



Monday – Saturday 11am – 2:30pm
Catering & Parties

WINDWARD PARKWAY - ALPHARETTA

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

www.wildflouratlanta.com
Follow us on Twitter: WildflourATL

Wildflour

WHERE FLAVOR BLOOMS

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

HOT Specialty Sandwiches

Sandwiches are served on a Wildflour Loaf or Wrap with lettuce and tomato.

Plain means no lettuce/tomato

Dry means no sauce

All selections include a side of chips, pasta or potato salad. **Substitute** side salad (\$2.50) or soup (\$2.75)

Add Soup to Any Sandwich - \$3.75

The Wildflour Melt - \$7.95

A hearty mix of mushrooms tossed in a tangy dressing and finished with fresh basil and melted provolone cheese.

The Twisted Reuben - \$7.95

Smoked turkey and cabbage braised in apple cider vinegar make this Reuben Twist unlike any other! Topped with provolone cheese and our special peperoncini 1000 Island Dressing.

The Seinfeld - \$7.95

Call Oprah! – Your choice of smoked turkey, roasted pork tenderloin, turkey meatloaf, or grilled chicken with Wildflour mushrooms, provolone cheese and sage sauce.

Salmon Sandwich - \$7.95

Fresh roasted salmon with a balsamic marinade and horseradish sauce.

Turkey Meatloaf - \$7.95

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

Chicken on the Ranch - \$7.95

Grilled chicken and sliced ham covered with melted cheese and ranch dressing.

Rosemary Chicken - \$7.95

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

Jalapeno Lime - \$7.95

Your choice of grilled chicken or pork tenderloin smothered with a blend of peppers, melted provolone, homemade guacamole and finished with a jalapeno lime sauce.

Pork Loin Sandwich - \$7.95

Grilled pork tenderloin with fresh sage sauce and melted provolone cheese.

COLD Selections

Basil Chicken Salad Sandwich - \$7.95

Our famous Basil Chicken Salad served on our homemade bread with lettuce and tomato.

Hammered Turkey - \$7.95

A nice update to the traditional club – turkey, ham, bacon, lettuce, tomato and ranch dressing.

Ham or Turkey - \$7.95

With cheese and our mustard mayo sauce.

Shrimp Salad - \$7.95

Fresh shrimp, avocado and herbed mayo served on our homemade bread with lettuce and tomato.

The Perfect Tuna - \$7.95

White albacore tuna, mayo and a hint of sweet pickle relish served on our homemade bread with lettuce and tomato.

The Vegetarian - \$7.95

Hummus, field greens, cucumbers, tomato, avocado, homemade pimento cheese and a touch of house dressing.

From the Garden

All entrée salads are prepared fresh, with a side of our signature balsamic dressing. Salads are served with our famous Wildflour bread.

Add Soup to Any Salad - \$3.75

Wildflour House - \$6.00

A generous mix of healthy fresh greens including crisp romaine and spinach, tossed with cucumbers, tomatoes and other fresh items from the garden.

Miss Lilly - \$10.00

Our Wildflour House Salad topped with our famous Basil Chicken Salad scoop.

The Bruce - \$10.00

Our Wildflour House Salad topped with a scoop of Shrimp Salad.

Grilled Chicken - \$10.00

Our Wildflour House Salad topped with fresh grilled chicken.

Salmon Salad - \$11.95

Our Wildflour House Salad topped with fresh balsamic salmon.

Just for KIDS - \$4.95

Kids meals include chips and a cookie.

PB&J

Ham & Cheese Rollup

Hot Diggity Dog

Soups - To Warm Your Soul

Large Bowl - \$7.00

Served hot with a side of pasta or potato salad and a fresh baked Wildflour Loaf.

Substitute a side salad for \$2.50

Drinks

Iced Tea w/Refill - \$1.75

Lemonade w/Refill - \$1.75

Soda Fountain w/Refill - \$1.75



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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 this new venture called "SWEET CREATION'S BAKERY."

Four years into my bakery venture, 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 and 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 which was stocked with cheese bennies, cinnamon rolls, cookies, brownies, éclairs, cream horns were 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---you do know how I love talking to everyone!! Hope to see all of YOU SOON.

Peace, love and happiness....
Michael (Kim, Andrew & Lilly)