

Wiltshire

ARTISAN CRAFTED

Bakery & Café

BREAKFAST

7:30AM - 10:30AM

V = VEGETARIAN | DF = DAIRY-FREE | GF = GLUTEN-FREE

Order Online: WiltshirePantry.com/Shop

SAUSAGE CRUMPET

stonecross farms sausage,
pimento cheese, pepper jelly

– 9 –

KATI ROLL (V/GF)

red lentil kitchari, paneer cheese,
mint labneh, tomato, sprouts,
housemade flakey paratha

– 13 – ADD EGGS +3

BLACK BEAN TOSTADA (V)

fried egg, queso fresco, salsa roja,
avocado crema, crispy corn tortilla

– 14 –

RATATOUILLE POLENTA CAKE (V/GF)

squash, zucchini, eggplant, tomato, basil,
sundried tomato polenta, fried farm egg,
parmesan

– 15 – VEGAN NO EGG/CHEESE

CHEDDAR CHIVE EGG BISCUIT (V)

organic rootbound farm fried egg,
tillamook cheddar,
buttermilk chive biscuit
add bacon +2

– 9 –

LOX & SOURDOUGH BAGEL

sourdough 'everything' bagel,
beet and citrus cured salmon, capers,
chive cream cheese,
pickled red onions

– 14 –

BAGEL & CREAM CHEESE (V)

toasted 'everything' bagel with
chive cream cheese

– 3.50 –

GRANOLA & YOGURT PARFAIT (V/GF)

apricot & cherry granola, sorghum,
vanilla greek yogurt, fresh berries,
basil seeds & bee pollen

– 10 –

QUICHE OF THE DAY

vegetarian or meat

– 9 –

ADD-ON:

Fried Egg - 3

Side of Bacon - 4

Side of Fresh Fruit - 4