

The Wayward

1180 Ludlow Street · +12152589430 · Updated: Jan 14, 2026

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BREAKFAST 4

Bagel	\$6.00
plain or everything	
English Muffin	\$3.00
Butter Croissant	\$7.00
Toast	\$4.00
white, whole grain, or Gluten Free +\$1	

PLATES 12

French Omelet	AVAILABLE OPTIONS
(served with organic greens or potatoes) choose one: ham, scallion, white cheddar;	\$19.00
chicken sausage, fried onions, red bell pepper, cooper sharp; spinach, mushroom, tomato,	Sub Egg Whites: \$2.00
goat cheese + Sub Egg Whites	
Smoked Salmon Sandwich	\$18.00
everything bagel, scallion cream cheese, pickled red onion, capers, sliced tomato, organic greens or potatoes	
Buttermilk Pancakes	AVAILABLE OPTIONS
+ Add Blueberries, Bananas, or Chocolate Chip	\$16.00
	Add Blueberries, Bananas, or Chocolate Chip:
	\$2.00
Yogurt Parfait	\$12.00
mixed berries, granola, agave nectar, mint	
Lemon Chia Power Bowl	\$12.00
overnight oats, greek yogurt, dried apricot, lemon curd	
Avocado Toast	\$18.00
2 sunny up eggs, tomato, pickled onion, toasted seeds, whole grain toast, organic greens or potatoes	
Wayward Breakfast	AVAILABLE OPTIONS
2 eggs any style, choice of meat, organic greens or potatoes + Sub Egg Whites	\$18.00
	Sub Egg Whites: \$2.00

Breakfast Sandwich	\$17.00
buttered croissant, applewood bacon, fried egg, cooper sharp cheese, long hot aioli, organic greens or potatoes	
Pork Roll Benedict	AVAILABLE OPTIONS
wolferman muffin, poached eggs, classic hollandaise, organic greens or potatoes + Sub	\$19.00
Smoked Salmon	Sub Smoked Salmon: \$2.00
Brioche French Toast	\$16.00
berry compote, local maple syrup	
Seasonal Fruit Plate with Berries	\$14.00
Steel Cut Oatmeal	AVAILABLE OPTIONS
golden raisin, toasted seeds, brown sugar + Warm Berry Compote	\$10.00
	Warm Berry Compote: \$3.00

SIDES 5

Breakfast Potatoes	\$7.00
Chicken Apple Sausage	\$8.00
Mixed Berries	\$9.00
Applewood Bacon	\$8.00
Pork Roll	\$6.00

BEVERAGES 10

Drip Coffee	\$5.00
Cappuccino	\$7.00
Add Coffee Flavor Shot	
+ \$1; french vanilla, caramel, hazelnut	
Soda	\$6.00
pepsi, diet pepsi, starry, gingerale	
Pellegrino	\$9.00
Espresso	AVAILABLE OPTIONS
	Single: \$5.00
	Double: \$7.00
Latte	\$7.00
Substitute Coffee Milk Selection	
+ \$1; oat, almond, soy	

Juice\$6.00

orange, apple, cranberry, pineapple, ruby red grapefruit

Panna\$9.00

LIBATIONS3

Wayward Bloody Mary\$13.00

new amsterdam vodka, horseradish, tomato

French 75

new amsterdam gin, lemon, bubbles

AVAILABLE OPTIONS

Glass: \$11.00

Carafe: \$42.00

Classic Mimosa

bubbles, orange juice

AVAILABLE OPTIONS

Glass: \$10.00

Carafe: \$40.00

BREAD4

Bagel\$6.00

plain or everything

English Muffin\$3.00

Butter Croissant\$7.00

Toast\$4.00

white, whole grain, or Gluten Free +\$1

SMALL PLATES9

French Onion Dip\$9.00

house made potato chips

Blistered Shishito Peppers\$12.00

sriracha aioli, togarashi salt, lemon

Charred Carrot\$12.00

avocado, pickled red onion, tahini, toasted seeds, lemon vinaigrette

Ahi Tuna Tostada\$16.00

poke, avocado, pickled onion, sriracha aioli, crispy tostada

Whipped Ricotta\$12.00

hot honey, toasted seeds, foccacia

Hand Cut Frites\$9.00

sea salt, fines herbes, ketchup; +\$3 Sauce (green goddess, spicy ketchup, long hot aioli)

Popcorn Chicken	\$14.00
five spice, sweet and sour dip	
Roasted Shrimp Scampi	\$16.00
garlic, chile, lemon, foccacia	
Meatballs	\$14.00
Jersey tomato sauce, ricotta, basil	

