

## SALADS

### SOUP & SALAD 8.5

Cup of soup of the day with a small house salad & a corn muffin

### ASHEVILLE SALAD 8

Granny Smith apples, raisins, roasted pecans & Danish blue cheese, tossed with honey mustard vinaigrette *Add Chicken 6*

### WISHBONE SALAD 6

Gruyere cheese, tomato, cucumber, homemade croutons tossed with made to order balsamic vinaigrette

### LOUISIANA CHICKEN SALAD 12.5

Mixed greens with tomato & cucumber, topped with blackened chicken and choice of dressing on side  
(*substitute spinach for 1*)

### SMALL HOUSE SALAD 4

Mixed greens, tomato & cucumber with choice of dressing

### WISHBONE HOUSE MADE DRESSINGS:

*Blue Cheese, Creamy Garlic, Balsamic Vinaigrette, Lemon Tahini, Honey Mustard Vinaigrette*

## SANDWICHES

Choose ONE side

### NORTH CAROLINA STYLE PULLED PORK 10

Slow smoked pork shoulder served on a brioche bun and **TOPPED WITH** Lexington Coleslaw and pepper-vinegar sauce

### WISHBONE STYLE PULLED PORK 10

Slow smoked pork shoulder served on a brioche bun with our traditional Bone-B-Que-sauce

### WISHBONE SMOKED BRISKET 12

Slow smoked beef brisket served on a brioche bun with our traditional Bone-B-Que sauce

### CATFISH PO'BOY 14

Blackened or Fried on French bread, topped with spicy remoulade & coleslaw

### NORTH CAROLINA STYLE FRIED CHICKEN 11

On a brioche bun and **TOPPED WITH** cheddar cheese, Lexington Coleslaw, pepper- vinegar sauce and a pickle.  
\*cooked in peanut oil

### BLACKENED CHICKEN 10

Seared in Cajun spices, served on a brioche bun

### DIXIE BURGER 10

8 oz patty handmade with all natural ground beef. Garnished with tomato, onion, lettuce & pickle (Add cheese **.50** or Danish Blue cheese for **\$1**)

### BACON JAM BURGER 11.5

With Bacon Jam and Cheddar Cheese, served on a Brioche bun

## VEGETARIAN

### HOPPIN' JACK OR JOHN 7.5

Vegetarian black beans OR black eyed peas topped with cheddar cheese, tomato & scallions over white or brown rice.

*Add Blackened or Grilled chicken 6*

*Add a side or side salad 2*

### VEGETABLE PLATTER 11

Choose any 3 sides or choose 2 sides with a small house salad. Served with Yankee coleslaw & a corn muffin.

### BLACK BEAN CAKES (Vegan) 11.5

Made with black beans, scallions, cilantro and red & green peppers. Choice of either mango salsa (vegan) or roasted red pepper sauce on the side. Choose TWO sides

### BLACK BEAN BURGER 11

Our Homemade burger with brown rice, oats, bulghar wheat, lentils, black beans and roasted vegetables. Garnished with tomato, grilled onion, lettuce & pickle. Choose ONE side.

## SIDES

a la carte 4

**Homefries**

**Cheese Grits**

**Mashed Sweet Potato** *w/pecans*

**Sauteed Spinach**

**Macaroni & Cheese**

**Collard Greens** *smoked turkey stock*

**Hoppin' John or Jack**

**Fresh Fruit Monkey**

**Red Beans & Rice** *\*not vegetarian*

*\*\*\* check out the Daily Specials menu for additional daily side options*

## BOWLS

Choose ONE side or house salad

**SHRIMP & GRITS with BACON** 14  
Sautéed mushrooms & scallions with white wine and cream over cheese grits. Can be made without bacon

**CAJUN SHRIMP & GRITS** 14  
Sautéed mushrooms & scallions with white wine and cream over cheese grits. With spicy cajun shrimp and chicken andouille sausage

**JAMBALAYA CAJUN STEW** 12  
Spicy Cajun stew with chicken, chicken andouille sausage, peppers, onion & tomato served over white or brown rice

## CROQUETTES/CAKES

Choose TWO sides

**NORTH CAROLINA STYLE CRAB CAKES** 15  
Made with claw & lump Blue crab meat.  
With choice of lemon butter or sweet red pepper sauce

**SALMON CAKES** 14  
Made with fresh poached salmon.  
With choice of lemon butter or sweet red pepper sauce

**CRAWFISH CAKES** 15  
With choice of lemon butter or sweet red pepper sauce

## SOUTHERN FAVORITES

Choose TWO sides

**SOUTHERN FRIED CATFISH** 15  
Brined in buttermilk, served with Lemon-Caper butter sauce or Tartar sauce. \*cooked in peanut oil

