

Wiltshire

ARTISAN CRAFTED

Bakery & Café

MASHUP MENU

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

BREAKFAST

CROQUE MONSIEUR

stonecross city ham, gruyere cheese,
bechamel, japanese milk bread

- 8 -

VEGETARIAN QUICHE - SLICE

made with local farm fresh eggs

- 7 -

3-CHEESE EGG DANISH

- 6.25 -

ASSORTED DAILY COUNTER PASTRIES

CRUFFIN

SUPREME

BUTTER CROISSANT

PAN AU CHOCOLAT

TWICE BAKED ALMOND CROISSANT

POPTART

MUFFIN

SCONE

LUNCH

PECAN BOURBON CHERRY CHICKEN

SALAD SANDWICH

all natural roasted chicken breast, pecans,
tart cherries, groganica lettuce on
japanese milk bread

- 16 -

HIPPIE BOWL

harissa hummus, quinoa pilaf, avocado,
seasonal vegetables,
sunflower seed dukkah

- 14 - (VEGAN/GF)

WINTER SALAD

groganica greens, grilled chicken,
pickled cranberries,
roasted delicata squash, pepitas,
kenny's blue gouda,
red wine dijon vinaigrette

- 14 - (GF)

SALMON KALE CAESAR SALAD

rootbound red russian kale,
charred cabbage, broccolini, cauliflower,
capers, brown butter bread crumbs,
lemon parmesan dressing

- 14 -

SOUP D' JOUR

cup - 6 / bowl - 8