

# Wheat Penny Oven and Bar Brunch



## Special Cocktails

### Brunch Punch

Cognac, Bourbon, Coconut Syrup and Fruity Pebbles-infused Almond Milk  
10.00

### What's up, Doc?

Vodka, Fresh Carrot Juice, Bloody Mary Shrub, Ginger, Lemon, Worcestershire  
9.00

### Breakfast Manhattan

Bourbon, Avena,  
Chicory Campari, Coffee  
11.00

### Wheat Penny Wallbanger

Vodka, Gin, Lemon, Grapefruit, Simple, Egg White, Galliano Float  
9.00

### Bellini

Prosecco, Peach Nectar,  
Peach Shrub  
9.00

### Kentucky 75

Prosecco, Rye,  
Lemon, Simple, Mint  
9.00

## **Starters**

Grapefruit Brulee a half grapefruit, sectioned and torched for a hard sugar top 4.95

Warm Zucchini-Olive Oil Bread slathered with sweetened sour cream 5.95

Pecan Roll brown sugar, butter and pecan filling, topped with a dollop of sweetened sour cream 4.95

Mediterranean Spiced Lamb Bun A savory pastry filled with spiced ground lamb 5.95

## **Brunch Mains**

Breakfast Sandwich 9.95 served with hash brown wedge or vinaigrette-dressed greens

House-made Ciabatta Roll, Souffled Egg, Cheese, Arugula, Mustard-Mayo (try it with Mojo Sauce!) 9.95

Add-ons: House-made Italian Chicken Sausage, our signature Green Chorizo, Nueske's Bacon 3.00

Steve Evans 1/4-pound Sausage Patty, Fried Chicken Thigh, Crispy Cauliflower Patty 4.00 WP Burger Patty 5.00

Vegan Breakfast Sandwich 12.95 served with hash brown wedge or vinaigrette-dressed greens

Our House-made Vegan XL English Muffin with Smoked Jackfruit or Crispy Cauliflower Patty, Vegan Cheese, Arugula, and a dab of Mustard (ask your server for our homemade vegan Mojo Sauce!)

Eggs In Hell 13.95

Poached Eggs in a Spicy Tomato Sauce served on Cheese Polenta and Sautéed Spinach with Focaccia Toast

Fried Bologna Benedict 13.95 served with hash brown wedge or vinaigrette-dressed greens

Homemade English Muffin, our own house-made Bologna, Poached Eggs and Smoked Tomato Hollandaise  
Don't want Bologna? Substitute sautéed Spinach instead.

Chicken and a Biscuit 14.95

A hearty stew to make your mother proud. Lots of all-natural thigh meat, traditional vegetables like braised onions, celery, parsnips, carrots and peas, and all that wonderful wine-spiked broth, slightly thickened, seasoned with a healthy dose of salt and pepper. Served piping hot, topped with a big, fresh-baked biscuit, flavor elevated with a bit of fresh thyme and lemon. It all comes together to show the cold weather who's boss.

Breakfast Gondola 13.95 served with vinaigrette-dressed greens

Pizza dough shaped like a Venetian gondola! Oven-baked with Whipped Ricotta, Fontina and Pecorino Cheeses, a butter-basted Sunny Up Egg and your choice one add-on. Served with vinaigrette-dressed greens. Add-ons: Ham, Bacon, Italian Chicken or Pork Sausage, Spinach, Mushrooms or Roasted Peppers  
Additional Add-ons, 1.25 each

Daytonomiyaki 13.95

Our version of the wonderful Japanese Vegetable and Egg Pancake! Packed with shredded vegetables, savory with ginger, criss-crossed with homemade Tonkatsu Sauce and Spicy Sesame Mayo. Served with steamed rice and Japanese-style slaw. Add-ons: Bacon 3.00 Fried Chicken Thigh 4.00

Jumbo Egg White Omelette 13.95

Wiley's go-to breakfast most days of the week--we're talking Lean Protein City! This big monster is seasoned with flake salt and cracked pepper, scattered with capers and sliced scallions, filled with sautéed spinach, a handful of provolone and mozzarella, and either garlic-braised mushrooms or shaved ham. Served with hash brown wedge or dressed greens and focaccia toast.

