

WILD PEAR



Welcome to our dining room, where we strive to bring you a quality dining experience using fresh ingredients in a welcoming environment! Our menu reflects seasonal, and heritage inspired recipes using locally sustainable and organic ingredients when possible. We do our best to accommodate dietary needs and denote on our menu Gluten Free, Vegan and Dairy Free dishes for your convenience. Please let your server know how we can further assist you.

Soups & Starters

From scratch soups daily.
Served with French baguette & butter.
Cup 6/ Bowl 9.00

Signature Soup *GF*
Coconut Curry Butternut Squash.

Soup du Jour
Your server will inform you of the daily selections.

Artichoke Parmesan Fritters
Served with house made marinara sauce.
\$12

Skillet Brie du Jour
Our skillet brie is topped with a selection of seasonal fruit, nuts, herbs and honey. Served piping hot in a cast iron pan with warmed baguette. \$15

Hummus Plate *VD*
Our famous creamy garlic hummus, EVOO, sumac, carrot, cucumber, bell pepper, Castelvetrano olives, warmed pita. \$12
Sub gluten free falafel chips +\$1.50

Mexican Street Corn Dip *GF*
A blend of corn, jalapeño, Parmesan, cheddar cheese, green onion, cilantro & lime served hot with fresh made tortilla chips. \$12

Rosemary, Garlic & Sea Salt Focaccia *V*
Housemade focaccia served with extra virgin olive oil & balsamic vinegar, Castelvetrano olives \$8

Fries & Chips
White Truffled Sweet Potato Fries
Served with stone ground mustard aioli. \$10

BBQ Russet Potato Fries
Served with Buttermilk Ranch & Marionberry Chipotle BBQ sauce. \$8

Sweet Potato Fries \$8
Mixed Fries \$7
Russet Fries \$6
Served with ketchup.

House Potato Chips
with sea salt & pepper. \$5

*Make any fries & chips white truffled +\$2

*Additional sauces available:
Stone Ground Mustard Aioli, Garlic Aioli, Spicy Aioli, Sriracha Aioli, Buttermilk Ranch, BBQ sauce. +\$.50 ea

House Specialties

Lobster Mac & Cheese
Our famous four cheese mac baked with lobster meat, topped with herbed bread crumbs and more cheese! Served with your choice of a Mixed Greens, Caesar Salad, or a Cup of Soup \$22

Pho: Vietnamese Beef Noodle Soup* *GF, D*
It all starts with a hefty bowl of our family recipe slow simmered beef marrow bone broth seasoned with ginger, onion, herbs and spices with a generous portion of thinly sliced Angus sirloin, rice noodles, bean sprouts, onion, cilantro, basil and a lime wedge. Served with hoisin and spicy chili sauces on the side. \$17

Cecilia's Bowl* *GF, V*
Roasted sweet potatoes, chickpeas, avocado, red pepper, toasted almonds, brown rice, vegan creamy sesame-ginger dressing, cilantro \$16
Add: Grilled Steak +\$7
Grilled Chicken +\$5
Vegan Patty +\$5.

Chicken Verde Casserole * *GF*
Chicken breast, green chilies, sautéed onions, cheddar & mozzarella cheese, & creamy tomatillo sauce layered with corn tortillas – baked & topped with salsa fresca & crema. Served with your choice of a Mixed Greens, Caesar Salad, or a Cup of Soup. \$17

Specialty Sandwiches & Burgers

Served with mixed fries.
Upgrade to Truffled Sweet Potato Fries, or Wild Pear Salad +\$3
Upgrade to Mixed Greens, Caesar, Fruit, 3 P's Pasta, or Cup of Soup +\$2
Sub gluten-free bun +\$3

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

Lobster & Shrimp Melt
Served toasted & open faced on focaccia bread with dill Havarti cheese, tomatoes, red onion & a creamy dill dressing. \$16.50

The Jessica Burger*
6oz Beef patty, crispy bacon strips, melted brie, butter lettuce, smoked tomato ketchup & garlic aioli. \$18
Add Avocado +\$1

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. \$17
Add Avocado or Blue Cheese +\$1 ea
Add Two strips of bacon +\$2

