

Dinner

FIRST

MERGUEZ LAMB MEATBALLS 14
golden raisin pesto, yogurt

WARM BREAD 8
olives, cultured butter, evoo

NYC BURRATA 18
charred grapes, chive oil, aged balsamic

FRIED CALAMARI BAO BUNS 16
togarashi, kewpie mayo

GRILLED OCTOPUS 18
*romesco, delicata squash, agrodolce,
chorizo crumble*

TUNA "BANH-MI" CRUDO 18
*pickled vegetables, cucumber,
herb dressing, sriracha aioli, crispy rice*

BRUSSELS SPROUT TACOS 15
*thai chili, pepper jam,
caramelized yogurt*

OYSTERS MP
accoutrements

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame

AVOCADO FRIES 14
gochujang aioli, furikake

FRIED GREEN TOMATOES &
STRACCIATELLA 14

MAIN

SEA SCALLOPS 32
*creamy smoked gouda polenta,
merguez, salmoriglio*

PAN ROASTED SALMON 32
*orzo, kale + caramelized red onion,
curry yogurt, pomegranate*

FALAFEL WAFFLE 23
*roasted vegetables, spicy chickpeas,
herbed labneh*

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

CAULIFLOWER STEAK 25
*honeynut squash puree, broccolini,
pumpkin seed gremolata*

STEAK FRITES
bordelaise, nice little salad
8oz hanger 28
16oz ribeye 44

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

BLUE CRAB CARBONARA 29
*spaghetti, guanciale, calabrian chilies,
basil crumbs*

ALMOND RICOTTA RAVIOLI 26
*gochujang, kaffir lime, coconut milk,
charred scallion*

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

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

TODAY IS...

a little something for those days... 4-7 p.m.

MONDAY: MOULES FRITES 20
mussels, fries, draft beer

TUESDAY: TOFU TUESDAYS
chef steph's weekly special

WEDNESDAY: WINE & BURGER 21
the wilson burger and a glass of select wine

THURSDAY: DOLLAR OYSTERS

FRIDAY: FISH TACOS 4.50 PER TACO

SALADS

SHAVED BRUSSELS SPROUT 14
cranberries, toasted almonds, ricotta salata, citrus dressing

BROKEN WEDGE 15
*little gems, bayley hazen blue, buttermilk,
fried onions, bacon*

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

RAINN'S BEET TARTAR 15
*marinated feta, za'atar vinaigrette,
pistachio + sage crumble*

ADD-ONS

SALMON 12
SHRIMP 12

HANGER STEAK 14
CHICKEN 9



FOR THOSE
OF US WITH
ALLERGIES...



EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL
*consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*

SIDES

EVOO SMASHED POTATOES
romesco 9

CRISPY BRUSSELS SPROUTS
sweet chili glaze 9

CREAMY SMOKED
GOUDA POLENTA 10
FRIES 7

THE

WILSON