKE CRAB CAKES** - We source our crab direct from J.M. Clayton in Maryland (the oldest crab processor in the world) and they supply us with the real deal Blue Crab, strictly from the Chesapeake Bay. We make these very simply with egg yolk, saltines and a little celery and onion. They are deep fried in quality non-gmo oil & served with local veggies, sesame seaweed salad and our lemon creme fresh sauce - 29

**BACON WRAPPED LAMB MEATLOAF** - Hearty "Freedom Run Farm" ground lamb & "Grassland Graze" grass-fed chopped steak, baked in "Maple Grove Farm" maple glaze & wrapped in Indiana bacon over sautéed seasonal veggies & rustic white beans - 19

**VEGAN "CASSOULET"** - A traditional french country dish (less the meat) with local veggies, country beans & crushed tomatoes, baked with thyme, oregano and garlic, topped with crispy onions & aged balsamic, served with a simple salad - 16 \*CF

**GRASS-FED FILET MIGNON "WELLINGTON"** - Lean & tender USDA Organic beef seared in a cast iron skillet, sliced and plated with puff pastry, then topped with a sherry béchamel & sautéed wild mushroom sauce - 4oz-26 6oz-32 8oz-38

**"GRASSLAND GRAZE" BEEF BURGER** - *"The Original #1 rated burger by Cincinnati Magazine"* Pan-seared grass-fed beef on a german made pretzel bun smothered in herb butter topped with brown sugar bacon, shaved onion, pickled red pepper & crunchy pickles - *Served with a simple salad and your choice of:* Organic American, Organic Blue or Goat Cheese - 14 (swap a cup of soup for your salad- \$1)

**SMOKED OHIO WAGYU RIBEYE** - The fattiest, most marbled steak you can get, from "Sakura Farm" raising our version of Kobe beef. 10 oz cuts are cold-smoked & seared in cast iron, plated alongside local vegetables, then topped with an onion & beef demi-glace & fried onions - 36

**PAPPARDELLE BOLOGNESE** - An authentic Emiligian style, super rich brown meat Ragu, with fresh pasta, house-made ricotta cheese, fried salami, herbs & aged balsamic - 21

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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, at the age of 24. We lived upstairs while we remodeled her into a little breakfast/lunch spot. The cafe has seen many changes since then, but we have remained dedicated to our roots of providing delicious food grown with integrity by local and organic family farms in the most welcoming atmosphere we can provide. We are so blessed to have you and our amazing crew along with us on our journey.

With Love- Todd & Jenna (Plus Dylan and Griffin now too!)

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HOUSE WHITES

HOUSE REDS

SWEETS

FOLLOW