SALADS 4

Baby Iceberg Wedge	\$14.00
cherry tomato, bacon, brioche crouton, blue cheese crumbles, green goddess	
Greek Grain Bowl	\$14.00
cracked olive tapenade, cucumber, cherry tomatoes, black quinoa, roasted chickpeas, arugula lemon vinaigrette	
Heirloom Tomato	\$17.00
stracciatella, basil, pine nuts, arugula, olive oil	
Caesar	\$16.00
gem lettuce, browned butter breadcrumbs, parmesan, cured egg	

PINSA ROMANA 3

Margherita	\$16.00
Jersey tomato sauce, fresh mozzarella	
Picante	\$17.00
cup and char pepperoni, fresno, hot honey, 3 cheese blend	
Wild Mushroom	\$17.00
arugula, mushroom, ricotta, 3 cheese blend	

LARGE PLATE 5

Smash Burger	\$24.00
double patty, cooper sharp, burger sauce, sesame bun, pickles, frites	
Chicken Milanese	\$22.00
cracked olive tapenade, tomato, arugula, lemon vin, parmesan	
Steak Frites	\$29.00
petite strip steak, garlic butter, frites	
Norwegian Salmon	\$28.00
black quinoa, carrot, chimichurri	
Mac and Cheese	AVAILABLE OPTIONS
3 cheese blend, browned butter breadcrumbs	
	\$13.00
	Truffle: \$3.00

DESSERT 3

Donut Croquembouche	\$14.00
pastry cream, caramel	
Basque Cheesecake	\$10.00
berry compote	
Flourless Chocolate Cake	\$10.00
sea salt, caramel	

SIGNATURE COCKTAILS 11

The Girard Spritz	\$16.00
Tito's vodka, blackberry, lavender, lemon & bubbles (For every Girard Spritz cocktail sold, Tito's will donate \$1 to Give Kids the World, up to \$10,000)	
Sister City	\$14.00
new amsterdam vodka, apricot, lemon, agave, bubbles	
French 76	\$14.00
bluecoat gin, lemon, bubbles	
Ludlow 3P	\$15.00
reposado, pomegranate puree, pink peppercorn, lime	
French Quarter	\$16.00
jim beam bourbon, cognac, dolin rouge, benedictine, absinthe	
Philly & Famous	\$16.00
rittenhouse rye, elixir combier, aperol, lime, vanilla	
Love Park	\$16.00
mezcal, cointreau, pineapple, salted honey ginger, lime	
Fight Milk	\$14.00
four walls irish whiskey, honey, lemon, bitters, egg white	
Gritty Juice	\$15.00
tito's vodka, triple sec, passion fruit, agave, lemon	
Phig Old Phashioned	\$16.00
rittenhouse rye, rosemary fig demerara, orange and angostura bitters	
Ginspresso Martini	\$18.00
barrel aged bluecoat gin, borghetti, demerara syrup, espresso, sea salt	

GIN & TONIC 1

Wayward Gin and Tonic	\$18.00
hendricks gin - classic, orvium, limited release fever tree tonic - premium, mediterranean, elderflower	

ZERO PROOF 2

Zero Proof Girard Spritz	\$12.00
blackberry, lavender, lemon & bubbles	
Zero Proof Paloma	\$12.00
sparkling grapefruit, fresno, lime, tajin	

CANNED & BOTTLED 8

Bud Light, Pilsner	\$7.00
Stella Artois, Lager	\$8.00
New Belgium Fat Tire, Amber Ale	\$8.00
Goose Island, IPA	\$8.00
Regional Cider	\$8.00
Tröegs Haze Charmer, Hazy IPA	\$8.00
Stateside	\$12.00
Stella Liberté, Non-Alcoholic	\$8.00

DRAFT BEER 1

Draft Beer

Please see draft list for current selections and prices

SPARKLING OR SKIN CONTACT 4

La Marca, Prosecco, Veneto, IT	\$16.00
Bieler Pere et Fils 'Sabine', Rose, Provence, FR	\$17.00
Moet & Chandon Brut (187ml), Champagne, Epernay, FR	\$28.00
Max Barreau OG, Orange, Bordeaux, FR	\$17.00

WHITE 4

Ruffino Lumina, Pinot Grigio, Delle Venezie, IT	\$15.00
Dashwood, Sauvignon Blanc, Marlborough, AU	\$15.00
Hugel Gentil, White Blend, Alsace, FR	\$17.00
Ferrai Carano, Chardonnay, Sonoma, CA	\$17.00

RED 4

Sea Sun, Caymus, Pinot Noir, Fairfield, CA	\$15.00
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Bonanza, Caymus, Cabernet Sauvignon, Fairfield, CA	\$15.00
Pessimist, Red Blend, Paso Robles, CA	\$15.00
Bogle Heritage, Zinfandel Blend, Clarksburg, CA	\$17.00