



WAYWARD BRUNCH MENU

SUNDAY'S FROM 10 AM TO 2 PM

You don't need to go to Vegas for an incredible Brunch Buffet. You just need to make it here to the WayWard Kitchen. Fluffy **Buttermilk Biscuits** are first in line with Whipped Butter, Mixed Berry Jam and Homemade **Herb Cream Gravy**. Our gravy is incredible and we recommend you put it on everything. We have excellent cuts of **bacon** and **sausage** with plenty of **Scrambled Eggs** and **Oven-Roasted Potatoes** to get you started. It's a savory beginning you can balance out with a stack of our **Silver Dollar Pancakes** with choices of Whipped Butter, Maple Syrup, Chocolate, Mixed Berry Sauce and Whipped Cream to top them off.

Looking for Something healthy? Our **Salad Bar**, with a variety of toppings and dressings, and a nice selection of **Fresh Seasonal Fruit**, is on the menu with **Yogurt and Granola**. Like any respectable Brunch Buffet, our **Shrimp Cocktail** comes with a House-Made Cocktail Sauce and lemons and is a nice prelude to the most delicious **Oven Roasted Beef** there is.

You will love the **Chef's Plate Du Jour** where every weekend our talented Chefs come up with a Brunch selection unique to the day. These are the people you want making specialty recipes and their creativity always leads to something amazing.

Sweets? Yes, we've got them. Enjoy a nice variety of **pastries, sweets and chocolates** to put a button on everything. And don't worry about drinks. All varieties of **Juices, Coffee, Tea and Sodas** are all included. If you're wanting to make Brunch a little more fun, the bar is open and you can order **Mimosa Flights, Bloody Marys** and **Espresso Martinis** to make it the perfect meal.

The WayWard Brunch Buffet is a treat that you deserve. Come hungry and leave happy. We will see you on Sunday.

RESERVATIONS ARE ENCOURAGED

Please provide a 48-hour notice to guarantee in-house and delivered catering services.

For inquiries please call **918-857-2213** or email **mandy@waywardkitchen.com**



WayWard Kitchen at the Canebrake

Cocktails & Libations

Dinner Service

Thursday, Friday and Saturday from 5p.m. to 10p.m.

Lunch Service

Friday and Saturday from 11a.m. to 2:30p.m.

Sunday Brunch Buffet

10 a.m to 2 p.m

SPECIALTY COCKTAILS

WAYWARD LADY | 8

Champagne | Cranberry | Mint Sprig

PRODIGAL SON | 20

A classic Old Fashioned smoked for pleasure

FAVORITE CHILD | 20

A classic Old Fashioned with Penelope Architect Bourbon

JKSM | 15

Hendricks | Tonic | Fresh Thyme

SCHOLARSHIP | 12

El Mayor Blanco | Cubed Ice | Lime

MOLLIERITA | 14

Herradura Reposado | Cointreau | Simple Syrup | Soda | Muddled Raspberry

FT. GIBSON INDIGO | 14

Muddled Berries | Simple Syrup | Coconut Water | Empress Indigo Gin | Layered with an Orchid Garnish

THE WAYSIDE | 14

Empress Indigo Gin | Ginger Beer | Tonic | Rosemary and Oregano Sprigs with an Orchid Garnish

MOOMBA DESSERT COCKTAIL | 14

Our House-Made Semifreddo floated on layers of Bailey's Irish Cream and Kahlúa.

MOCKTAILS

MILD MOJITO | 7

Simple Syrup | Soda | Lime | Mint

RESTED RITA | 8

Orange Juice | Sweet and Sour | Fresh Squeezed Lime

BEACHSIDE BLISS | 8

Pineapple | Cream | Cherry Juice Float

WINE BY THE GLASS

Proudly serving Bogle family Vineyards for all varieties

Red

Cabernet | 10

Merlot | 10

Pinot Noir | 10

White

Sauvignon Blanc | 8

Chardonnay | 10

Pinot Grigio | 9

Riesling | 8

WAYWARD WINES BOTTLE SERVICE

RED

Cabernet

Black Stallion: North Coast | 65

Caymus: California | 110

Merlot

Bread and Butter: California | 45

Educated Guess: Napa Valley | 60

Pinot Noir

Joel Gott: California | 55

La Crema: Sonoma | 72

WHITE

Sauvignon Blanc

Tattoo Girl: Washington | 46

Decoy: California | 68

Chardonnay

Black Stallion: North Coast | 52

Jackson Estate: Santa Maria Valley | 64

Riesling

Schmitt Sohne: Mosel, Germany | 60

Champagne

Mimosas | 7

Orange, Cranberry, Pineapple, Mango

Decoy Brut Cuvee Sparkling | 56

BOTTLED BEER

Michelob Ultra | 6

Coors Banquet | 7

Miller Lite | 6

Coors Lite | 7

Yuenling Lager | 7

Stella Artois | 9

Modelo Especial | 8

Angry Orchard Hard Apple

Cider | 8

Alpha Hive Double IPA | 10

Marshall's Sundown Wheat | 7

Guinness Draught Stout | 9