THE WILD TOMATO

SEASONAL. UP NORTH. COMFORT FOOD

SHAREABLE FAVORITES

LOCAL CHARCUTERIE BOARD
daily selection of cured meats, cheeses, pickled asparagus, candied almonds, jam, crackers & toast points 28

CALAMARI FRITTI
sweety drops, charred lemon tarragon aioli 22

BRUSSELS SPROUTS
cherrywood bacon, balsamic, Parmesan 13

TRUFFLE FRIES
white truffle oil, fresh herbs, Parmesan, roasted garlic aioli 12

FALAFEL BITES
sweety drops, hummus, cucumbers, pickled asparagus, toast points 18

Soup & Salad

SOUP DU JOUR
house-made, prepared daily 8

SIRLOIN CHILI
award winning signature chili, accompaniments 10

SUMMER HARVEST
bibb, medley tomatoes, watermelon radishes, pickled asparagus, edamame, strawberry vinaigrette 12/14 GF

CITRUS BEET
summer greens, roasted beets, oranges, grapefruit, goat cheese, toasted pecans, champagne vinaigrette 16 GF

MOUNTAIN WEDGE
iceberg, medley tomatoes, bacon, radishes, smoked cheddar cheese, red onion, smoked blue cheese dressing 12/14 GF

dressings: strawberry vinaigrette, champagne vinaigrette, Caesar, buttermilk ranch, smoked blue cheese

add grilled chicken 8, Gulf shrimp 12, salmon 12, lobster tail 22, or vegan protein 8

PLATES

BEEF FILET*
4oz /8oz, Angus beef, rosemary whipped potatoes, asparagus, local mushroom duxelle 48/74 GF

SCOTTISH SALMON
harissa glaze, Mediterranean tabbouleh, heirloom carrots 42

WALLEYE
pan seared, white bean corn succotash, asparagus, citrus pesto 48 GF

LOBSTER SHRIMP FETTUCCINE
lobster tail, shrimp, asparagus, garlic, lemon, roasted pepper cream 48

HALF CHICKEN
rosemary whipped potatoes, grilled asparagus, dill mustard cream 40 GF

BACON-WRAPPED PORK TENDERLOIN
rosemary whipped potatoes, squash, cherry sweet potato chutney, pecans 36 GF

RICE BOWL
5-grain, edamame, watermelon radishes, local mushrooms, roasted tomatoes, pickled asparagus, roasted beets, avocado, mango, hummus 29

add chicken 8, Gulf shrimp 12, salmon 12, lobster tail 22, or vegan protein 8

TRUFFLE BURGER*
Angus beef, Toma truffle cheese, LTO, Brioche bun, garlic aioli, truffle fries 29

Sides

DAILY VEGETABLE
rotating fresh vegetable, sauteed 8 GF

ASPARAGUS
lemon butter 8 GF

SUMMER SQUASH MEDLEY
olive oil, herbs, sea salt 8 GF

WHITE BEAN CORN SUCCOTASH
roasted corn, pepper, onion, sea salt 8 GF

ROSEMARY WHIPPED POTATOES
Yukon Gold, rosemary, garlic, Parmesan, sea salt 8 GF

MEDITERRANEAN TABBOULEH
bulgur, cucumber, parsley, mint, garlic, lemon, tomato 8

ROASTED TOMATO RISOTTO
Parmesan, garlic, roasted tomato, sea salt 8 GF

PEAK PERFORMANCE GF GLUTEN FREE

$5 Split plate charge

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.