

WANDA

BRUNCH MENU

BEGINNINGS

Puree of Parsnip 13 *GF

smoked trout, green apple, chive

Crispy Brussels Sprouts 13 *GF

bacon, roasted pepitas, sun dried cranberries, apple cider vinaigrette

Goat Cheese Croquettes 15

panko crust, lavender honey, walnuts

Cape May Salt Oysters 20 *GF

mignonette, cocktail sauce, lemon

Soupe à l'Oignon 13

crusty bread, gruyère cheese

Tuna Tower 20 *GF

sushi grade tuna, wasabi tobiko, avocado, crème fraîche, wonton chips

Smoked Fish Board 20 *GF

assorted smoked and cured fish, mustard dill sauce, bagel chips, traditional accompaniments

BRUNCH FAVORITES

Chicken & Waffles 16

fried chicken breast, maple bacon jam

Classic Belgian Waffle 12

fresh cream, tri-berry sauce, maple syrup, powdered sugar

Classic French Toast 12 *GF

thick cut brioche, maple syrup, powdered sugar

Baked French Toast Casserole 14 *GF

thick cut brioche, sweet ricotta, orange essence, vanilla bean, blueberry compote, maple syrup

Crème Brûlée French Toast 14 *GF

thick cut brioche, crème brûlée foam, candied sugar crumble, maple syrup, powdered sugar

Cajun Steak & Potato Hash 16 *GF

filet mignon, cajun spice, home fries, 2 eggs any style, pico de gallo, avocado

FRESH EGGS & OMELETTES

Classic Breakfast 12 *GF

two eggs any style, crisp bacon, sourdough toast, breakfast potatoes

The Scramble 13 *GF

three eggs, andouille sausage, manchego cheese, 12 hour tomato, chive, sourdough toast, breakfast potatoes

Eggs Wanda 22 *GF

two poached eggs, grilled filet mignon, baby spinach, brioche, sauce foyot, breakfast potatoes

Daily Omelette 15 *GF

ask your server for the daily omelette, sourdough toast, breakfast potatoes

Wild Mushroom Omelette 15 *GF

wild mushrooms, crisp shallots, housemade "boursin cheese", sourdough toast, breakfast potatoes

Crossfit Bowl 14 *GF

two eggs any style, breakfast potatoes, quinoa, baby spinach, crushed almonds, sunflower seeds, chia seeds, green apple, sour dough toast

Bacon & Egg Sandwich 14 *GF

thick cut bacon, fried egg, cheddar cheese, brioche toast, breakfast potatoes

SIDES

Crispy Scrapple 5

Country Sausage Links 5

Turkey Bacon 5

Vegan Bacon 5

Andouille Sausage 5

Vegan Scrambled Eggs 5



HANDHELDS

All served with crispy fries

S.A.L.T. 15

scottish salmon, avocado, lettuce, roasted garlic aioli, toasted sourdough

Chicken Salumi 14

grilled chicken breast, prosciutto, parmigiano-reggiano, wild baby arugula, lemon, XVOO, creamy garlic sauce, grilled italian bread

Wanda's Pork Roll 16

grilled pork roll, roasted long hots, 2 eggs any style, manchego cheese, sweet onion mustard seed jam, toasted potato roll

Signature Burger 16

aged cheddar, thick cut bacon, lettuce, tomato, red onion, toasted potato roll

GREENS

Chopped Salad "Wanda" 13

romaine hearts, radicchio, crispy chick peas, cucumber, 12 hour tomatoes, avocado, manchego cheese, champagne molasses vinaigrette

Classic Caesar Salad 11

romaine hearts, focaccia croutons, parmigiano-reggiano

+ Grilled Chicken Breast 8

+ Grilled Shimp (5) 10

+ Seared Scottish Salmon 5oz. 10

"B's" Salad 13

wild baby arugula, roasted pear, candied walnuts, goat cheese, grape tomato, sherry wine vinaigrette

Baby Iceberg Wedge Salad 15

russian dressing, roquefort cheese, crispy bacon, grape tomatoes, chives

+ Grilled Filet Mignon 5oz. 15

+ Togarashi Spiced Tofu 8

BEVERAGES

Coffee 3

Espresso 3.50

Double Espresso 4.50

Cappuccino 5.50

Macchiato 3.50

Café Latte 5.50

Iced Coffee 5

Hot Tea 3

Fresh Brewed Iced Tea 3

Soda 3

coke, diet coke, sprite, ginger ale

Panna Still Water 1L 7

San Pellegrino Sparkling Water 1L 7

Pineapple Juice 3

Cranberry Juice 3

Orange Juice 3

Apple Juice 3

Tomato Juice 3

Milk 3

Chocolate Milk 3

Juice Carafes small 7 | large 9

Host Your Next Party With Wanda!

- Off-Premise Catering - Private Dinner Parties - Office or Birthday Parties

Inquire For More Details & Booking Options • wandabyob@gmail.com

GF: Gluten-Free

***GF:** Can be prepared Gluten-Free

V: Vegetarian Dish

*Consumer Advisory: Consuming raw or under cooked animal derived foods, such as beef, poultry, and eggs, may have the potential to cause food borne illness especially in children or the elderly.

HOURS:

DINNER: WEDNESDAY - SUNDAY 5:00 PM-10:00 PM • BRUNCH: SATURDAY & SUNDAY 10:30 AM-2:30 PM