

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 –

MUSHROOM & KALE POLENTA CAKE

(V/GF, Vegan if no cheese/egg)

frondosa farm mushroom ragout,
rootbound kale, spaghetti squash,
crispy polenta, fried farm egg,
smoked gouda fonduta

– 15 –

CHEDDAR CHIVE EGG BISCUIT (V)

organic rootbound farm fried egg,
tillamook cheddar, buttermilk chive
biscuit

– 9 – ADD BACON +2

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