



RESTAURANT & CATERING

372 State Street, Salem OR | (503) 378-7515

Northwest Fare with Heritage-Inspired Dishes

wildpearcatering.com | @WildPearRestaurant

## SOUPS & STARTERS

We offer from scratch soups daily. Served with our crusty baguette & butter. Cup 4.50/ Bowl 8.00

### Signature Soup

Coconut Curry Butternut Squash

### Soup du Jour

Your server will inform you of the daily selections

### Deluxe Charcuterie

House made chicken liver mousse with pinot noir gelee, capicola, salami, prosciutto, Manchego, Cambozola & chevre cheeses, apricot-orange-rosemary chutney, cornichons, pickled onion, Castelvetrano olives, toasted hazelnuts, fresh pear, stone ground mustard, baguette. \$22

### Argentine Steak Satay

Grilled flank steak, hand chopped chimichurri sauce, charred radicchio, sea salt. \$15

### Hummus Plate

Our famous creamy garlic hummus, EVOO, sumac, carrot, cucumber, bell pepper, Castelvetrano olives, warmed pita. \$13 Sub falafel chips +\$1.50

### Crispy Vegetables

Crispy roasted broccoli, sweet potato & carrot, nuoc mam, honey Greek yogurt crème, chili crunch, cilantro. \$12

### White Truffled Potatoes

#### Sweet Potato Fries

Served with stone ground mustard aioli. \$9

#### House Russet Potato Chips

Sea salt, cracked pepper. \$5

### Rosemary, Garlic & Sea Salt Focaccia

Housemade focaccia served with Durant Extra Virgin Olive Oil & Balsamic Vinegar, Castelvetrano olives \$8

## SPECIALTY SANDWICHES & BURGERS

All served with mixed fries. Sub sweet potato +\$2 or truffled sweet potato +\$4

### The Jessica Burger

Beef patty, crispy bacon strips, melted brie, butter lettuce, smoked tomato ketchup & garlic aioli. \$18

### Kahlua Pork

House smoked pulled pork on a onion-cheddar bun with a ginger-lime slaw, garlic aioli & housemade marionberry BBQ sauce on the side. \$16

### Wild Pear Beef Burger

6oz seasoned all-natural beef patty, topped with grilled onions, provolone cheese, tomato & lettuce with spicy aioli on an onion-cheddar bun. \$16 Add blue cheese or avocado +\$1/ea | Add two strips of bacon +\$2 | Sub gluten-free bun +\$1.50

### Pho Dip

Sliced roasted beef, lime-garlic aioli, bean sprouts, basil, cilantro, onion, hoisin & sriracha on a toasted hoagie roll with our pho beef broth for dipping. \$17

### Lobster & Shrimp Melt

Served toasted & open faced on focaccia bread with dill havarti cheese, tomatoes, red onion & a creamy dill dressing. \$15.50

### Vegan Burger

Plant based patty, tomato, butter lettuce, pickled onion, vegan black bean aioli, vegan pub bun. Served with Falafel chips & hummus. \$15

## SALADS

### S.A.L.T

Grilled sirloin steak, avocado, butter & romaine lettuce, tomato, pickled red onion, blue cheese crumbles, croutons, choice of dressing. \$20

### Wild Pear

Mixed greens, romaine, sliced pear, candied pecans, blue cheese crumbles, roasted pear vinaigrette. Small \$10/ Full \$15 | Add marinated chicken +\$5

### Chicken Hazelnut

Roasted chicken breast, hazelnuts, raisins, red onion, celery & creamy dill dressing on a mixed organic greens with pear slices & baguette. \$16

### Asian Chicken

Marinated chicken breast, red pepper cilantro cabbage slaw, mixed greens, crispy wontons, sesame-ginger vinaigrette. Small \$11/Full \$16

### Kale Caesar

Tuscan kale, grilled radicchio, crispy chickpeas, lemon garlic dressing, shaved Parmesan. Small \$10 / Full \$15 | Add: marinated chicken breast +\$5/ smoked salmon +\$7

### Classic Caesar

Lemon garlic dressing, romaine, herbed croutons, Parmesan. Small \$8 / Full \$13 | Add: marinated chicken breast +\$5/ smoked salmon +\$7

### House

Organic mixed greens, carrot, tomato, cucumber, herbed croutons. Choice of dressing: Ranch, creamy cucumber dill, blue cheese, balsamic vinaigrette, pear vinaigrette, sesame-ginger vinaigrette Small \$8 / Full \$13

