



WORTHWYLD™
KITCHEN + BAR

BRUNCH MENU
open - 4pm

Breakfast Favorites

Steak and Eggs 26

Grass-fed grilled skirt steak, two eggs, sweet potato rounds, chimichurri, crostini

Smoked Salmon Bagel 18

Jerusalem bagel, smoked salmon, capers, tomato, red onion, cream cheese

Pancakes 16

House-made granola, blueberries, banana, chia seed, real maple syrup 

Avocado Toast 16

Avocado, tomato, basil oil, salt and pepper, egg, multi-grain toast

Yogurt Parfait 14

Greek yogurt, banana, seasonal fruit, house-made granola, honey 

Portobello Omelette 17

Portobello mushroom, spinach, caramelized onion, feta cheese 

Açaí Bowl 15

Organic acai, banana, blueberry, strawberry, fresh apple juice

Topped with house-made granola, pineapple, banana, goji berry, shaved coconut, honey

Breakfast Enhancements

Turkey Bacon  5

Sliced Avocado  4

Sweet Potato Rounds  6

Jerusalem Bagel 5

Shareables

Hummus and Pita 12

House-made hummus, tomato, cucumber, kalamata olives, parsley, extra virgin olive oil, grilled pita  dippers

Whipped Feta 14

Whipped cashew and feta, hot honey, wild seed crunch, crudite vegetable dippers 

Bison Keftedes 17

Pan roasted bison, lemon garlic sauce, tzatziki, grilled pita

Chicken Satay 16

Grilled chicken, sweet n sour cucumber, coconut-almond sauce 

Portobello Carpaccio 15

Spinach and arugula salad, capers, basil, pickled red onion, roasted pepper, balsamic glaze, cashew aioli 

Soups

Silky Cauliflower 8

Crouton, cracked black pepper, extra virgin olive oil

No Crouton 

Soup du jour 8

Chef's seasonal soup

Salads

Salad Add-Ons

Chicken +8, Steak +14, Fresh Catch +MP, Grilled Shrimp +18

Cashew Caesar 16

Organic kale, romaine, shaved parmesan, wild seed crunch, house-made crouton, cashew dressing

Chopped 16

Organic greens, tomato, cucumber, carrots, red cabbage, red and yellow peppers, celery, scallions, chickpeas, sunflower seeds, sprouts, lemon flax vinaigrette 

Greek 16

Organic romaine, cucumber, tomato, red onion, red and yellow peppers, chickpea, feta cheese, olives, red wine vinaigrette 

Tuna Fish Salad 17

Albacore tuna salad, organic romaine, red onion, house-made pickle, olive, tomato, house-made crouton, red wine vinaigrette

Skirt Steak Salad 26

Organic spinach and arugula, parmesan, red onion, oven roasted tomato, crostini, lemon thyme vinaigrette, chimichurri

Handhelds

Served with house salad or upgrade to signature side 4

Sandwiches

Grilled Chicken Sandwich 16

Marinated chicken breast, fresh mozzarella, arugula, olive oil, parmesan, arugula-walnut pesto, grilled ciabatta or brioche bun

Steak-n-Cheese Baguette 24

Steak, caramelized onion, fresh mozzarella, arugula, cashew aioli, grilled brioche baguette

Wyld Fish Sandwich MP

Fresh catch, cabbage slaw, pickled onion, chimichurri, cashew aioli, brioche bun

Greek Chicken Pita 16

Marinated chicken breast, shredded romaine, feta cheese, red onion, kalamata olive, red and yellow peppers, red wine vinaigrette, pita

Burgers

Bison Burger 18

Bison, caramelized onion, cheddar cheese, avocado, tomato, pickled red onion, wyld sauce, brioche bun

NOTE: wyld sauce contains nuts

Veggie Burger 15

Black rice, red lentils, brown rice, tri-color quinoa and beet patty, tomato, alfalfa sprout, chimichurri, pickled red onion, pickle, wyld sauce, brioche bun

No bun 

Entrees

Portobello Grain Bowl 23

Brown rice with quinoa, avocado, scallions, carrots, peppers, purple cabbage, chickpeas, tomato, feta cheese, coconut oil, amino acid, dulse flakes, sesame seeds, sunflower sprouts 

Grilled Chicken Farro Bowl 24

Farro with warm spinach, charred zucchini, broccolini, roasted peppers, oven dried tomato, basil, lemon basil vinaigrette 

Steak Pesto Plate 28

Grilled marinated skirt steak, arugula-walnut pesto, farro caprese pilaf, arugula, kale, radicchio balsamic salad

