



# HAPPY HOUR

**\$2.00 OFF - DRAFT BEER**

**Changes Weekly** – Ask your Server or Bartender

**\$5 – BEER OR \$7 WINE**

**Changes Daily** – Ask your Server or Bartender

**\$10 - COCKTAIL**

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## TAPAS

**WILDFLOUR PRETZEL - 9**

A house-made Soft Pretzel, (V) with our house-made Cheese Sauce

**WILDFLOUR WINGS - 12**

Six wings with your choice of sauce; Buffalo, BBQ, or Teriyaki Sauce

**SHRIMP COCKTAIL – 14**

5 Seared Shrimp cooked in butter and old bay, served with cocktail sauce and a lemon wedge (GF)

**SHISHITOS – 12**

Shishitos fried and tossed in Miso Glaze, or Teriyaki, topped with sesame seeds.

**SCALLOPS - 21**

Three Seared Scallops with Beurre Blanc (GF)

**SHRIMP & GRITS - 21**

5 Grilled Shrimp in Cajun Butter over creamy cheddar cheese grits

**CLAMS - 22**

Steamed Clams in Lemon Caper Beurre Blanc with Baguette (GF available)

**FRITES – 6**

Hand-cut French Fries, plain.

Fresh whole Garlic, Herbs, with our house-made Aioli - 8, Boardwalk Style, – 8 or Truffle Parmesan – 10 (GF)

**LOADED FRITES - 16**

Frites, Cheese Sauce, Brisket Burnt Ends, BBQ Sauce, Hot Honey, Cowboy Candy, Green Onion (GF)

**FRIED CHEESE CURDS - 12**

Local Face Rock Creamery Plain Cheese Curds, breaded, and deep fried and served with our house-made Garlic Aioli.

**CALAMARI - 15**

Breaded & Deep Fried, served with our house-made marinara or Tzatziki

**MARINATED OLIVES – 10**

Warm marinated olives in olive oil, Lemon, Fresh Herbs & Wildflower Baguette (V, GF available +2)

**BREAD BOARD - 12**

Wildflower Breads; Focaccia, Sourdough, Two Rivers, Baguette, etc. Herb Butter, Roasted Garlic, Balsamic Glaze, Infused Olive Oil (VG, GF available)

**BAKED BRIE - 15**

Baked Brie topped with Peach Preserves, Fresh Peaches, Basil, Candied Pecans, served with Wildflower Baguette (VG, GF available)



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