**BLACKENED CATFISH** 14  
Farm raised catfish fillet seared with Wishbone Cajun spices

**SOUTHERN FRIED CHICKEN** Leg 11 Breast 14  
Brined in buttermilk. \*cooked in peanut oil

**BLACKENED CHICKEN** 13  
Boneless breast seared in Wishbone Cajun spices

**GRILLED MANGO CHICKEN** 14  
Grilled marinated boneless breast with mango salsa on the side

**BRISKET PLATE** 14  
Choice of Bone B Que or creamy horseradish sauce

## LATE BREAKFAST

**CORN CAKES** 10.5  
Signature recipe! Corn meal pancakes made with sweet corn & scallions with roasted sweet red pepper sauce with 2 scrambled or fried eggs

**FRESH SPINACH OMELETTE** 11  
Fresh spinach, tomato & mushroom with choice of cheddar, Swiss, feta or cream cheese. Choose plain/cheese grits or home fries & corn muffin or toast

**LIGHT SPINACH OMELETTE** 11.5  
Made with egg whites only. Fresh spinach, tomato & mushroom with choice of cheddar, Swiss, feta or cream cheese. Choose plain/cheese grits or home fries & corn muffin or toast

**RED EGGS** 11  
Two scrambled or fried eggs on corn tortillas topped w/ cheddar cheese, chili ancho sauce, scallions, sour cream & cilantro salsa bordered by black beans on the side. Choose corn muffin or extra tortillas

**JAMBALAYA OMELETTE** 11  
Spicy Cajun stew with chicken, chicken andouille sausage, peppers, onion & tomato. Choose plain/cheese grits or home fries & corn muffin or toast

**SMOKED BEEF BRISKET HASH** 13  
**or**  
**CHICKEN ANDOUILLE HASH**  
Made with potatoes, peppers & onion. Served with 2 eggs scrambled or fried any style & corn muffin or toast

**WISHBONE PANCAKES** 8  
Homemade buttermilk pancakes  
-With fruit or chocolate chips 9  
Add Vermont Syrup 2

**CRUNCHY FRENCH TOAST** 11  
Made with thick sliced challah bread dipped in corn flakes. Served with fruit monkey.  
Add Vermont Syrup 2

### ADD THE FOLLOWING TO ANY LATE BREAKFAST

Bacon 4  
Chicken Andouille Sausage 4.5  
Pork patty sausage (2) 3  
Homemade Turkey hot link 3  
Baked bone-in ham 4.5

*Sorry, no separate checks and no substitutions*

# BEVERAGES

## HOT

*(All coffee beverages can be served iced or hot)*

Coffee <i>(Organic, free trade reg or decaf with refills)</i>	2.5
Espresso	2
Cappuccino	3
Cafe Latte or Mocha	4.5
Hot Tea <i>per bag</i>	3
Extra shot or Flavor Added <i>(Vanilla, Hazelnut &amp; Caramel)</i>	.5
Mississippi Mud <i>(Southern style iced coffee)</i>	5

## COLD

Brewed Iced Tea - <i>Southern Sweet or regular with refills</i>	2
Fresh Lemonade	2
Seasonal Lemonade- <i>strawberry or watermelon</i>	2.5
Arnold Palmer- <i>blend of iced tea and homemade lemonade</i>	3
Fountain Soft Drinks: <i>Pepsi Products with refills</i>	2
Assorted Bottled Sodas	2.5
Milk Shakes- <i>vanilla, chocolate, banana, strawberry</i>	5
Orange Julius	6
Cranberry, Grapefruit or Apple Juice	3
Soy Milk or Almond Milk <i>sm 2.5 lg 3.5</i>	

## FRESH JUICES & SMOOTHIES

Fresh Squeezed Orange Juice <i>sm.... 2.5 lg.... 4</i>	
Fresh Carrot/Beet/Celery/Apple/Ginger Juice <i>(Any combo up to 3. Fresh apple alone add .75)</i>	5
Fresh Carrot Juice	4
Wishbone Combo <i>(Fresh squeezed carrot and orange juice blended with a fresh banana)</i>	6
Wishbone Green Smoothie- <i>(grapes, spinach, banana, apple &amp; pineapple with choice of yogurt, soy or almond milk)</i>	6
Fruit Smoothie- <i>no dairy or sugar added. Choose up to 3: Strawberry, Banana, Mango, Peach, Blueberry</i>	6

## HAIR OF THE DOG

**The Big Easy Bloody Mary 8**  
Our own special recipe with vodka

**Mason Jar Bloody Mary 12**  
Our own special recipe with Titos Vodka and a strip of bacon

**The Mega Mimosa 8**  
Fresh squeezed orange juice, champagne and a splash Cointreau

**Mr. Funky 8**  
Peach Schnapps with cranberry juice and champagne

**Bellini 8**  
Peach Schnapps with peach nectar juice and champagne

**Cajun Lemonade 7**  
Vodka, muddled lemons, Louisiana hot sauce, lemonade

See our Bar Menu for full drink listing

## Party at the Bone!

Semi private dining available for office meetings or parties.

Lunch and Dinner packages starting from \$12.95 per person

CONTACT WISHBONE CATERING AT 312-850-4050



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