

BAKERY MENU

BREADS

Baguette	3.25
Pumpernickel	4.60
Sandwich loaf	7.30
Challah (Fridays or special order)	6.25

Order to assure availability

Focaccia ½ sheet	16.00
Dinner rolls ½ dozen	7.80
Flat bread ½ dozen	13.80
Hoagie rolls ½ dozen	10.80

PASTRIES

Danish	2.75
Muffins	1.25
Cookies	1.25
Rugalach	1.65
Macaroons	1.25
Tartlette	3.75
Frangipane, Lemon meringue tartlette	4.25
Scone	2.25
Brownie, Granola bar	2.95
Nut box	3.95
Cream puff	2.95
Linzer cookies	2.95
Maple walnut shortbread	1.65

SPECIAL ORDER CAKES AND BREADS

Layer cakes: Vanilla or Chocolate

6"/8" / ¼ sheet / ½ sheet 22.00/30.00/40.00/80.00

Specialty layer cakes: German chocolate, Carrot,
Strawberry short cake, Chocolate mousse ganache

6"/8" / ¼ sheet / ½ sheet 25.00/35.00/47.00/94.00

Cheesecake 6"/8" 20.00/28.00

Flourless chocolate cake 6"/8" 20.00/28.00

Coffee cake 8" 20.00

Assorted Loaf cakes 8.65

Pie: Pumpkin, Apple or Pecan 8" 18.00

Cupcakes/Specialty Cupcakes 2.75/3.25

Mini pies 4.50

Vegan cakes 30.00/40.00/60.00/120.00

SPECIAL ORDERS MUST HAVE ONE DAY'S NOTICE

PLEASE INQUIRE ABOUT OUR CATERING MENU

reserve our dining room for small meetings or gatherings



WEEKDAY HOURS 8-5/WEEKEND BRUNCH 10-3/CLOSED MONDAYS

2691 Main Street Lawrenceville, New Jersey 08648

609.620.1100 wildflourbakery-cafe.com

MENU

SAVORY CREPES 10.95

BUCKWHEAT or RICE AND LENTIL (v)

Served with side salad and condiments

Potato and spinach
with cilantro-mint chutney (v)

Roasted eggplant, tomato and feta
with garlicky yogurt sauce

Sautéed greens, caramelized onions and goat cheese
with red pepper muhammara*

Sauteed kale and sweet potato with chipotle aioli (v)

Sauteed spinach, mushrooms and cheese omelet
with red pepper muhammara*
(also available for breakfast)

(v) VEGAN *CONTAINS WALNUTS

SALADS AND SANDWICHES

WILDFLOUR SALAD

Mixed greens, radish, orange
vinaigrette garnished with toasted almonds
6.95

Egg salad sandwich on pumpernickel
7.95

Grilled cheese sandwich served with muhammara*
8.25

VEGGIE WRAP (v)

Rice and lentil wrapper with hummus, carrots, radish,
red pepper, red onion, cucumber, avocado, greens
served with muhammara*
6.75

Smoked salmon plate, pumpernickel,
scallion cream cheese, tomato, red onion, capers
11.95

Black bean quesadilla served with guacomole, tomato salsa
and a cup of soup
\$10.95

Chickpea burger served on a toasted bun with tahini sauce
\$10.95

Quiche served with cup of soup and salad
\$10.95

"B"LT sandwich, crispy shiitake mushroom, cheddar cheese,
avocado, lettuce and tomato on a pumpernickel roll
\$10.95

DESSERT CREPES 7.25

Seasonal fruit with Bent Spoon ice cream

House made lemon curd and ricotta

Nutella and Bent Spoon ice cream

BREAKFAST

Buttermilk pancakes or french toast with maple syrup
7.95

Scrambled eggs and toast
\$7.95

Granola yogurt fruit parfait
6.50

Potato Omelet with caramelized onions and
sharp cheddar with chipotle aioli
10.95

WILDFLOUR BEVERAGES

GREEN SMOOTHIE

Kale, cucumber, apple, avocado, date,
banana, lime, almond milk
6.25

GREEN JUICE

Kale, cucumber, apple, ginger, lime, agave, seltzer
4.25

WILDFLOUR BREEZE

Ginger, lime, pineapple and coconut smoothie
sweetened with agave
6.25

PINK SMOOTHIE

Strawberry, banana, almond milk, orange juice,
agave smoothie
6.25

Iced mocha or caramel coffee smoothie 5.25
Iced Tea, Iced Coffee, Lemonade 2.25
Espresso single, double 2.75/3.25
Cafe au lait, Cappuccino 3.25
Mocha, Caramel latte 3.75
Coffee, Tea, herbal and regular 2.25