



Wildflour.

WHERE FLAVOR BLOOMS

Hot and cold sandwiches are served on homemade bread with lettuce and tomato.

Sandwiches include chips or a house side of the day. Multi-grain wraps are available for large sandwiches only.

SUBSTITUTE side salad or soup - \$3.50

"PLAIN" means no lettuce/tomato

"DRY" means no sauce

Hammered Turkey

\$6.50 small / \$9.50 large

A nice update to the traditional club – Boar's Head turkey, sweet slice ham, Applewood bacon, lettuce, tomato and ranch dressing.

The Twisted Reuben

\$6.50 small / \$9.50 large

Smoked turkey and braised cabbage in apple cider vinegar make this Reuben Twist unlike any other! Topped with provolone cheese and our special pepperoncini Thousand Island Dressing.

Salmon Sandwich

\$6.50 small / \$9.95 large

A balsamic and basil marinade makes our market fresh salmon delish! Served on homemade bread with horseradish sauce.

The Seinfeld

\$6.50 small / \$9.50 large

Most Popular! – Your choice of smoked turkey, grilled pork tenderloin, turkey meatloaf, or grilled chicken topped with our Wildflour mushroom mix, provolone cheese and special sauce.

Wildflour Melt

\$6.50 small / \$9.50 large

Our hearty mushroom mix tossed in a tangy dressing and finished with fresh basil and melted provolone cheese.

Turkey Meatloaf

\$6.50 small / \$9.50 large

Michael's delicious turkey meatloaf topped with melted provolone cheese and sage sauce.

Jalapeno Lime

\$6.50 small / \$9.50 large

Your choice of grilled chicken or pork smothered with our poblano pepper and onion mix, melted provolone, jalapeno lime sauce and pico de avocado. *No lettuce and tomato.

Shrimp Salad

\$6.50 small / \$9.95 large

Fresh shrimp, avocado and herbed mayo.

Chicken Salad

\$6.50 small / \$9.50 large

Award winning basil chicken salad.

Rosemary Chicken

\$6.50 small / \$9.50 large

Chicken, provolone cheese with our rosemary, caper and roasted red pepper sauce.

The Perfect Tuna

\$6.50 small / \$9.50 large

White albacore tuna, mayo, topped with a homemade relish – a little sweet and a little spicy!

The Prodeep

\$6.50 small / \$9.50 large

A SMOKIN' HOT marriage of coconut, curry, habanera peppers, onions, tomatoes, poblanos and mushrooms tossed with grilled chicken and sliced avocado.

The Vegetarian

\$8.95 large only

Hummus, lettuce mix, cucumbers, tomato, avocado, homemade pimento cheese and a touch of house dressing.

Chicken on the Ranch

\$6.50 small / \$9.50 large

Loaded with grilled chicken and Boar's Head sweet slice ham, topped with provolone cheese, ranch dressing.

Monday – Friday

11:00am – 3:00pm

Saturday

Catering & Parties

WINDWARD PARKWAY - ALPHARETTA

5815 Windward Parkway, Suite 210

Alpharetta, GA 30005

678-822-WILD (9453)

wildflouratlanta@gmail.com

www.wildflouratlanta.com

twitter.com/wildflourATL

HOMEMADE BREAD is our staple. Michael hand rolls each loaf of bread every morning. Now, if I could just get him to fold clothes!

Ask about our **Gluten free** pastries....

From the Garden

All entrée salads are prepared with baby arugula, red oak and hearts of romaine lettuce. Salads are served with a loaf of our Wildflour bread and your choice of creamy house, blue cheese, vinaigrette or ranch dressing.

Wildflour House \$6.95

A generous mix of healthy fresh greens, tossed with cucumbers, vine ripe tomatoes, broccoli, and other fresh items from the garden.

House Salad Add-ons

...Basil Chicken Salad - \$3.95

...Albacore Tuna Salad - \$3.95

...Shrimp and Avocado Salad - \$4.95

...Fresh Salmon - \$5.95

...Grilled Chicken - \$3.95

...Seinfeld Topping - \$5.95

Wildflour Chef Salad

\$11.95

Our Wildflour House salad topped with Boar's Head mesquite smoked turkey, sweet slice ham, fresh avocado and provolone cheese.

Salad & Soup Combo

\$8.95

Half Wildflour House Salad with a 10 oz. bowl of soup and a loaf of Wildflour bread.

Soup Entrée

\$7.50

A 10 oz. bowl of soup served hot with a house side and fresh baked Wildflour bread.

Extras & Drinks

Iced Tea & Soda - \$1.85 w/refill

House Side - \$1.50

Wildflour Loaf - \$2.00

10 oz. Bowl of Soup - \$4.50

Extra Dressing - \$1.00

Side of Salad - \$3.50



Wildflour®

WHERE FLAVOR BLOOMS

Monday – Friday
Saturday

11:00am – 3:00pm
Catering & Parties

WINDWARD PARKWAY - ALPHARETTA

5815 Windward Parkway
Suite 210
Alpharetta, GA 30005
678-822-WILD (9453)

wildflouratlanta@gmail.com
www.wildflouratlanta.com
twitter.com/wildflourATL

Our Story.....

I've been keeping my culinary blood warm and full of new creations for over 20 years. I decided to work for myself at the young age of nineteen. My sister was extremely gracious and allowed me to borrow a few thousand dollars to start a small bakery in historic downtown Alpharetta. My work at the Cherokee Town Club and apprenticeship under one of the top ten pastry chefs led me to a venture called "SWEET CREATION'S BAKERY."

Four years into my bakery endeavor, I decided to exchange more rent for more exposure. I settled into four more years of cakes, cookies and now sandwiches!! "PORTABELLA'S PANTRY" was all about making a statement with food. I had now created a monster that could only seat 30 inside and 20 people on the sidewalk with live, local acoustic music. Oh well, my one thought for the business was "Bring It!" The food was prepared fresh and the showcase stocked with cheese bennies, cinnamon rolls, cookies, brownies, éclairs, cream horns sold out daily.

To make a long story a little more interesting, I thought that I needed a bigger place so I could seat more customers. I was right. I closed up for six months to work on my next venture. In that time I had plenty of interaction with the design review, arborists and Alpharetta Community Development. The building inspectors became my best friends. My goal was to rebuild an old house so I acted as the general contractor and changed an old marble brick house into "PORTABELLA's THE DINING EXPERIENCE." I directed everything from the three-inch water line, the sprinkler, the hood, the grease trap, the test manhole and all in between. After numerous building inspections and six months of blood, sweat and a few tears, I was ready to open. Here we seated an average of 250 people per day six days a week; 60 to 120 people a night five nights a week; and, offered Sunday brunch and cooking classes. I worked at this pace for four years non-stop.

We decided to close up shop after I had my son and I enjoyed some down time with my new family. Now we are back with a luncheon-bakery concept so that I'll have a much better work-life balance. We opened "WILDFLOUR" in historic Roswell in 2007 and even with great success in Roswell and a "blooming business," we decided to move back to Alpharetta where my true success started and my heart lies. So now I'm back with a new name, and some great new ideas. Our place is small and we're hoping this will suit everyone. Please come on in, have a great lunch at a reasonable price, and a quick trip back to the office. And for those that want to linger---that would be great too---you do know how I love talking to everyone!! Hope to see all of YOU SOON.

Peace, love and happiness....

Michael