Fresh Catch MP

Grilled asparagus, pineapple salsa, cilantro, basil oil

Silky Mac and Cheese 22

Roasted broccolini, grilled chicken, cheddar cheese

Sides

Sweet Potato Rounds 6

Black pepper, salt, olive oil

Farro Caprese Pilaf 6

Whole grains, oven roasted tomato, spinach, fresh mozzarella, pesto

Roasted Broccolini 6

Lemon thyme

Marinated Kale 6

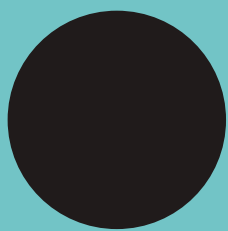
Lemon thyme tahini, wyld seed crunch

Grilled Asparagus 6

Lemon thyme

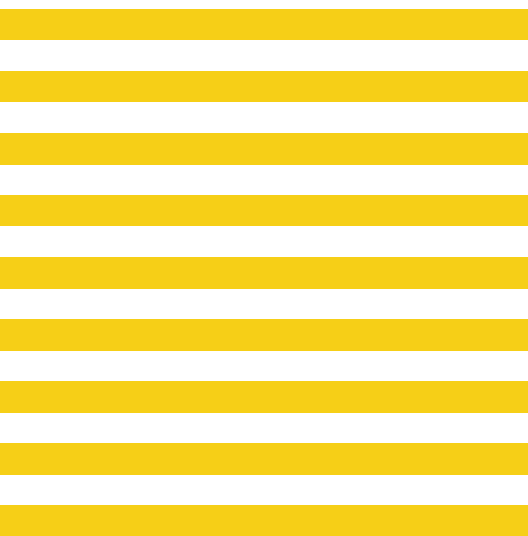
House Salad 6

Organic romaine, baby spinach, arugula, carrot, cabbage, balsamic vinaigrette



WORTHWYLD™
KITCHEN + BAR

DINNER MENU
4pm - close



Shareables

Hummus and Pita 12

House-made hummus, tomato, cucumber, kalamata olives, parsley, extra virgin olive oil, grilled pita dippers 

Whipped Feta 14

Whipped cashew and feta, hot honey, wyld seed crunch, crudite vegetable dippers 

Chicken Satay 16

Grilled chicken, sweet n sour cucumber, coconut-almond sauce 

Bison Keftedes 17

Pan roasted bison, lemon garlic sauce, tzatziki, grilled pita

Shrimp Cocktail 19

Harissa cocktail sauce, charred lemon

Tuna Aqua Chili 18

Sushi-grade tuna, jalapeno, lime, cilantro, radish, basil oil

Portobello Carpaccio 15

Spinach and arugula salad, capers, basil, pickled red onion, roasted pepper, balsamic glaze, cashew aioli  

Soups

Silky Cauliflower 8

Crouton, cracked black pepper, extra virgin olive oil
No Crouton 

Soup du jour 8

Chef's seasonal soup

Salads

Salad Add-Ons

Chicken +8, Steak +14, Fresh Catch +MP, Grilled Shrimp +18

Cashew Caesar 16

Organic kale, romaine, shaved parmesan, wyld seed crunch, house-made crouton, cashew dressing

Chopped 16

Organic greens, tomato, cucumber, carrots, red cabbage, red and yellow peppers, celery, scallions, chickpeas, sunflower seeds, sprouts, lemon flax vinaigrette 

Greek 16

Organic romaine, cucumber, tomato, red onion, red and yellow peppers, chickpea, feta cheese, olives, red wine vinaigrette 

Tuna Fish Salad 17

Albacore tuna salad, organic romaine, red onion, house-made pickle, olive, tomato, house-made crouton, red wine vinaigrette

Skirt Steak Salad 26

Organic spinach and arugula, parmesan, red onion, oven roasted tomato, crostini, lemon thyme vinaigrette, chimichurri

Handhelds

Served with house salad or upgrade to signature side 4

Sandwiches

Grilled Chicken Sandwich 16

Marinated chicken breast, fresh mozzarella, arugula, olive oil, parmesan, arugula-walnut pesto, grilled ciabatta or brioche bun

Steak-n-Cheese Baguette 24

Steak, caramelized onion, fresh mozzarella, arugula, cashew aioli, grilled brioche baguette

Wyld Fish Sandwich MP

Fresh catch, cabbage slaw, pickled onion, chimichurri, cashew aioli, brioche bun

Burgers

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NOTE: wyld sauce contains nuts

Veggie Burger 15

Black rice, red lentils, brown rice, tri-color quinoa and beet patty, tomato, alfalfa sprout, chimichurri, pickled red onion, pickle, wyld sauce, brioche bun

No bun 

Entrees

Portobello Grain Bowl 23

Brown rice with quinoa, avocado, scallions, carrots, peppers, purple cabbage, chickpeas, tomato, feta cheese, coconut oil, amino acid, dulce flakes, sesame seeds, sunflower sprouts 

Grilled Chicken Farro Bowl 24

Farro with warm spinach, charred zucchini, broccolini, roasted peppers, oven dried tomato, basil, lemon basil vinaigrette 

Steak Pesto Plate 28

Grilled marinated skirt steak, arugula-walnut pesto, farro caprese pilaf, arugula, kale, radicchio balsamic salad

Fresh Catch MP

Grilled asparagus, pineapple salsa, cilantro, basil oil

Lamb Chops 32

Roasted cauliflower, za'atar, salsa verde

Sides

Sweet Potato Rounds 6

Black pepper, salt, olive oil

Farro Caprese Pilaf 6

Whole grains, oven roasted tomato, spinach, fresh mozzarella, pesto

Roasted Broccolini 6

Lemon thyme

Marinated Kale 6

Lemon thyme tahini, wyld seed crunch

Grilled Asparagus 6

Lemon thyme

House Salad 6

Organic romaine, baby spinach, arugula, carrot, cabbage, balsamic vinaigrette

version 2026.06

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Certain items, like eggs and meats, can be cooked to order. Please notify your server if anyone in your party has any food allergy or dietary restriction. Not all ingredients are listed. Your safety is important to us. All menu prices subject to change, service charge and state sales tax.