

Children's Menu

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

Turkey Sandwich

Served on multi-grain bread with lettuce & mayonnaise with a side of Kettle chips. 6.50

Add tomatoes 0.50 | Add cheese 1.00

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 & baby carrots. 6.00

Cheese Pizza

Mozzarella cheese atop a tomato sauce base. 6.00

Buttered Pasta

Warm pasta tossed with butter. 5.50

Add parmesan 0.50

Fresh Fruit Cup

A nutritious mix of fresh fruit; served chilled. 3.75

Lightly Salted Kettle Chips 1.50

Coffee & Tea Forte

Illy Coffee	3.00
Dark-roast, Italian house coffee.	
Vietnamese Iced Coffee	3.95
Two shots of espresso with sweetened condensed milk over ice.	
Black Tea	3.00
English Breakfast, Earl Grey, Black Currant, Decaf English Breakfast	
White Ginger Pear Tea	3.00
Green Teas	3.00
Jasmine or China Gunpowder	
Herbal Teas (<i>caffeine-free</i>)	3.00
Citrus Mint, Ginger Lemongrass	

Assorted Beverages

Strawberry Lemonade	3.75
Italian Soda	3.00
Blackberry, Caramel, Hazelnut, Lime, Peach, Pomegranate, Raspberry, Strawberry & Vanilla. Sugar-Free: Raspberry, Caramel, Hazelnut & Vanilla.	
Italian Soda with Cream	3.50
Paradise Iced Tea (<i>unsweetened</i>)	3.00
Brewed black tea & fruit blend	
Coke, Diet Coke, Sprite & Lemonade	3.00
Soda Water	1.50

Bottled Drinks

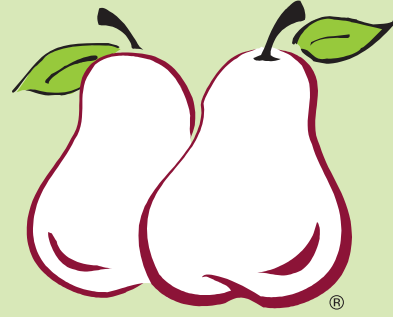
San Pellegrino Sparkling Water (500ml)	3.95
San Pellegrino Orange -or- Grapefruit	2.95
Stewart's Classic Root Beer	2.95
Martinelli's Apple Juice	2.95
Ginger Beer	2.95
Coors Light	3.75
Guinness	5.50

On Tap

Anthem Pear Cider	5.00
Two Rotating NW Beers (<i>please see our board</i>)	5.00

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

WILD PEAR



RESTAURANT & CATERING

About Us

The Wild Pear is locally-owned by two sisters, Jessica Ritter & Cecilia Ritter James, who are lovingly referred to by their family as a "wild pair". We wanted to create a quality, welcoming restaurant & catering business that showcases the best of the Willamette Valley.

With our commitment to providing quality food, service & environment, we strive to give you the best in our home or yours. We take pride in using local, seasonal & organic ingredients to deliver our familiar yet unexpected recipes.

We use quality and fresh ingredients in preparing our from scratch recipes daily. Our milk, cream & butter are local & organic. We use cage-free, 100% vegetarian-fed, antibiotic & hormone-free eggs. Our ground beef is from the Rudio Creek Ranch in Kimberly, OR. The beef is all-natural & 100% grass-fed, which makes it very lean while giving it superior flavor.

We take pride in our extensive recycling program & all of our take out materials are recyclable, most of which are made from recycled products themselves.

We realize that many of our patrons have different dietary needs & strive to offer vegetarian, gluten-free, dairy-free & vegan options.

Whether you are dining at our restaurant or we are catering at another location, our goal is to always create an enjoyable and memorable experience for you and your guests.

Let our team of Catering Coordinators help plan your next event. Call 503-378-7515 to schedule a consultation & we'll take care of all the details.

Our catering menus can be viewed online at www.wildpearcatering.com.

