

WOLF & DEER

SINCE 2011 | 11AM-3PM

BRUNCH

BRUNCH ENTREES

BAKED EGGS 16

Morel Mushrooms, Fresh Cheddar Cheese, Chives, and Roasted Peppers. Served with Side Salad and Country Bread

CAST IRON FRITTATA 16

Smoked Cauliflower, Carelized Onions, Fresh Herbs, and Jack Cheese. Served with Side Salad and Country Bread

HUEVOS RANCHEROS 18

Potatoes, Chicken, Spinach, Bacon Poblano Salsa, Eggs, Cheese, and Chipotle Sauce

PORK BELLY 18

Mustard, Brussels Sprouts, Salsa Verde, Poached Eggs, Served with Country Bread

POTATO PANCAKE (GF) 18

Salmon Roe, Creme Fraiche Cucumber Dill Salad

BISCUIT SANDWICH 14

Poached Egg, Country Ham, Jack Cheese, Homemade Preserves. Served With Salad

RICOTTA TOAST 12

Orange Segments, Hazelnuts, Cherry Preserves, and Wildflower Honey. Served on Cranberry Walnut Bread .

SNACKS

OYSTERS ON THE HALF 2.5

Raw | Lemon, Mignonette
Grilled | Spicy Butter, Herbs

CHEESE BOARD 15

Chefs Selection of the day.
Served with Marinated Cherries and Baguette Bread

SIDES

COUNTRY HAM 5

BISCUIT AND JAM 4

SALAD 5

COUNTRY BREAD 3

CRANBERRY WALNUT BREAD 3

TWO POACHED ORGANIC EGGS 5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
CONSUMING RAW OR UNCOOKED