

# Lunch

## FIRST

CHEF'S SOUP OF THE DAY 12  
*please ask your server*

MERGUEZ LAMB MEATBALLS 14 **GL GA D**  
*golden raisin pesto, yogurt*

WARM BREAD 8 **GL D**  
*olives, cultured butter, evoo*

NYC BURRATA 18 **D P**  
*grilled stone fruit, bacon*

PORK BELLY BAO BUNS 16 **GL GA P**  
*mike's hot honey, kewpie, pickled watermelon*

GRILLED OCTOPUS 18 **N**  
*green romesco, crispy polenta, agrodolce*

TUNA CRUDO 18 **GL GA S**  
*strawberry ponzu, avocado, sesame crumble*

THAI TOFU TACOS 14 **GL GA SHF S**  
*charred onion aioli, mint*

OYSTERS MP **GA SHF**  
*accoutrements*

SMOKED CARROT HUMMUS 13 **GL GA**  
*laffa bread, harissa, sesame*

AVOCADO FRIES 14 **GL GA SHF S**  
*gochujang aioli, furikake*

FLATBREAD 17 **GL D**  
*smoked salmon spread, cucumber, pickled mustard seeds*

## SANDWICHES

THE WILSON BURGER 21 **GL GA D P S**  
*sweet mustard, gruyère, horseradish aioli, bacon jam add avocado +3*

FRIED FISH SANDWICH 22 **GL GA D**  
*guajillo mayo, smashed avocado, savoy slaw*

THE JACKIE WILSON CHICKEN CLUB 17 **GL GA D P S**  
*ranch aioli, pancetta, avocado, tomato*

CHIA & CHICKPEA BURGER 19 **GL GA N D**  
*our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce*

WILSON GRILLED CHEESE 17 **GL GA D**  
*fried green tomato, lemon herb aioli, clothbound cheddar, arugula*

WILSON TRABA CUBAN 18 **GL GA D P**  
*pulled pork, gruyere, dijon, pickles*

 **BLACK SEED PIZZA BAGELS** **GL GA D**  
*they're kind of a secret, please ask your server*

## FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple: below you'll see some icons with food allergens. if the icon is next to the dish, the allergen is present.

**GL** gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **P** pork **S** soy

## MAIN

SEA SCALLOPS 32 **GA SHF**  
*charred tomato, fingerling potatoes, corn, merguez crumble*

SHAKSHUKA 18  
*two eggs, spiced tomato, laffa add merguez sausage +3*

OWEN'S SHRIMP PAD THAI 23 **GL GA SHF S**  
*bok choy, carrots, peanuts*

DAILY FISH SPECIAL MP  
*please ask your server*

## SALADS

PANZANELLA 15 **GL GA D**  
*watermelon, tomato, croutons, marinated feta, apple cider, basil*

BROKEN WEDGE 15 **GL GA D P S**  
*little gems, bayley hazen blue, buttermilk, fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14 **GA D**  
*baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini*

CHILLED SESAME NOODLES 14 **GL GA S**  
*soy egg, miso mushrooms + tomatoes, tatsoi*

## ADD-ONS

TRUE NORTH SALMON 12  
SHRIMP **SHF** 12  
HANGER STEAK 14  
CHICKEN 9

## SIDES

EVOO SMASHED NEW POTATOES 9 **D**  
*lemon herb aioli*

CRISPY POLENTA 10 **GA**  
*cherry pepper remoulade*

GRILLED BABY CORN + SNAP PEAS 9  
*green romesco*

FRIES 7

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness




EXECUTIVE CHEF: STEPHANY BURGOS  
CULINARY DIRECTOR: JEFF HASKELL





# late lunch




## FIRST

GRILLED OCTOPUS 18   
*green romesco, crispy polenta, agrodolce*




THAI TOFU TACOS 14      
*charred onion aioli, mint*



SMOKED CARROT HUMMUS 13    
*laffa bread, harissa, sesame*

AVOCADO FRIES 14      
*gochujang aioli, furikake*





PORK BELLY BAO BUNS 16     
*mike's hot honey, kewpie, pickled watermelon*





## MAIN




PANZANELLA SALAD 15     
*watermelon, tomato, croutons,  
marinated feta, apple cider, basil*

