

BRUNCH MENU

COCKTAILS

CASTAWAY 14
prosecco, campari, homemade grenadine, sage, lemon

SECOND WIND 16
homemade cold brew, vodka, demerara, coconut, bumbu whipped cream

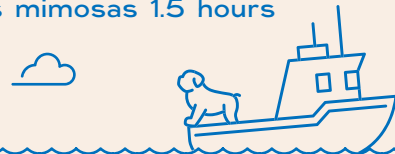
BULLDOG BLOODY MARY 13

BATTLE ROYALE 10
bubbly + flavored liqueur of the day

PUNCH DRINK LOVE 15
aperol, vodka, bubbles, homemade fruit punch

MIMOSA 9

GO BOTTOMLESS 39
one food item \$20 or less and bottomless mimosas 1.5 hours



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

SCAN THIS CODE WITH YOUR PHONE CAMERA FOR ALLERGEN INFO



STARTERS

CHIA BOWL 12
coconut, chocolate granola, berries

SMOKED SALMON TOAST 16
everything cream cheese, scallion

MARINATED FETA + OLIVES 11
sun-dried tomato, oregano, sourdough

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

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame

SEARED TUNA 21
nori, smashed cucumber, soy + ginger

OYSTERS MP
by the half dozen

SANDWICHES + SALADS

sandwiches served with fries or nice lil salad

DOUBLE PATTY BURGER 21
egg, american, b+b pickles, black pepper mayo + bacon 2

CRISPY FISH SANDWICH 18
shaved pickled radish, tartar

GRILLED CHEESE EGG IN A HOLE 15
over easy egg, american, sourdough

SHAVED BROCCOLI CAESAR SALAD 15
crostini, frico, parm

MKT LETTUCE SALAD 14
fennel, manchego, sunflower, lemon poppy vinaigrette

SHRIMP COBB SALAD 23
bayley hazen, egg, avocado, tomato, bacon, mkt greens, red wine vinaigrette

EXTRAS upgrade your salad

SALMON 12

SHRIMP 12

CHICKEN 9

HANGER STEAK 14

MAINS

HANGER STEAK FRITES 26
mkt greens, salt + pepper fries + eggs 5

CHICKEN + WAFFLES 21
hot honey, berry butter

WILD MUSHROOM FRITTATA 16
mkt vegetables, grana padano

FRENCH ONION OMELETTE 16
gruyère, caramelized onion, beurre fondue

EGGS IN HELL 17
shrimp fra diavolo, crusty bread

HANGOVER HASH 17
fennel sausage, poached eggs, duck fat onions, hollandaise

CRAB BENEDICT 21
buttered crab, english muffin, hollandaise

SIDES

SALT + PEPPER FRIES 8
CACIO E PEPE TOTS 9

SMOKED SALMON 10
ENGLISH MUFFIN 5

TWO EGGS 10
FRUIT + BERRIES 12
NUESKE'S BACON 8



WHERE THE COAST

THE
WILSON
COCKTAILS & SEAFOOD

MEETS THE CURB

EXECUTIVE CHEF:
ADRIENNE GUTTIERI