372 State Street, Salem • 503-378-7515

wildpearcatering.com



Soups & Starters

Soup Du Jour

We offer three soups daily, seasonally made from scratch. Served with sliced French baguette. Cup 4.00 | Bowl 7.50

Assorted Cheese & Fruit ^{GF}

Local & imported cheeses with seasonal fruit, served with sliced French baguette. 12.00

Vietnamese Salmon Cakes

Roasted salmon, sautéed peppers, onions, celery, cilantro breaded with panko & fried. Served with sriracha aioli, cucumber, daikon & shredded carrot pickled with nuoc cham; Three per order. 11.00

Oregon Pear, Hazelnut & Honey

Served with brie cheese & baguette. \$11.00

Tuscan Panzanella ^{GF}

Fresh corn, tomatoes, capers, basil, fresh mozzarella, toasted herb butter focaccia pieces drizzled with extra virgin olive oil, white balsamic vinegar, cracked pepper, sea salt. 11.00

White Truffle Sweet Potato French Fries

Served with stone ground mustard aioli. 8.00

BBQ Seasoned Fries

Crispy russet fries tossed with our signature BBQ seasoning & served with our housemade ranch dressing & marionberry BBQ sauce. 7.00

Hummus Plate ^{GF}

Our housemade sesame-garlic hummus with sliced tomato, cucumber, mixed olives and warmed pita. 8.00

Substitute *gluten-free Cumin Falafel Chips*: 1.00

Salads

Grilled Chicken, Roasted Beet & Goat Cheese Salad

With red onions and mixed greens tossed with our honey- white balsamic vinaigrette and toasted Oregon hazelnuts. 16.00

Grilled Flat Iron Steak & Spinach Salad

Tender sliced grilled steak atop a bed of organic mixed greens & spinach tossed in a smoked paprika vinaigrette, topped with chopped crispy bacon, blue cheese crumbles, tomatoes, red onion & crushed croutons. 15.50

Asian Chicken Salad

Marinated chopped chicken breast, red pepper- cabbage slaw, mixed greens & crispy wontons tossed in our sesame-ginger vinaigrette. Half 9.00 | Entrée 13.00

Chicken Hazelnut Salad ^{GF}

Dried cranberries, red onions & creamy dill dressing on a bed of organic mixed greens with fresh pear slices. 12.50 (*Entrée Only*)

Wild Pear Salad ^{GF}

Candied pecans, fresh pears & blue cheese on a bed of organic mixed greens with our housemade roasted pear vinaigrette. Half 8.50 | Entrée 13.00

Classic Caesar Salad ^{GF} (*Gluten-free without croutons*)

Romaine lettuce, herbed croutons & parmesan cheese tossed in our garlicky Caesar dressing. Half 6.50 | Entrée 11.50

Pasta Du Jour

Chef's choice of a seasonal salad preparation. Your server will inform you of the selection of the day. Half 6.50 | Entrée 11.50

Organic Mixed Greens ^{GF} (*Gluten-free without croutons*)

With tomato, cucumber, red onion & herbed croutons. Housemade dressing choices: creamy dill, bleu cheese, balsamic vinaigrette, lemon herb vinaigrette, roasted pear vinaigrette. Half 6.50 | Entrée 11.50

Add marinated chicken to any of these salads for only 3.50

Combinations

Salads include fresh seasonal fruit, organic mixed greens, Classic Caesar & Salad Du Jour.

Quiche & Cup of Soup or Salad 12.50

One Salad & Bowl of Soup 12.50

Two Soups & One Salad 12.50

Two Salads & a Cup of Soup 12.50

*Substitute Chicken Hazelnut or Wild Pear Salad add 1.50 each.

Signature 8" Pizzas

Available with a crispy *gluten-free crust* for an additional 1.75.

Add a cup of soup: 3.00 | Mixed Greens or Caesar Salad: 3.50
Wild Pear Salad: 4.50

Wild Pear Chicken Pizza

Fresh pears, chicken, candied pecans, blue cheese crumbles & mozzarella cheese on a pesto base. 11.50

Caprese Vegetable Pizza

Fresh mozzarella cheese, sun-dried tomato pesto, zucchini, red pepper, corn, red onions with parmesan & chili flake. 11.50

Cheese Pizza

Mozzarella & parmesan cheeses with Italian herbs on our housemade marinara base. 8.50

Specialty Entrées

Grilled Shrimp Noodle Bowl ^{GF}

Grilled prawns atop vermicelli rice noodles with chopped cucumber, pickled carrot & daikon, bean sprouts, basil, cilantro, romaine lettuce & green onions. Served with nuoc cham, a traditional Vietnamese chili sauce & our spicy peanut sauce on the side. 16.00

