Wilder

"further we go, the wilder it gets"

BREAKFAST

MAINS

COUNTRY FRIED POTATO
Pork Belly - Poached Egg

BREAKFAST CIABATTA
Wilder Chorizo - Soft Scramble - Crème Fraîche

WILDER CHICKEN BISCUIT
Hickory Syrup - Apple Cider

SMOTHERED OMELET
Smoked Trout - Buttermilk Gravy

APPALACHIAN HOE CAKE
Griddled Ham - Mustard Sauce

SIDES

Two Eggs Any Style
Bacon or Sausage
Buttermilk Pancakes with Hickory Syrup
Fresh Fruit
Vanilla Yogurt with Honey or Chocolate Granola

BEVERAGES

'Counter Culture' Drip Coffee
Espresso
Seasonal Lattes
Cold Brew
Fresh Orange Juice
Rotating Selection of Tea

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINDY HILL FARM AND PRESERVE

Perched quietly along the Clinch River in the Virginia mountains once sat the Wilder Coal Camp, the birthplace and home of our founder, "Big George." Our restaurant honors those who came before us—vibrant people from many cultures whose ingenuity inspires our own.

Guided by their legacy, we take a seasonal approach to dining, using each ingredient to its fullest. We proudly partner with local farms and artisans whose stewardship and spirit reflect the same values, including River View Farms, Race Family Farmstead, Cruze Farms, Benton's Smoky Mountain Country Ham and Bacon, Sixteen Peeks, and Bake That Dough.