MR. WILSON'S CHOPPED SALAD 14    
*baby zucchini, golden raisins, quinoa,  
arugula, pumpkin seeds, ginger tahini*

CHILLED SESAME NOODLE SALAD 14     
*soy egg, miso mushrooms + tomatoes, tatsoi*

THE WILSON BURGER 21      
*sweet mustard, gruyère, horseradish aioli, bacon jam  
add avocado +3*

CHIA & CHICKPEA BURGER 19      
*our take on the veggie burger with cashew cheese,  
pickled carrots, little gem lettuce*

THE JACKIE WILSON GRILLED CHICKEN CLUB 17  
*ranch aioli, pancetta, avocado, tomato*     

OWEN'S SHRIMP PAD THAI 23      
*bok choy, carrots, peanuts*

# Dinner

## FIRST

MERGUEZ LAMB MEATBALLS 14 GL GA D  
golden raisin pesto, yogurt

WARM BREAD 8 GL D  
olives, cultured butter, evoo

NYC BURRATA 18 D P  
grilled stone fruit, bacon

PORK BELLY BAO BUNS 16 GL GA P  
mike's hot honey, kewpie, pickled watermelon

GRILLED OCTOPUS 18 N  
green romesco, crispy polenta, agrodolce

TUNA CRUDO 18 GL GA S  
strawberry ponzu, avocado, sesame crumble

THAI TOFU TACOS 14 GL GA SHF S  
charred onion aioli, mint

OYSTERS MP GA SHF  
accoutrements

SMOKED CARROT HUMMUS 13 GL GA  
laffa bread, harissa, sesame

AVOCADO FRIES 14 GL GA SHF S  
gochujang aioli, furikake

FRIED GREEN TOMATOES & STRACCIATELLA 14 GL GA D

## OWN IT

16 OZ RIBEYE 42 D

8 OZ HANGER STEAK 23 D

NEW ZEALAND LAMB CHOPS 27 D

SIMPLE GRILLED FISH M/P D

## SAUCE IT

SALSA VERDE GA

BORDELAISE GA

PANCETTA BROWN BUTTER D P

SOY GINGER GL GA S

CUCUMBER RAITA D GA

## MAIN

SEA SCALLOPS 32 GA SHF  
charred tomato, crispy fingerlings, corn, merguez crumble

PAN ROASTED TRUE NORTH SALMON 32 P D  
snap peas, serrano ham, mango relish

OWEN'S SHRIMP PAD THAI 27 GL GA SHF S  
bok choy, carrots, peanuts

BLUE CRAB CARBONARA 29 GA GL SHF D P  
spaghetti, guanciale, calabrian chilies, basil crumbs

TRADEMARK'S BRICK CHICKEN 28 GA D  
cherry peppers, lemon, fingerlings

ELOTE RISOTTO 25 D GA  
grilled baby corn, guajillo aioli, feta, cilantro

FALAFEL WAFFLE 23 GL GA D  
roasted vegetables, spicy chickpeas, herbed labneh

ALMOND RICOTTA RAVIOLI 26 GL GA S  
gochujang, kaffir lime, coconut milk, charred scallion

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## SANDWICHES

THE WILSON BURGER 21 GL GA D P S  
sweet mustard, gruyère, horseradish aioli, bacon jam  
add avocado +3

FRIED FISH SANDWICH 22 GL GA D  
guajillo mayo, smashed avocado, savoy slaw

THE JACKIE WILSON GRILLED CHICKEN CLUB 17  
ranch aioli, pancetta, avocado, tomato GL GA D P S

CHIA & CHICKPEA BURGER 19 GL GA N D  
our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce

## SALADS

PANZANELLA 15 GL GA D  
watermelon, tomato, croutons, marinated feta, apple cider, basil

BROKEN WEDGE 15 GL GA D P S  
little gems, bayley hazen blue, buttermilk, fried onions, bacon

MR. WILSON'S CHOPPED SALAD 14 GL GA S  
baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini

CHILLED SESAME NOODLES 14 GL GA S  
soy egg, miso mushrooms + tomatoes, tatsoi

## ADD-ONS

TRUE NORTH SALMON 12  
SHRIMP SHF 12  
HANGER STEAK 14  
CHICKEN 9

## SIDES

EVOO SMASHED NEW POTATOES 9 D  
lemon herb aioli

CRISPY POLENTA 10 GA  
cherry pepper remoulade

GRILLED BABY CORN + SNAP PEAS 9  
green romesco

FRIES 7

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# Brunch

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## FIRST

THAI TOFU TACOS 14 **GL GA SHF S**  
grilled onion aioli, lime

AVOCADO FRIES 14 **GL GA SHF S**  
gochujang aioli, furikake

HALVAH GRANOLA 12 **N D**  
greek yogurt, limoncello stewed fruit

SMOKED CARROT HUMMUS 13 **GL GA**  
laffa bread, harissa, sesame

## BREAKFAST

EGG SANDWICH 16 **GL GA D P**  
fennel sausage, gruyere, tomato jam, cultured butter

SMOKED SALMON RILLETTE 18 **GL D**  
bagel chips, preserved lemon, dilled tomatoes

OMELET 18 **GA D**  
arugula, clothbound cheddar, vinegar shallots

TOFU SCRAMBLE 18 **GL GA**  
vegan mayo, basil, calabrian chilies, griddled sourdough

AÇAÍ SMOOTHIE 12 **N**  
berries, banana, almond butter, mint  
add protein: \$3

NYC BURRATA 18 **D P**  
grilled stone fruit, bacon

FALAFEL "SCOTCH EGG" 16 **GA D**  
dill yogurt, pickled carrots

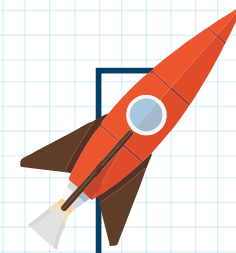
B.E.A.T. FLATBREAD 17 **GL GA P**  
bacon, scrambled eggs, avocado, charred tomato

EGGS BENEDICT 25 **GL D SHF**  
blue crab, avocado, chive hollandaise

MATCHA OVERNIGHT OATS 14  
apricot jam, grilled pineapple, coconut milk

SHAKSHUKA 19 **GL GA D**  
two eggs, spiced tomato, laffa add merguez +3

RUM RAISIN CHALLAH FRENCH TOAST 17 **GL D**  
cinnamon custard, new hampshire maple



## BLACK SEED PIZZA BAGELS

THEY'RE KIND OF SECRET,  
SO PLEASE ASK YOUR SERVER

## LUNCH

THE WILSON BURGER 21 **GL D P S**  
sweet mustard, gruyère, horseradish aioli, bacon jam  
add fried egg +3 • avocado +3

PANZANELLA SALAD 15 **GL GA D**  
watermelon, tomato, crouton, marinated feta, apple  
cider, basil

CHILLED SESAME NOODLE SALAD 14 **GL GA S**  
soy egg, miso mushrooms + tomatoes, tatsoi

THE JACKIE WILSON GRILLED CHICKEN CLUB 17  
ranch aioli, pancetta, avocado, tomato **GL GA D P S**

WILSON TRABA CUBAN 18 **GL GA D P**  
pulled pork, gruyere, dijon, pickles

FRIED FISH SANDWICH 22 **GL GA D**  
guajillo mayo, smashed avocado, savoy slaw

OWEN'S SHRIMP PAD THAI 27 **GL GA SHF S**  
boy choy, carrots, peanuts

## SIDES

TURKEY SAUSAGE 9

NUESKES BACON 9 **P**

CRISPY POTATOES 8 **GL**

TOAST 5 **GL**

NYC BAGEL 5 **GL**

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# Dessert

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### MILK CHOCOLATE PUDDING 12 **D**

torched marshmallow,  
salted chocolate cookies

### TRADEMARK'S CHOCOLATE **GL** **D** CHIP COOKIE SKILLET 12

malted chocolate gelato, chocolate ganache

### SALTED CARAMEL BREAD PUDDING 12 **GL** **D**

buttermilk gelato

### SMASHED CARROT CAKE **N** **D** **GL** IN A JAR FOR TWO 15

carrot ginger sherbet

### CHILLED MATCHA "SOUP" 13

seasonal sorbet, berries

### IL LABORATORIO DEL GELATO **D** SEASONAL SORBET & GELATO

4.50/SCOOP  
12 FOR 3 SCOOPS