Vegan Burger *GF, V*
Plant based patty, tomato, butter lettuce, pickled onion, vegan black bean aioli, vegan pub bun. Served with Falafel chips & hummus. \$15.50
GF (with gluten free bun)

Hand Stretched Pizzas

10" crust house made.
Add Wild Pear Salad +\$6
Add Mixed Green, Caesar, or 3 P's Pasta Salad +\$5
Add a Fruit, or Cup of Soup +\$4
Sub a crispy gluten-free crust +\$3

Wild Pear Chicken Pizza
Fresh pears, chicken, candied pecans, blue cheese crumbles & mozzarella cheese on a pesto base. \$14.50

Pepperoni
With mozzarella cheese on our housemade marinara base. \$12.50

The Vegan *V*
Mushrooms, sweet potato, red onion, crispy kale, rosemary, marinara, vegan cheese, white truffle oil drizzle. \$13.50

Classic Cheese
Lots of Mozzarella and Parmesan, Italian herbs, & marinara. \$11

GF Indicates gluten-free, *V* Indicates vegan, *D* Indicates dairy-free. | Parties of 6 or more - 20% Auto Gratuity is applied.
* 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 Wild Pear Salad or Truffled Sweet Potato Fries +\$4.50
 Upgrade to Mixed Fries, Sweet Potato Fries, Mixed Green, Caesar or 3 P's +\$3.50
 Upgrade to Cup of Soup or Fruit +\$3
 Sub gluten-free bread +\$3

French Dip*

Served toasted with roast beef, provolone cheese, roasted red peppers, caramelized onions & garlic aioli on a French baguette. Served with our Au Jus for dipping. \$13.50

Spicy Chicken Club

Marinated Chicken breast, melted Provolone, roasted red peppers, lettuce, red onion, spicy aioli, toasted housemade focaccia bread. \$13.50

Turkey Club

Roasted turkey, smoky bacon, avocado, tomato, leaf lettuce & herbed mayonnaise on housemade focaccia. \$13.50

Deluxe BLT & Avocado

Crispy bacon, tomato, leaf lettuce, avocado & fresh basil leaves on toasted multi-grain bread with spicy aioli. \$13.00

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. \$13.50

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 Grilled Chicken +\$2

Bacon, Chicken Caesar Wrap

Marinated chicken breast, crispy bacon, romaine lettuce, Caesar dressing & spicy aioli wrapped in a tomato flour tortilla. \$13.00

Black Forest Ham & Brie

Leaf lettuce & peppered Dijonnaise on housemade focaccia. \$12.50

Asian Chicken Wrap

Marinated chicken breast, red pepper- cabbage slaw, mixed greens & crispy wontons in a sesame-ginger vinaigrette wrapped inside a tomato flour tortilla. \$13.00

Turkey & Dill Havarti

Leaf lettuce, tomato & herbed mayonnaise on focaccia. \$12.50

Chicken-Hazelnut Salad

Roasted chicken breast blended with dried cranberry, red onion, leaf lettuce & creamy dill dressing on multi-grain bread. \$13.00

Albacore Tuna

Lemon caper mayo, thinly sliced red onion & leaf lettuce on multigrain bread. \$12

Caprese Sandwich

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

Salads

Served with French baguette & butter.
 Add Marinated Chicken +\$5
 Add Grilled Flank Steak +\$7
 Add Smoked Salmon +\$7

Asian Chicken

Marinated chicken breast, red pepper cilantro cabbage slaw, mixed greens, crispy wontons, sesame ginger vinaigrette. Small \$12 / Full \$17
GF (without wontons)

Wild Pear *GF*

Mixed greens, romaine, sliced pear, candied pecans, blue cheese crumbles, roasted pear vinaigrette. Small \$10 / Full \$16

Chicken Hazelnut *GF*

Roasted chicken breast, hazelnuts, craisins, red onion, celery, creamy dill dressing on mixed greens with sliced pear & baguette. \$16

Kale Caesar *GF*

Tuscan kale, crispy chickpeas, lemon garlic Caesar dressing, shaved Parmesan. Small \$10 / Full \$16

