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 –

SALSA VERDE POLENTA CAKES (V/GF, Vegan w/o crema/egg)
roasted tomatillo + green chili sauce,
grilled corn polenta cakes, crema, fried egg, corn tortilla crunch
– 15 –

CHEDDAR CHIVE EGG BISCUIT (V)
organic rootbound farm fried egg,
tillamook cheddar, buttermilk chive biscuit
– 9 –
ADD BACON OR SAUSAGE +4

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
– 4.25 –

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:
Local Fried Egg - 3
Side of Bacon - 4
Side of Fresh Fruit - 4