



WHYLD ASS

*Organic, GMO free, locally sourced,
...and all plant based*

BREAKFAST All Day

Breakfast Burrito 7.40

Lentil breakfast sausage, sunflower seed cheese, roasted sweet potato hash, diced apple, house made hot sauce, turmeric cashew sour cream

G.F. tortilla \$1.25

Add superfood guacamole \$2.10

The Bomb Burrito 10.65

Potato oat cheese, smashed potatoes, spanish rice, stewed black beans, house made hot sauce, wrapped up and grilled amazingly

G.F. tortilla 1.25

Add superfood guacamole 2.10

Southern Burrito 11.15

Roasted sweet potatoes, lentil sausage, queso and sour cream wrapped in a tortilla and smothered in a black pepper gravy

Stuffed French Toast (G.F.) 12.15

Brown rice gluten free bread, mixed berry compote, sweet danish cheese sauce served with roasted sweet potato, house made spicy mustard

The Scramble (G.F.) 11.15

Citrus stewed heritage beans, roasted sweet potato hash, superfood guacamole, arugula, turmeric cashew sour cream, gmo free corn chips

Whyld Jax (G.F.) 9.15

Whole grain buckwheat flour pancakes, almond coconut bliss sauce. Topped with fresh banana, and shredded coconut

Granola (G.F.) 9.40

House made raw cashew yogurt, fresh fruit, chia, flax shredded coconut dried cranberries, sunflower seeds

Açaí Bowl (G.F.) 11.15

Frozen berry smoothie, house made superfood granola, fresh fruit, coconut milk, hemp seeds, Almond coconut bliss sauce

Strawberry Cashew Smoothie Bowl

(G.F.) 11.15

Strawberries and cashew smoothie topped with bananas, house made granola, chia and hemp seeds with a blueberry cream sauce

Biscuits and Gravy 8.65

Orange rosemary biscuit, cracked black & chipotle gravy topped with southern cooked kale

Breakfast Porridge (G.F.) \$8.15

Stewed quinoa in black-strap molasses, ginger juice, house made coconut milk, topped with chia, flax, sweet cinnamon shredded coconut

Add fresh fruit- \$2.75

APPETIZERS 10:30-10

Mexican Share Plate (G.F.) 7.40

Superfood guacamole, mint pico de gallo, gmo free corn tortilla chips

Mac (G.F.) 9.15

Thick basil cashew cheese sauce, caramelized onions, tossed with gluten free pasta

add roasted mushrooms 2.25

Nachos (G.F.) 7.90

Southwest sunflower seed cheese sauce with diced tomatoes, onions, and jalapeños

add grilled veggies 2.10

add guacamole 2.10

add sour cream 1.00

Hummus Platter (G.F.) \$8.15

Daily hummus, fresh fruit and veggies, aged balsamic reduction

SALADS & SOUPS 10:30-10

Falafel Salad (G.F.) 11.65

Perfectly baked black bean and chickpea falafel balls, local olives, raw cashew yogurt, house made roasted garlic tahini dressed greens, tomato, cucumber, quinoa tabouli

Farmers Warm Veggie Salad (G.F.)

\$11.15

Herbed grilled veggies and warm fresh parsley quinoa, over dressed mixed greens topped with Walnut Parmesan cheese

Whyld ASS House Salad (G.F.) \$6.30

Dressings- strawberry balsamic, lemon agave, sunflower seed ranch, roasted garlic tahini

Add Avocado for \$1.35

Scoop of Curry Chickpea \$3

Granola Greens (G.F.) 11.65

Strawberry balsamic dressed greens and arugula with apples, braised beets, strawberries and topped with housemade granola.

Tortilla Soup (G.F.) 8.15

Gluten free GMO corn tortilla soup with yams, zucchini, onions, and tomatoes to give it a southern twang

Black Bean Chipotle Chili (G.F.) 10.15

Hearty bowl of chili topped with sour cream and nutritional yeast served with cornbread

Pho' (G.F.) \$12.65

A Vietnamese noodle soup- medicinally made with the finest ingredients to make your whole body feel better.