### 3 P's Pasta

Our most requested pasta salad! Creamy pesto, peas, Parmesan, radiatore pasta. Small \$8 / Full \$13

### Salad Sampler

An entrée trio of our house made salads. Choose Three: Caesar, Kale Caesar, House, 3 P's, Deli du Jour Salad \$14 Sub: Chicken Hazelnut, Wild Pear +\$1.50 each

## HOUSE SPECIALTIES

### Shrimp & Spaghetti Squash

Shrimp scampi, peas, creamy tomato vodka sauce, Parmesan, basil chiffonade, roasted spaghetti squash. \$20

### Cecilia's Bowl

Roasted sweet potatoes, chickpeas, avocado, red pepper, toasted almonds, brown rice, vegan creamy sesame-ginger dressing, cilantro \$15 Add: grilled steak +\$7/ grilled chicken +\$5/ chopped vegan patty +\$4

### Chicken Verde Casserole

Roasted chicken breast, green chilies, sautéed onions, cheddar & mozzarella cheese, & creamy tomatillo sauce layered with corn tortillas - baked & topped with salsa fresca & crema. Served with a mixed green, Caesar salad, or a cup of soup. \$16

### Tomato Cheddar Tart

Roasted tomatoes, basil, garlic, EVOO, creamy cheddar & mozzarella cheese filling, baked in a flaky buttermilk cornmeal crust. Served with choice of green salad. \$15

### Pho: Vietnamese Beef Noodle Soup

It starts with the broth-slowly simmered with beef marrow bones, herbs, spices, onions, & ginger, topped with tender slices of all-natural beef, bean sprouts, cilantro, basil, onions, & lime. Served with hoisin & chili sauces on the side. \$14.50

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

## SANDWICHES & WRAPS

Served with house potato chips.

Upgrade to mixed fries, organic mixed greens, Classic Caesar, or pasta du Jour +\$3.50.

Upgrade to a cup of Soup du Jour or fresh seasonal fruit +\$3 | Sub gluten-free bun +\$2

### French Dip

Served toasted with roast beef, provolone cheese, roasted red peppers, caramelized onions & garlic aioli on a French baguette. \$13

### BBQ Pork Banh Mi

A Vietnamese sandwich with BBQ pork, pickled carrot & daikon radish, cucumber, cilantro, onion & a Sriracha mayo on a traditional crusty roll. \$13

### Roast Beef & Blue Cheese

House-roasted beef, balsamic caramelized red onions, lettuce & tomato on focaccia with a creamy blue cheese spread. \$13

### Turkey Club

Roasted turkey, smoky bacon, avocado, tomato, leaf lettuce & herbed mayonnaise on focaccia. \$13

### Deluxe BLT & Avocado

Crispy bacon, tomato, leaf lettuce, avocado & fresh basil leaves on toasted multi-grain bread with spicy aioli. \$12.50

### Chicken-Hazelnut Salad

Roasted chicken breast blended with dried cranberry, red onion, leaf lettuce & creamy dill dressing on multi-grain bread. \$12.50

### Asian Chicken Wrap

Marinated chopped chicken breast, red pepper-cabbage slaw, mixed greens & crispy wontons in a sesame-ginger vinaigrette wrapped inside a tomato flour tortilla. \$12.50

### Bacon, Chicken Caesar Wrap

Romaine lettuce, Caesar dressing & spicy aioli wrapped in a tomato flour tortilla. \$12.50

### Mediterranean Wrap

Hummus, pesto, cucumber, red pepper, tomato, green olives, red onion, romaine, feta, & lemon vinaigrette wrapped in a tomato flour tortilla \$12.50 Add chicken +\$2

### Turkey & Dill Havarti

Leaf lettuce, tomato & herbed mayonnaise on focaccia. \$12

### Black Forest Ham & Brie

Leaf lettuce & peppered Dijonnaise on focaccia. Available toasted. \$12

### Albacore Tuna with Lemon Caper Mayo

Thinly sliced red onion & leaf lettuce on multi-grain bread. \$12

### Caprese

Tomato, fresh basil leaves & provolone with balsamic vinaigrette on French baguette. Available toasted upon request. \$11

## COMBINATIONS

Salads include Fresh Fruit, House, Caesar, Kale Caesar, 3 P's Pasta, & Deli du Jour. Served with baguette. Upgrade to Chicken-Hazelnut Salad or Wild Pear Salad +\$1.50 each.