Argentine Steak Quesadilla

Grilled flank steak rubbed in our house spice mix, corn, black beans, red onion, cilantro, cheddar & jack cheeses grilled in a large tomato tortilla. Topped with sour cream & chimichurri sauce. Served with a mixed green or Caesar salad or a cup of soup. 16.00

Caprese Chicken Pasta ^{GF}

Roasted chicken breast tossed in a creamy pesto sauce with GF penne pasta and Parmesan, baked and finished with a balsamic, basil & tomato salsa. Served with a mixed green or Caesar salad. 15.00

Kahlua Pork Sandwich

House smoked pulled pork on a onion-cheddar bun with a ginger-lime slaw & a marionberry BBQ sauce on the side. Served with mixed russet & sweet potato fries. 14.00

Wild Pear Beef Burger ^{GF} (*substitute Gluten-free bun*)

6oz seasoned Rudio Creek Ranch all-natural, 100% grass-fed beef patty, topped with grilled onions, provolone cheese, tomato & lettuce with spicy aioli on an onion-cheddar bun. Served with mixed russet & sweet potato fries with aioli & ketchup. 12.50

Add blue cheese or avocado for 1.00/ea | Add two strips of bacon for 2.00
Substitute a *gluten-free bun* for 1.50.

Vietnamese Beef Noodle Soup ^{GF}

Our Mother's recipe – A traditional dish eaten at breakfast, lunch & dinner. Slowly simmered bone marrow broth from beef bones from Rudio Creek Ranch with herbs & spices, rice noodles, tender slices of beef, fresh basil, cilantro, thinly sliced onion, bean sprouts & lime. Served with hoisin & chili sauces on the side. A hearty serving! 11.50

Sandwiches & Wraps

All sandwiches are served with lightly salted Kettle chips.

Substitute mixed fries, organic mixed greens,
Classic Caesar, or pasta du jour add 3.50.

Substitute a cup of Soup Du Jour or fresh seasonal fruit add 3.00.

Loaster & Seafood Melt

Served toasted & open faced on focaccia bread with dill havarti cheese, tomatoes, red onion & a creamy dill dressing. 11.50

French Dip

Served toasted with roast beef, provolone cheese, roasted red peppers, caramelized onions & garlic aioli on a French baguette. 10.75

BBQ Pork Banh Mi

A Vietnamese sandwich with BBQ pork, pickled daikon, carrot, fresh herbs, cucumber & spicy mayo on a lightly toasted French baguette. 10.75

Roast Beef & Blue Cheese

House-roasted beef, balsamic caramelized red onions, lettuce & tomato on focaccia with a creamy blue cheese spread. 10.75

Asian Chicken Wrap

Marinated chopped chicken breast, red pepper-cabbage slaw, mixed greens & crispy wontons in a sesame-ginger vinaigrette wrapped inside a tomato tortilla. 10.75

Roasted Turkey Club

Roasted turkey, smoky bacon, avocado, tomato, leaf lettuce & herbed mayonnaise on focaccia. 10.75

Deluxe BLT & Avocado

Crispy bacon, tomato, leaf lettuce, avocado & fresh basil leaves on toasted multi-grain bread with spicy aioli. 10.75

Italian

Salami, Black Forest ham, provolone, pesto, lettuce, tomato & garlic aioli on focaccia. 10.75

Black Forest Ham & Brie

Leaf lettuce & peppered Dijonnaise on focaccia. Available toasted. 10.25

Roasted Turkey & Dill Havarti

Leaf lettuce, tomato & herbed mayonnaise on focaccia. 10.25

Albacore Tuna with Lemon Caper Mayo

Thinly sliced red onion & leaf lettuce on multi-grain bread. 10.25

Chicken-Hazelnut Salad

Roasted chicken breast blended with dried cranberry, red onion, leaf lettuce & creamy dill dressing on multi-grain bread. 10.25

Chicken-Bacon Caesar Wrap

Romaine lettuce, Caesar dressing & spicy aioli wrapped in a tomato flour tortilla. 10.25

Greek Wrap

Hummus, kalamata olive, tomato, cucumber, red onion, romaine lettuce, feta cheese & lemon vinaigrette all tucked inside a tomato tortilla. 10.25

Caprese

Tomato, fresh basil leaves & provolone with balsamic drizzle on French baguette. Available toasted upon request. 9.50

^{GF} Indicates a gluten-free menu option.