

L O C A L

O R G A N I C



FRESH SALADS

CAESAR SALAD local greens + shaved onion + marinated olives + fresh lemon + shaved parmigiano + house caesar dressing - II
*GF

WILDFLOWER SALAD local greens + heirloom carrot + goat cheese + mixed nuts + fresh orange + pickled ginger + local apple + lemon crème fresh dressing - II *GF & *VEGETARIAN

BLUE CHEESE SALAD baby iceberg wedge + shaved onion + roasted pepper + double smoked candied bacon + house Blue Cheese dressing - II *GF

HARVEST SALAD baby spinach + asian style pumpkin dressing + dried cranberries + pistachio + goat cheese + local apple - II
*GF

SOUP DU JOUR made fresh in house - \$8

ADD FRESH MAINE LOBSTER \$8 OR CHILLED CHICKEN BREAST \$6

COCKTAILS

SEASONAL SANGRIA
fresh fruit + bubbles + dry white wine

UNCLE TODD
walnut aged bourbon + luxardo cherry + candied orange + bitters

CITRUS MARGARITA
Tequila blanco + limoncello + lime syrup + blood orange + lemon seltzer + pasilla chile

BLOODY MARY
Titos + housemade bloody mix + awesome stuff

*PRE-ORDERS HIGHLY RECOMMENDED DUE TO LIMITED QUANTITIES

FULL GRAB AND GO MENU ALWAYS AVAILABLE AS WELL!

-DINE-IN, CARRYOUT, CURBSIDE OR DELIVERY-

WINE ENTHUSIAST MAGAZINE'S
"TOP 100 WINE RESTAURANTS" IN THE US

DAILY FEATURES

Our Famous Charcuterie Boards available everyday

MONDAY MOROCCAN CHICKEN - Moroccan spiced non-gmo heritage chicken, stewed with apricots, nuts, garlic, onion, heirloom carrot, fresh citrus, olive oil and chick peas served over Himalayan red rice - 17

TUESDAY SPRING VEGGIE BOWL - Rice noodles with an assortment of seasonal fresh veggies, all cooked in our Asian style Pumpkin Miso sauce. Vegan and Gluten Free too! -15

WEDNESDAY LOBSTER MAC & CHEESE - Fresh Lobster claw and knuckle meat mixed with our creamy cheese sauce and fresh made macaroni baked to perfection- 19

THURSDAY GRASS-FED BEEF STIR FRY - Liberty Farm Market grass-fed beef with ramen noodles cooked in a housemade ginger soy sauce, with pineapple salsa, mild peppers, and local vegetables finished with mirin and toasted sesame seeds.- 18

FRIDAY COCONUT MILK CIOPPINO - Wild caught American crab, shrimp, fish, scallops, mussels and vegetables cooked with coconut milk, wine and herbs in a light tomato broth - 19

SATURDAY BBQ RIBS - Our famous Memphis style BBQ'd baby back ribs served with collard greens and mac n cheese. - 1/2 Rack \$23 or Full Rack \$32

WE ALSO OFFER VARIOUS HOT AND COLD "CHEF SPECIALS" EVERYDAY,
AVAILABLE UNTIL THEY ARE SOLD OUT. ASK YOUR SERVER, CALL OR VISIT

WILDFLOWERMAISON.COM

EVENTS - CATERING - DELIVERY- CURBSIDE

WINE SHOP - SPECIALTY GROCERY- PREMIUM CIGARS

-JOIN OUR WINE OF THE MONTH CLUB-

\$60 AND \$100/MONTHLY OPTIONS

EARN WILDFLOWER REWARDS

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ALWAYS AVAILABLE FOR CATERING, DELIVERY, CURBSIDE OR GRAB N GO

WINE SHOP

FEATURING THE BEST WINES IN THE WORLD WITH OVER 4,000 BOTTLES. PRIME VINTAGE "FIRST GROWTH" BORDEUAX, ULTRA RARE AND BACK VINTAGE CABERNETS AND CHAMPAGNES, GRAND CRU BURGUNDY, 12 LUXURY WINES ON TAP, ROTATING SELECTIONS, CLOSE-OUTS & CUSTOM ORDERING AVAILABLE

*SPECIALTY GROCERY

CHEF PREPARED FOODS, LOCAL MEATS, FRESH SEAFOOD, CUSTOM FOOD PREP, GREAT CHEESE AND CHARCUTERIE, NEXT DAY ORDERING AVAILABLE ON ALMOST ANYTHING YOU NEED. CURBSIDE, ONLINE ORDERING AND DELIVERY AVAILABLE

*WILDFLOWER REWARDS

SIGN UP AND START EARNING ON EVERY PURCHASE NOW

*JOIN OUR WINE OF THE MONTH CLUB

\$60 AND \$100/MONTHLY OPTIONS

*ATTEND OUR WINE CLASSES AND TASTINGS

OR LET US TEACH YOU AND YOUR FRIENDS AT A PRIVATE EVENT IN PERSON OR VIA ZOOM. WE CAN ORCHESTRATE TASTINGS OF ANY SIZE OR THEME

*LET US CATER FOR YOU OR HOST YOUR EVENT HERE

*PREMIUM CIGARS

FOR YOUR ENJOYMENT ON OUR SUPER COMFY, HEATED AND COOLED COVERED PATIO