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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. It's the real deal Blue Crab, strictly from the Chesapeake Bay. We make these very simply with egg yolk, saltines & a little celery and onion then plate them with local veggies, sesame seaweed salad & our lemon creme fresh sauce - 2 for -21 or 3 for - 29

**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 herb compound butter & fried onions - 36 \*GF

**PEACH & TOMATO PASTA** - As an ode to summer, we created a simple & refreshing sauce of local peaches, local heirloom tomato, garlic & olive oil, poured over fresh angel hair sitting in pesto, topped with fresh mozzarella & tons of fresh basil - 19 (GF Pasta Available for \$2 more)

**FRIED GREEN TOMATO BLT** - My grandma was known for trying to feed everyone she met & fried green tomatoes were one of her favorites. She would pick green tomatoes fresh from her garden, dust them in cornmeal with lots of black pepper and fry them up. Our's are just like that, with brown sugar Indiana bacon, local heirloom tomato, "Our Harvest" farm greens, pesto aioli & a pretzel bun. Served with a small simple salad (sub soup for your salad- +2) - 13

**VEGAN CURRY** - Our farmers best summer selection of various local vegetables sautéed in a turmeric yellow curry with coconut milk & Thai style rice noodles, topped with fresh cilantro & mixed nuts. Super healthy and mighty tasty too - 16 \*GF (Add cold Smoked Salmon for 9)

**"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 secret sauce topped with brown sugar bacon, shaved onion, fresh local tomato & crunchy pickles with *your choice of cheese*:  
Organic American, Organic Blue or Goat Cheese  
Served with a small simple salad (sub soup for your salad- +2) - 15

**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 sherried wild mushroom sauce -  
4oz-25 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, 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