



BRUNCH

Croque Monsieur \$13

toasted brioche, shaved black forest ham, gruyère, béchamel, potatoes

Peanut Butter Crunch French Toast \$17

texas toast in corn flakes, peanut butter, cinnamon whipped cream, fresh berries

Eggs Benedict

Classic \$17 | Florentine \$15 | Crab \$22

two poached eggs, english muffin, fresh-made hollandaise, country potatoes

Turkey Apple Brie* \$15

ciabatta, shaved turkey, granny smith apples, brie, mayonnaise, arugula

Bloody Mary Burger* \$17

spicy ketchup, celery pepperoncini slaw, bacon, over easy egg, avocado

Chicken Pesto Penne \$21

oven-roasted chicken, summer squash, cherry tomatoes, pesto, ricotta cheese

**all sandwiches served with side salad or fries- \$2 upcharge for a caesar*

TOASTS

Avocado Toast \$12

baguette, mayonnaise, avocado, local microgreens, two poached eggs

Crab Melt Toast \$19

baguette, lump crab, lemon, mayonnaise, chives, vintage white cheddar

PBB Toast \$11

baguette, peanut butter, banana, berries, honey drizzle

MAKE IT SPECIAL

Bottomless Mimosa \$19

prosecco, orange juice...only available with purchase of entrée *(two-hour limit)*

Bottomless Bloody Mary \$19

peppar vodka, spicy bloody mary mix...only available with purchase of entrée *(two-hour limit)*

WIGWAM

INGREDIENT DRIVEN. SEASONALLY INSPIRED

5-30-20