Ricotta Cheese Pancakes 13.95

Gluten-Free Buttermilk Pancakes 13.95

A stack of 3 is served with Pineapple-Bourbon Compote and Ohio Maple Syrup.

Breakfast Tacos 13.95 served with hash brown wedge or vinaigrette-dressed greens

Two over-stuffed, soft and pleasantly chewy corn tortilla tacos, mix and match from the following:

-Egg and Bacon with cheddar, tomato, chipotle mayo and slaw

-Green Chorizo and Egg with smoked provolone, tomatillo salsa, sour cream, lime, cilantro and slaw

-Smoked Jackfruit with slaw and cilantro and slaw

-Crispy Eggplant with tomatillo salsa and slaw

-Mushroom with roasted red peppers, pineapple, chimichurri and slaw

## **A la Carte**

One egg any style 1.50

Hash Brown Wedge 2.50

Focaccia Toast 3.00

English Muffin 3.00

One Ricotta Cheese Pancake 5.00\*

One GF Buttermilk Pancake 5.00\*

\*with all the fixin's

Nueske's Bacon 4.00

Steve Evans ¼-pound Sausage Patty 4.00

Fried Chicken Thigh 4.00

Crispy Cauliflower Patty 4.00

Portabella Bacon 4.00

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## PIZZAS – small and large rounds

Small and Large-size gluten-free rounds are available as well.

All pizzas made with tomato sauce unless described as "white". Bechamel Sauce is a milk gravy with a *rice flour*-and-butter-roux.

*Shoestring Onions are dredged in **wheat** flour.*

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Our California-style pizzas are made with a dough that slowly proofs over several days, creating flavor and a slightly chewy, air-pocketed crust that complements our delicious toppings. Housemade sausage and other carefully sourced meats, ricotta and mozzarella cheeses made every day, fresh herbs and vegetables, sauces, condiments, herb shakes and spice mixes bring a unique character to our pizzas as they emerge, hot and tasty, from our 700-degree deck oven.

\*\*Please note that in the Italian Pizzaioli tradition, we allow the pizzas to stay in the oven until the rims are nice and browned, with char-spots here and there. This insures a firm bottom crust that gives an assertive crunch when cut. If you prefer your pizzas baked less dark, please let us know when you order!

### VEGANATOR

A red or white pizza with Smoked Jackfruit, Spinach, Peppers and Onions, Cashew Ricotta

14.95/21.95

### STREETS OF LAREDO

A white pizza with housemade Red Chorizo, Butternut Squash, Crema, Lime Zest and Cilantro 14.95/21.95

### TAYLOR STREET

Italian Pork Sausage, Spinach, Garlic-braised Mushrooms

13.95/20.95

### SICILIANO

Orange-scented Castelvetrano Olives, Ricotta, Toasted Almonds

13.95/20.95

### MEDITERRANEAN

Roasted Eggplant, Broccolini, Feta, Crispy Garlic, Harissa

13.95/20.95

### MR. WHITE

A white pizza with Smoked Provolone, Mozzarella, Fontina, Parmesan, Rosemary

13.95/20.95

### THAT'S THE WAY UH-HUH, UH-HUH

Pepperoni, Roasted Sweet Peppers

13.95/20.95

### ANGRY SAL

An Olive Oil base with Italian Pork Sausage, Fresh Mozzarella, Basil and Spicy Tomato Sauce on Top

13.95/20.95

### ANGELA

A white margarita with Fresh Mozzarella, Sliced Roma Tomato, Basil

13.95/20.95

### PHILOMENA

Sliced Meatballs, Sweet Peppers and Onions, Oregano

13.95/20.95

### CHIMI PICANTE

A white pizza with Braised Pork, Smoked Provolone, Peppadew Peppers and Chimichurri- The Argentinian Fresh Herb, Vinegar and Olive Oil Sauce. Spicy!