Served with fresh sliced mushrooms, kale, zucchini noodles, arugula, sided with cilantro, jalapeños, lemon

Smoked Tomato Bisque (G.F.) 9.15

***Regular filtered water available upon request**

Call ahead, reserve parties, caterings or special orders 602.237.6734



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SANDWICHES 10:30-10

Avo Melt 11.65

Potato cheese, fresh avocado, black bean tempeh, roasted garlic smear, tomato, house baguette pressed on panini grill served with sweet potato hash, house salad, or chips and hummus

On house made G.F. bread 2.00

Grilled Cheese 12.15

Potato oat cheese, kale and tomatoes pressed on a panini grill, sided by an AMAZING smoked tomato bisque

On house made G.F. bread 2.00

Curry Chickpea Wrap 10.15

Chickpea salad with sunflower seed mayo, celery, onions, fresh dill, house made curry, tomato, cucumber dressed greens served with sweet potato hash, house salad, or chips and hummus

G.F. tortilla \$1.30

BLTA 11.65

Zucchini bacon, dressed greens, tomato, fresh avocado, sunflower seed mayo, house baguette served with sweet potato hash, house salad, or chips and hummus

On house made G.F. bread 2.00

Skinny Elvis \$11.15

House made banana bread, smothered in homemade marmalade, peanut butter, pressed on the panini grill served with sweet potato hash, house salad, or chips and hummus

Add chocolate sauce \$1.15

Falafel Burger 12.15

Baked falafel patty with whyld tzatziki, tomatoes, cucumbers, olives and dressed greens served with sweet potato hash, house salad, chips and hummus

On house made G.F. bread 2.00

Open Faced Avocado Toast 11.65

Toasted house made bread with tomato coulis and avocado topped with dressed arugula and aged balsamic reduction. Served with fresh fruit.

On house made G.F. bread 2.00

SIDES

Sweet Potato Hash

with Spicy Mustard (G.F.) 5.15

Hummus and Chips (G.F.) 5.15

Quinoa Tabouli (G.F.) 5.15

Molé (G.F.) 2.90

Gravy 3.15

Biscuit 3.15

Bacon (G.F.) 3.15

Toast 2.40

G.F. Toast 2.90

Jam (G.F.) .90

Peanut Butter (G.F.) .90

Avocado (G.F.) 1.45

BIGGER PLATES 10:30-10

Quesadilla 10.15

Choose from any of these cheesy deliciousness. Potato and sunflower cheese, and then filled with your choice of love

1. Mushroom, Sausage, & Jalapeño
2. Achiote heritage beans
3. Herb grilled veggies

Topped with turmeric cashew sour cream and house made hot sauce

Add superfood guacamole \$2.10

G.F. tortilla \$1.25

Big ol Burrito 14.15

Achiote stewed heritagaged beans, roasted sweet potato hash, arugula, cacao mole sauce, mint pico de gallo, turmeric cashew sour cream, house made hot sauce, sided with Spanish brown rice

Add superfood guacamole \$2.10

G.F. tortilla \$1.25

Tres Tacos (G.F.) 12.15

Locally made corn tortillas with a spicy sunflower seed queso, seasonal veggies and stewed black beans, topped with caramelized onions, arugula, guacamole and sour cream

Breakfast Plate \$14.15

Who doesn't love breakfast for dinner especially when it comes with one whyld jack, biscuits and gravy, zucchini bacon, sweet potato hash, and a side of creamy breakfast porridge

Festa Italiana \$14.15

Thyme roasted mushrooms and walnut Parmesan over spaghetti noodles tossed in a zesty marinara served with garlic bread

Loaded Mac (G.F.) \$12.65

Our signature mac and cheese loaded with grilled veggies, kale, jalapeños, and bacon

KID'S MENU (12 & under)

Pancake \$4.15

Grilled Cheese \$6.15

PB and J \$5.15

Mac \$5.15

Apple Juice \$3.65

Orange Juice \$3.65

Milk (cashew, coconut, or rice) \$3.15