APPETIZERS
<ul> <li>GUACAMOLE         avocado, jalapeño, onion, tomato, warm tortilla chips     </li> </ul>
\$11
<ul> <li>WOOD-GRILLED ARTICHOKES</li> </ul>
brushed with butter, sea salt, remoulade
\$14
• FILET SLIDERS
blue cheese, mayo, candied red onion
\$16
SPINACH DIP
spinach, artichokes, parmesan cream sauce, warm tortilla chips \$11
<ul> <li>LOBSTER DEVILED EGGS</li> </ul>
three halves, lightly seasoned, loaded with lobster
\$9
SMOKED SALMON
house-smoked, chef's dressing, sourdough crostini
\$14
• CALYPSO SHRIMP
jerk marinated shrimp, pineapple pico, spicy mango and coconut cream \$16
SALADS
WRIGHTWOOD
rotisserie chicken, tomato, craisins, avocado, goat cheese, corn, almond, cornbread croutons, roasted red pepper, green onion, citrus vinaigrette
\$14
BRUSSELS SPROUT
arugula, dried blueberry, bacon, almonds, manchego cheese, lemon vinaigrette
\$13
• TUNA
seared ahi tuna served rare, mixed greens, mango, avocado, black sesame
seed, cilantro-lime vinaigrette, ponzu
\$18
• KALE SALAD
torn tuscan kale, fennel, manchego, roasted garlic breadcrumb, lemon- buttermilk dressing
\$10

SIDE	ES	
	<ul> <li>FRIES</li> </ul>	
	<ul> <li>MASHED POTATO</li> </ul>	
	<ul> <li>GRILLED SLAW</li> </ul>	
	<ul> <li>ASPARAGUS</li> </ul>	
	<ul> <li>CHARRED BROCCOLI</li> </ul>	
	<ul> <li>ROTISSERIE CAULIFLOWER</li> </ul>	
	BLACK BEAN CHICKEN CHILI \$7	
SWE	ET STUFF	
	<ul> <li>IRON SKILLET BLUEBERRY CORNBREAD</li> </ul>	
	served hot with maple-honey butter	
		<b>\$10</b>
	<ul> <li>CINNAMON ROLL</li> </ul>	
	nana's secret sweet dough recipe, cinnamon, sugar, cream cheese fros	ting
		\$10
	<ul> <li>RED VELVET PANCAKES</li> </ul>	
	rich and fluffy, white chocolate drizzle, fresh berries	
		<b>\$12</b>
SAVO	ORY STUFF	
571 7 (	BREAKFAST TACOS	
		4.0
	tinga chicken, pickled red onion, avocado, chipotle crema, sunny-sio	ıe.
	eggs	\$14
	<ul> <li>2 EGGS YOUR WAY</li> </ul>	Φ1 <del>T</del>
	choice of sausage or bacon, potatoes or fruit, toast	
	choice of sausage of bacon, potatoes of fruit, toast	\$11
	<ul> <li>PRIME RIB HASH</li> </ul>	ΨΙΙ
	prime rib, poached eggs, bell pepper, ranch beans, onions, confit pota	ato
	horseradish hollandaise	100,
	norocraaion nonanaaise	\$15
	<ul> <li>EGGS BENEDICT</li> </ul>	4 _ 0
	poached eggs, shoulder bacon, spicy hollandaise, english muffin	
	, , , , , , , , , , , , , , , , , , ,	<b>\$14</b>
	<ul> <li>FRIED EGG SANDWICH</li> </ul>	·
	two over-easy eggs, cheddar, bacon, lettuce, tomato, onion, mayo, ry	ve
		<b>\$12</b>
	<ul> <li>THE WICKER PARK OMELETTE</li> </ul>	
	sundried tomato, basil pesto, smoked provolone cheese	
		<b>\$12</b>
	<ul> <li>THE PERCH OMELETTE</li> </ul>	-
	mozzarella, bacon, wild mushrooms, spinach, hollandaise	
		<b>\$13</b>
	<ul> <li>STEAK &amp; EGGS</li> </ul>	
	8oz ny strip, 2 eggs, charred tomato, chimichurri, potato	

SAN	DWICHES \$2	21
JAIN	CHICKEN DIP	
	rotisserie chicken, jack cheese, mayo, tomato, onion, arugula, roasted chicken au jus	
	<b>\$</b> 1	13
	<ul> <li>CHEESEBURGER</li> </ul>	
	allen brothers blend, mayo, mustard, lettuce, tomato, pickle, onion	
	<b>\$</b> 1	14
	<ul> <li>TURKEY BURGER</li> </ul>	
	housemade turkey burger, asian slaw, marinated tomato, sriracha mayo \$1	o <b>12</b>
	<ul> <li>GRILLED MAHI MAHI SANDWICH</li> </ul>	
	blackened mahi mahi, remoulade, lettuce, tomato, red onion	
	\$1	13
GET	BOOZY	
	<ul> <li>BLOODY MARY</li> </ul>	
	smoke daddy bloody mary mix served with a house-brewed beer back	
	·	12
	<ul> <li>MIMOSA</li> </ul>	
	prosecco, orange juice	
		10
	• ROSÉ SANGRIA	
	rosé wine, giffard pamplemousse, lime juice, cachaça	10
	APEROL SPRITZ	13
	aperol, orange liquor, prosecco	
		13
	• [see our full drink menu for more]	IJ
	[see our run armix menu for more]	