

# WILDFLOWER

our offering is curated around the produce and friends we love, the limitations and confines we work within, the people and team that we create with, and our beloved pie warmer. a remnant of our last kitchen tenants that has shown us good food can be done well when all of these elements work together. there are no bells and whistles here, just silver platters, delicious things and good beer.

eat with your hands, share, tear, swipe, dab, slurp, dribble if you must, and enjoy the simplicity, care and thought that has gone into the growing, sourcing and producing the food on our little menu.

may 2024

**warm ap bakery baguette, camden gold cultured butter \$9**

**pickles, nuts and cheese \$16**

*the pines three daughters cheddar, beer pickled daikon & spiced nuts*

**gowrie farm camembert, fruit & malfroys honey \$16**

*gowrie farm farmhouse camembert, plus dried fruit, malfroys wild honey & ap bakery baguette*

**porcine terrine \$21**

*served with cornichons, tarragon mustard and ap baguette croutons*

**grilled goldstreet jersey cheese \$20**

*served w buttermilk & mr carmichel's hot sauce*

**crispy chicken leg \$30**

*confit chicken maryland served w whipped goldstreet cloud curd & polish pickle*

**frites \$9**

*served with housemade mayonnaise*