

wildseed

Brunch Prefix Menu

\$44 per person. All Food is Prepared Family Style for the Entire Table.

We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance

SNACKS | CHOOSE 1

Red Pepper Hummus olive oil, iced vegetables

Baba Ghanoush togarashi, olive oil, seeded flatbread

Spicy Cucumbers sesame, gochugaru, red onion, avocado, furikake

SMALLS | CHOOSE 3

French Fries vegan herb aioli, vegan chipotle aioli, curried ketchup

Curried Cauliflower muhammara, toasted almonds, cilantro

Chia Pudding coconut milk, organic berries, house-made granola

Crispy Breakfast Potatoes togarashi seasoning

Banana fritters chocolate coconut rum sauce, powdered sugar (cg)

Carrot lox tartine sourdough, coconut cream cheese, cherry tomato, pickled red onion, dill, capers (cg)

Kale Caesar Salad lacinato kale, gem lettuce, farro, levain croutons, coconut parmesan, vegan caesar dressing (cg)

Beet Salad arugula, pickled fennel, citrus, farro, savory oats, coconut yogurt vinaigrette (cg)

ENTREES | CHOOSE 3

Breakfast Sandwich vegan breakfast sausage, just egg, coconut cheddar cheese, vegan herb aioli, arugula salad

Chilaquiles just egg, chile de arbol, black beans, pico de gallo, avocado, coconut queso

Wildseed Scramble just egg, squash, sugar snap peas, mushrooms, shaved brussels, marinated coconut feta, arugula

Spicy Sausage Omelet just egg, beyond italian sausage, mushrooms, kale, onions, coconut mozzarella, breakfast potatoes, spicy tomato sauce, toast (cg)

Carbonara Pizza truffled faba milk bechamel, english peas, red onions, fermented garlic, smoked tempeh bacon, lemon agrumato, fresh cracked black pepper, coconut parmesan (cg) +\$1

French Toast sourdough, berries, vegan cream cheese mousse, blackberry agave, hazelnuts (cg)

Masala Bowl tofu, chickpeas & cauliflower braised in coconut masala, green chard, pickled carrots, soy tzatziki, sesame seeds, cilantro, lemon, ancient grains

SWEETS | CHOOSE 1

Warm Chocolate Cake coconut chocolate rum sauce, coconut milk chocolate ice cream, toasted hazelnuts, vegan vanilla whipped cream (cg)

Cast Iron Chocolate Chip Cookie gluten-free cookie, oat milk vanilla ice cream, sea salt

Cashew Cheesecake almond streusel, blueberry compote, lemon, vegan vanilla whipped cream

A 4% surcharge is added to all orders to support Employee Benefits.

A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commission. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.