14.95/21.95

### TOMMASO

Grapes, Roman Sauce, Aged Blue Cheese, Crispy Shoestring Onions

14.95/21.95

### HAWAII 4-0

Ham, Charred Pineapple, Fresh Jalapenos, Cilantro

13.95/20.95

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### Build Your Own Pizza

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The Basic Cheese Pizza – Housemade Pizza Sauce, Provolone and Mozzarella Cheeses ... 10.95/16.95

***Just Ask Your Server If You Would Like To Substitute Follow Your Heart Vegan Cheese- No Upcharge***

Add ***Vegan Cashew Ricotta***, Shrimp, Bacon, Ham, Pepperoni, Anchovies, Feta, Meatballs, Braised Pork, Red and Green Chorizo, Jackfruit, Grilled Chicken Breast, Blue Cheese, Braised Turkey, Italian Sausage, Peppers and Onions, Fresh Mozzarella, Ricotta, Goat Cheese, Broccolini, Castelvetrano Green Olives, Basil, Black Dry-Cured Olives, Pineapple, Banana Peppers, Giardiniera, Beet Pesto (Vegan), Jalapenos, Crispy Shoestring Onions, Garlic-Braised Mushrooms, Butternut Squash, Chimichurri, Spinach, Calabrian Chili, Roasted Red Peppers or Braised Onions

1.50/2.50 per ingredient

## White Wines

Kurt Darting Durkheimer Nonnengarten Riesling Kabinett, Pfalz	Glass 9	Bottle 36
<i>Sweet exotic fruits with just a touch of petrol are balanced by a clean, dry and slightly spicy finish.</i>		
Domitia Picpoul de Pinet, Languedoc-Roussillon	Glass 8	Bottle 32
<i>A little "lip stinger" from the south of France. Floral with a streak of minerality and ripe stone fruit. Ageing on its lees lends the wine a surprising texture.</i>		
Chateau Gravelle-Lacoste Graves Blanc, Bordeaux	Glass 8	Bottle 32
<i>A blend of Sauvignon Blanc and Semillon, this Graves is perfect for hot summer days. Freshly cut grass, melon, peaches, honey and stone.</i>		
Vietti Roero Arneis DOCG, Piemonte	Glass 8	Bottle 32
<i>Sometimes referred to as Barolo Bianco this Arneis is bright and clean tasting with flavors of honeysuckle, lemon meringue and almonds.</i>		
Palazzone Vignarco Orvieto Classico, Umbria	Glass 8	Bottle 32
<i>Silky in texture and tasting of lemon cream pie, Palazzone is out to make Orvieto great again.</i>		
Vigneti del Sole Pinot Grigio, delle Venezie	Glass 8	Bottle 32
<i>Quintessential pinot grigio, Bright notes of crisp citrus and white fleshed fruit. It's dry with clean acidity and zesty minerality.</i>		
Sonoma Cutrer Chardonnay, Russian River		Bottle 36
<i>Buttery and rich, with a toasty vanilla finish.</i>		
Cave de Lugny Les Charmes Chardonnay, Mâcon-Lugny	Glass 8	Bottle 32
<i>No oak for this one. The palate is dense with citrus, apricot, pear and just the right amount of creaminess.</i>		
Naveran Brut Vintage Cava, Penedès	Glass 8	Bottle 32
<i>A lovely estate bottled Cava perfect for any occasion celebratory or not. Like fresh bread and baked apples. In a word . . . scrumptious.</i>		
Tiamo Prosecco, Veneto		Split 8
<i>Sourced from organic vineyards around Valdobbiadene north of Venice. The hilly terrain, frequent rains and mild summers collude to bring you this perfect <b>little</b> Prosecco.</i>		