### Quiche & Cup of Soup or Salad \$14.50

Our custardy quiche baked in a flaky pie dough crust. Meat & Vegetarian Options

### One Salad & Bowl of Soup \$14

### One Salad & Two Cups Soup \$14

### Two Salads & One Cup Soup \$14

Indicates gluten-free menu option

Indicates vegan menu option



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## HAND-TOSSED PIZZAS

Available with a crispy gluten-free crust +\$2.75.  
Add a cup of soup +\$3.50  
Mixed Greens or Caesar Salad +\$4  
Wild Pear Salad +\$5

### Wild Pear Chicken Pizza

Fresh pears, chicken, candied pecans, blue cheese crumbles & mozzarella cheese on a pesto base. \$14

### Italian

Italian sausage, pepperoni, red onion, green olives, mushrooms, red pepper, marinara, mozzarella & shaved Parmesan. \$14

### Pepperoni

With mozzarella cheese on our housemade marinara base. \$12

### Vegan

Mushrooms, sweet potato, red onion, crispy kale, rosemary, marinara, vegan cheese, white truffle oil drizzle. \$14

### Adult Cheese

Mozzarella and Parmesan, Italian herbs, & marinara. \$10

## CHILDREN'S MENU

Our Children's Menu is available for guests aged 12 & younger.

### Hamburger

4 oz. beef patty, mayo, & lettuce on a bun. Served with russet fries. \$8  
Add cheese +\$1 | Gluten-Free bun +\$2

### Turkey Sandwich

Served on multi-grain bread with lettuce & mayonnaise with a side of Kettle chips. \$7  
Add tomatoes +\$0.50 | Add cheese +\$1 | Gluten-Free bun +\$2

### Cheese Quesadilla

Cheddar & mozzarella cheeses grilled in a tomato tortilla with a side of Kettle chips. \$6.50

### Hummus Plate

Our housemade hummus with cucumber & carrots. \$6

### Cheese Pizza

Mozzarella cheese atop a tomato sauce base. \$6.50  
Sub gluten-free crust +\$2.75

### Buttered Pasta

Warm pasta tossed with butter \$6  
Add parmesan +\$0.50

### Fresh Fruit Cup

A nutritious mix of fresh fruit; served chilled. \$4

### House-made Potato Chips \$1.50

We accept reservations for parties of 5 or more.  
A \$2 split plate fee is applied to certain dishes.

## COFFEE & TEA FORTE

### Illy Coffee, Italian Dark-roast

House coffee \$3  
Nitro-Infused Cold Brew \$3.95  
Vietnamese Iced Coffee \$3.95

Two shots of espresso with sweetened condensed milk over ice.

Espresso: Single \$3 | Double \$3.75  
Cappuccino: Single \$3.95 | Double \$4.50  
Latte: Single \$3.95 | Double \$4.50  
Mocha: Single \$4.25 | Double \$4.75

Sub almond milk, oat milk, or cream +\$0.75  
Extra shot espresso +\$0.75 | Add flavoring +\$0.50

### Hot Chocolate | Steamer \$3.50

### Chai: Small \$4.25 | Large \$4.75

### Tea Forte \$3

#### White Ginger Pear Tea

**Black Tea:** English Breakfast, Earl Grey, Black Currant, or Decaf English Breakfast.

**Green Teas:** Jasmine or China Gunpowder

**Herbal Teas (caffeine-free):** Citrus Mint, Ginger Lemongrass, or Blueberry Merlot.

## ASSORTED BEVERAGES

### Paradise Iced Tea (unsweetened) \$3.50

Brewed black tea & fruit blend

### Strawberry Lemonade \$3.75

### Italian Soda \$3.75

Blackberry, Caramel, Hazelnut, Lime, Peach, Pomegranate, Raspberry, Strawberry & Vanilla.  
Sugar-Free: Raspberry, Caramel, Hazelnut & Vanilla.

### Italian Soda with Cream \$4

### Coke, Diet Coke, Sprite & Lemonade \$3.50

### Soda Water \$1.50

## Bottled Drinks

### Boxed Water \$2

### San Pellegrino Sparkling Water (250ml) \$2.50

### San Pellegrino Orange or Grapefruit \$3.50

### Martinelli's Apple Juice \$3

### Cock 'n Bull Ginger Beer \$3

### Ablis CBD Sparkling Water \$5

Rotating flavors from Bend, OR.