Classic Caesar

Lemon garlic Caesar dressing, romaine, herbed croutons, Parmesan. Small \$8 / Full \$13
GF (without croutons)

Mixed Green Salad

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 \$15
GF (without croutons)

3 P's Pasta

Our most requested pasta salad! Creamy pesto, peas, Parmesan, Radiatore pasta. Small \$8/ Full \$15

Combinations

Served with French baguette & butter. Salads include: Mixed Green, Caesar, 3 P's Pasta, & Fresh Fruit. Upgrade to Chicken-Hazelnut Salad or Wild Pear Salad +\$2
 Our quiches & soups are made daily in house from scratch. Ask your server for the Meat & Vegetarian Quiche of the Day and our Soups of the Day. \$15.50

Quiche & Cup of Soup

Quiche & Salad

One Salad & Bowl of Soup

One Salad & Two Cups Soup

Two Salads & One Cup Soup

Beverages

Paradise Iced Tea \$4
 Brewed black tea & fruit blend
 Strawberry Lemonade \$4

Italian Soda:
 \$4.00 regular
 \$4.50 with cream

Premium Monin Syrups:
 Blackberry, Caramel, Hazelnut, Lime, Peach, Pomegranate, Raspberry, Strawberry & Vanilla.

Sugar-Free: Raspberry, Caramel, Hazelnut & Vanilla.

Coke, Diet Coke, Sprite & Regular Lemonade \$3.75

Bottled Drinks:

Bottled Water \$2
 Bubbly Sparkling Water \$3
 Hint Infused Water \$3
 San Pellegrino Sparkling Water \$3
 San Pellegrino Sparkling Fruit: \$3.50
 Orange, Blood Orange, Lemon or Grapefruit
 IZZE Sparkling Juice Flavors: \$3.50
 Apple, Grapefruit, Clementine, or Blackberry
 Martinelli's Apple Juice \$3.50
 Cock 'n Bull Ginger Beer \$3.50

Coffee & Tea

Illy Coffee, Italian Dark-Roast House coffee \$3.50

Vietnamese Iced Coffee \$4.50
 Two shots of espresso with sweetened condensed milk over ice

Espresso: Single \$3 | Double \$3.75
 Cappucino: Single \$4.50 | Double \$5
 Latte: Single \$4.50 | Double \$5
 Mocha: Single \$5 | Double \$5.50

*Sub half & half, almond milk or oat milk +\$0.75

Chai \$5 | Dirty Chai \$7

Nitro Infused Cold Brew \$4.50

Hot Chocolate \$4

Tea Forte: \$3.50

White Tea:
 White Ginger Pear Tea

Black Tea:
 Earl Grey, English Breakfast, Decaf English Breakfast, Black Currant, Bombay Chai, Darjeeling

Green Tea:
 Jasmine, China Gunpowder

Herbal Caffeine-Free Tea:
 Citrus Mint, Ginger Lemongrass, Chamomile Citron, Blueberry Merlot

Children's Menu

Sub Gluten-free +\$2

Hamburger

6 oz. beef patty, mayo, pub bun. Served with russet fries. \$11 | Add cheese +\$1

Turkey Sandwich

Served on multi-grain bread with lettuce & mayonnaise, side of Kettle chips. \$7.50
 Add cheese +\$1

Pepperoni Pizza

A blend of Mozzarella and Parmesan cheese, pepperoni on a tomato sauce base. \$7.50

Cheese Pizza

A blend of Mozzarella and Parmesan cheese atop a tomato sauce base. \$7

Cheese Quesadilla

Cheddar & mozzarella cheeses grilled in a tomato tortilla with a side of Kettle chips. \$7
 Add Grilled Chicken +\$3

Hummus Plate *GF V*

Housemade hummus with cucumber & carrots. \$7

Buttered Pasta

Warm pasta tossed with butter \$6.50
 Add parmesan +\$.50

Fresh Fruit Cup *GF V*

A mix of fresh fruit including grapes, strawberries, berries, and pears \$5.50

Serving Salem since 2000 from Full Service Restaurant to Full Service Caterer, let us help you with your dining needs! Visit us at www.wildpearcatering.com to start planning your next event!