## Rose

Chateau de Roquefort Corail, Côtes de Provence	Glass 10	Bottle 40
<i>Just over the ridge from the Bandol appellation and at an elevation of 1000 feet, the Chateau de Roquefort produces wines of unique complexity.</i>		
Domaine Tempier, Bandol		Bottle 56
<i>One of our all-time favorite wines. It's so good with food or on its own. Just do it.</i>		
Chateau de Campuget, Costieres de Nimes	Glass 8	Bottle 32
<i>Perhaps our all-time best seller, this blend of grenache noir and syrah is light, fresh and a little peachy.</i>		
Juvé y Camps Brut Rosé Cava	Glass 10	Bottle 40
<i>This sparkling rosé pinot noir has strawberry and rhubarb pie down pat. Beautifully fresh and vibrant with a tart finish.</i>		

## Red Wines

Bouchard Père et Fils, Sivegnay-lès-Beaune, Burgundy	Glass 14	Bottle 56
<i>This Pinot Noir will grab your attention immediately with fresh strawberries on the nose. The palate however is well balanced between red fruits and soft tannins.</i>		
Angeline Merlot, Napa Valley	Glass 7	Bottle 28
<i>This merlot has intense, bright fruit flavors with aromas of wild blueberries, cherry and vanilla.</i>		
Fontanafredda Briccotondo Barbera, Piemonte	Glass 8	Bottle 32
<i>With a nose full of blackberries and plums this beautiful Barbera finishes oh so Langhe with soft tannins and a touch of pepper and cinnamon.</i>		
Vitiano Red, Umbria	Glass 7	Bottle 28
<i>Lush, fruity and sporting high scores from critics, this blend of sangiovese, merlot, and cabernet sauvignon is extremely popular in Italy.</i>		
Mi Terruño "Uvas" Bonarda, Mendoza	Glass 7	Bottle 28
<i>A Rare 100% Bonarda. Intensely red with a mixture of plums and baking spices on the nose. As the wine opens you'll enjoy notes of chocolate and cola.</i>		
La Spinetta Il Nero di Casinova Sangiovese, Tuscany		Bottle 33
<i>Super ripe aromas of black fruits, violet and mint. Densely rich, this well-structured sangiovese is rounded with good grip and fine finish.</i>		
Cline Ancient Vines Zinfandel, Contra Costa County, California	Glass 9	Bottle 36
<i>Explosively concentrated grapes are harvested from historic and low yielding 80+ year old vines. You'll enjoy dusty raspberries, spice, coffee and chocolate.</i>		
Piedra Negra Malbec, Valle de Uco, Argentina	Glass 7	Bottle 28
<i>A high altitude and rocky volcanic soil make this Malbec full-bodied and intense, yet elegant.</i>		
Alma Negra M Blend, Valle de Uco, Argentina		Bottle 36
<i>A blend of bonarda and malbec, the "Black Soul" is deep, dark and damn tasty. Slate, pepper, dark fruits and rain forest.</i>		
Izadi Rioja		Bottle 30
<i>This reserva boasts all the things that make Rioja great. Lush fruit, soft finish and just a hint of oak.</i>		
Michel Lynch Bordeaux	Glass 9	Bottle 36
<i>While mostly Merlot this offering is surprisingly powerful with firm tannins. Plum, black currant, oak and black pepper make the Michel a potent choice.</i>		
Montes Alpha Cabernet Sauvignon, Colchagua, Chile	Glass 10	Bottle 40
<i>In the mood for the perfect Napa Valley cabernet? Look no further than Chile. Black pepper, tobacco, figs, oak . . . all that's missing is the steak.</i>		
Hess Allomi Cabernet Sauvignon, Napa Valley		Bottle 45
<i>Intense dark fruit with hints of cinnamon and a structured finish make this a classic example of Napa Cab.</i>		
Raymond Vineyards Cabernet Sauvignon, Napa Valley		Bottle 55
<i>Opening with aromas of cooked cherries and sandalwood, the palate is swathed in juicy flavors of black currants, plums and dark chocolate.</i>		