Indicates gluten-free menu option

Indicates vegan menu option

## WILD PEAR SPECIALTY DESSERTS

### Chocolate Torte

A truly decadent flourless torte containing bittersweet chocolate & espresso covered in chocolate ganache with a raspberry coulis. \$8.50

### Blueberry Sour Cream Tart

Blueberry compote, sweetened buttermilk pastry cream, buttery shortbread crust, topped with whipped cream. \$8.50

### Key Lime Tart

Rich key lime custard in a buttery shortbread crust, topped with whipped cream. \$8.50

### Wild Pear Cheesecake

Classic New York style cheesecake served with caramelized pear & house caramel sauce. \$7.50

### Croissant Bread Pudding

Rich & custardy, served warmed with house caramel sauce & whipped cream. \$7.50

### Pot de Crème or Panna Cota

A rotating gluten-free French or Italian vanilla-based cooked creme with seasonal flavors & toppings. \$7

### Homemade Cookie Sundae

One of our cookies served with a scoop of vanilla bean ice cream & choice of sauce: house caramel, chocolate, or raspberry coulis. \$5.50

### Affogato

An Italian classic dessert of a shot of Illy espresso poured over vanilla bean ice cream. \$4.50 single shot or \$6 double shot | Additional scoop of ice cream +\$3

### Assorted Cookies

Choose from chocolate chunk-walnut-sea salt, white chocolate pecan, oatmeal raisin, ginger-molasses, chocolate chip, snickerdoodle, peanut butter, or a gluten-free chocolate chunk. \$2

## ROTATING SEASONAL DESSERTS

To take advantage of the bounty of each season, we rotate our daily selection of the many varieties of cakes, cobblers & crisps. Be sure to come look in the case or ask your server!

### Seasonal Cake du Jour \$8.50

### Chocolate Cake du Jour \$8.50

### Keto, Gluten-free Cake du Jour \$8.50

### House Cobbler/Crisp \$8.50

Berry, Peach, Pear... Which one will it be today? Ask your server for today's selection of fresh fruit cobbler made with our sweet buttermilk biscuit topping or brown butter oatmeal crumble, served warm with vanilla bean ice cream. Yum!

## ABOUT US

Wild Pear Restaurant & Catering was the first entrepreneurial venture of the Ritter sisters, the original "wild pair". Cecilia and Jessica Ritter opened Wild Pear Restaurant & Catering in 2000, blending their individual talents and expertise in the hospitality industry together to create the now iconic eatery and premier catering company in the city of Salem and surrounding Willamette Valley. Jessica, a graduate of Boston University's Culinary Arts Program had the opportunity to train with culinary icons like Julia Child and Jacques Pepin and honed her talents in the kitchen creating flavorful, seasonally-inspired menus for both the restaurant and catering. Jessica blazed trails for the many young chefs-to-be she mentored and collaborated with Cecilia among them, their greatest joy cooking alongside each other. Cecilia brought expertise in hospitality management,

creative design, and chief recipe tester to Jessica's new creations, her fondest role to round out their collective talents. Together, they established Wild Pear Restaurant and Catering as the first of several successful eateries in Salem.

Whether enjoying a meal in Wild Pear's historic downtown location or at a catered event elsewhere, you can always be assured of the Wild Pear experience of quality food, service, & environment. From Northwest regional cuisine to heritage inspired dishes, Wild Pear takes pride in using local seasonal ingredients in their familiar, yet unexpected dishes that reflect the diverse cultural background of the founders. We strive to provide locally sourced, organic, and all-natural produce, dairy, meat, and eggs. Let us know how we can accommodate your dietary needs or restrictions.

Following Jessica's passing in September 2020, Cecilia and the Wild Pear family are committed to carrying on what she and her beloved sister began decades ago—a legacy of family and community around tables full of quality food, made with care, and served with gratitude—in other words, superb hospitality from Wild Pear Restaurant and Catering.

A memorial fund has been established in Jessica's name to carry on the benevolent work she and Cecilia started with their charitable contributions made through Wild Pear. The **Jessica Ritter Memorial Fund** is ran through the Salem Foundation, a 501c non profit. Local charities are chosen to be the recipients of her fund which can be found highlighted in the restaurant. Scan here to contribute to the fund.

