



## STARTERS

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### FILET CAESAR SALAD

Organic grass fed filet + house Caesar + Our Harvest Farm greens + shaved onion + marinated olives + watermelon radish + house made crouton + parmigiano crisp - 17

### WILDFLOWER SALAD

Our Harvest Farm greens + organic carrot curls + goat cheese + mixed nuts + raisins + pickled ginger + local apple + house made crouton + lemon crème fresh dressing - 12

### SIMPLE SALAD

*A smaller portion of:* "Our Harvest" greens + shaved onion + carrot curls + crouton + house vinaigrette - 7 \*GF

*Add Cold Smoked Salmon for* 9

Organic Black Iced Tea  
Organic Triple Berry Hibiscus Tea  
Mexican Coke  
Diet Coke  
La Croix  
Ale 8  
Warm Chai Tea

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

**BEET "WINGS"** - Crispy buffalo style local beets plated over Our Harvest Farm greens tossed in our delicious organic blue cheese dressing. We finish the beets with pickled pepper, chopped celery and sesame seeds - 12 \*GF

**CHEESE BOARD** - 3 rotating cheeses sourced from Ohio and across the globe, paired with elderberry jam from Spring Valley Farm, Clifty Farm country ham, warm olives and toast points - 19

**WAGYU FATTY RIBEYE SUSHI** - Our take on fatty tuna sushi but made with flash fried ribeye fat cap tossed in a tamari horseradish glaze & sesame oil, accompanied by shaved radish & pickled ginger - 9 \*GF

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

## CRAFT COCKTAILS

**MANGO WILD CLAW** - Titos vodka + Fresh Mango Puree + La Croix + Muddled Sage + Fresh Lemon

**QUID PRO QUO** - Old Forester Bourbon Candied Ginger + Fresh Pear + Fernet Branca + Ale 8 + Cinnamon + Rosemary

**BRANDYS SNAP** - Watershed Apple Brandy + Local Apple Cider + Vanilla + Prosecco + Cinnamon Stick

**JIM HENNESSY** - Francelico + Anitca Formula + Hennessy + Fig Paste + Organic Valley Cream + Luxardo Cherry

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

**CRANBERRY MARGARITA** - Tequila Blanco + Organic Mezcal + Limoncello + Lime Syrup + Cranberry Puree + Lime + Mint + Salt and Sugar Rim

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

**SHERRY TAYLOR** - Lustau Sherry + Rye + Brown Sugar Syrup + Orange Slice

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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 - 9  
PINOT GRIGIO - 9.5  
SAUVIGNON BLANC - 11  
CHARDONNAY - 12  
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  
PENFOLDS GRANDFATHER PORT - 18  
LUSTAU SHERRY - 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  
PALEO PEANUT BUTTER  
CHEESECAKE  
DESSERT DU JOUR

513-492-7514

Twitter: @WildflowerMason  
Instagram: @WildflowerMason  
Facebook: @WildflowerCafeMason  
[www.WildflowerMason.com](http://www.WildflowerMason.com)

**MUSHROOM AND VEGETABLE BOWL** - A soul warming blend of local veggies, greens, mushrooms, carrots and wheat berries sautéed with garlic, sesame and horseradish tamari soy sauce. Finished with raisins, house made Kimchi and mixed nuts for depth and crunch - 1 \*Vegetarian

**FLORIDA STONE CRAB** - Fresh Stone Crab straight from the Florida keys, chilled (or warm on request). Served with our local vegetable hash, mustard sauce and a warm german style hot slaw made with local apples and Our Harvest Farm cabbage - 1/2 lb for 29 or Full lb for 48 \*CF

**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 our local vegetable hash, then topped with an herb compound butter & fried onions - 36 \*CF (add Fresh Florida Stone Crab +15)

**MAPLE GROVE MONTE CRISTO** - Our version of a ham and cheese features Clifty Farms country ham, Indiana goat cheese, Organic Valley American and Swiss, and Spring Valley Farm elderberry jam stuffed inside a baguette. The sandwich is then battered and pan fried for a perfectly moist and crunchy meal. To finish it, we drizzle Maple Grove Farm local maple on it, and serve it with a small simple salad (sub soup for your salad- +2) - 15

**BUTTERNUT SQUASH RAVIOLI** - Branstrator Farm squash stuffed inside fresh pasta sheets, sautéed in sage butter and steamed in chardonnay. We finish the dish with Organic Valley cream, caramelized local apples, sage leaves, nutmeg, a dash of amaretto, diced country ham and creamy Indiana goat cheese - 21

**"GRASSLAND GRAZE" BEEF BURGER** - *"The Original #1 rated burger by Cincinnati Magazine"* Pan-seared grass fed beef on a german pretzel bun smothered in secret sauce topped with crispy bacon and pickled vegetables with *your choice of cheese*:

Organic American, Blue, Swiss 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 wrapped in puff pastry, baked and then topped with a sherried wild mushroom sauce - 4oz-25 6oz-32 8oz-38 (add Stone Crab +15)

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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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