

BREAKFAST

SERVED 7AM-10AM | TUESDAY-SUNDAY

SMASHED AVOCADO TOAST 15
poached egg, soft herbs

COCONUT YOGURT + CHIA PARFAIT 14
house-made granola, seasonal berries

SOFT SCRAMBLED EGGS 16
rosemary potatoes, 7grain sourdough, nueske's bacon or turkey sausage

SMOKED SALMON BAGEL 17
everything cream cheese, pickled onion, heirloom tomato

FLORENTINE OMELETTE 18
baby spinach, wild mushroom, gruyere

CHORIZO + EGG PANINI 17
comte, scallion aioli

CRAB BENEDICT 21
buttered crab, english muffin, old bay hollandaise

BROWN BUTTER WAFFLE 18
seasonal fruits, berry butter

FRENCH TOAST 17
blueberry compote, honey butter

SIDES
FRUIT + BERRIES 12
TURKEY SAUSAGE 8
NUESKE'S BACON 9

CRISPY ROSEMARY POTATOES 8
ENGLISH MUFFIN -OR- BAGEL 5

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

THE
WILSON
COCKTAILS & SEAFOOD

SCAN THIS CODE WITH YOUR PHONE CAMERA FOR ALLERGEN INFO



LUNCH

SERVED 11AM-3PM | TUESDAY-FRIDAY

STARTERS

MUSSELS MEUNIÈRE 19
tender herbs, shallot, crusty bread

HUMMUS 13
sunflower dukka, laffa

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

MARINATED OLIVES 9
citrus, garlic, herbs

SALADS

SHAVED BROCCOLI CAESAR 15
crostini, frico, parm

CHOPPED MKT LETTUCE 14
farro, seasonal veg, aged provolone, champagne vinaigrette

SHRIMP COBB 29
bayley hazen, egg, avocado, tomato, bacon, mkt greens, red wine vinaigrette

BABY KALE 15
roasted squash, walnut, feta, maple vinaigrette

EXTRAS upgrade your salad

SEARED NORI TUNA 14
SHRIMP 12
CHICKEN 9

SANDWICHES

sandwiches served with fries or mkt salad

DOUBLE PATTY BURGER 19
american, b+b pickles, black pepper mayo

LOBSTER BLT MP
buttered brioche, tarragon mayo

FRIED CHICKEN 18
remoulade, spicy pickles, hot honey slaw

SHAVED PRIME RIB PANINI 19
onion jam, smoked gouda, pepperoncini mayo

MAIN

CRISPY FISH TACOS 25
avocado salsa, shaved cabbage, radish

STEAK FRITES 29
bordelaise, mkt lettuces

SESAME TUNA 29
wild rice, mushroom, charred broccolini, soy + ginger

RIGATONI BOLOGNESE 26
house-made pasta, soft ricotta, grana padano

CRAB MAC + CHEESE MP
squid ink radiatori, aged cheeses

RAW BAR

OYSTERS 1/2 dozen MP

LITTLE NECKS 1/2 dozen 12

CHILLED SHRIMP 18
four pieces, cocktail sauce, lemon

SPICY TUNA TACOS 22
hijiki, shaved cucumber, serrano

OYSTER SHOOTER 7
vodka, bulldog bloody mary

THE TACKLE BOX 99
12 oysters, 8 littleneck clams, 4 shrimp, spicy tuna tartare, 1/2 maine lobster

SIDES

FRIES 8
salt + pepper

ROASTED SQUASH 10
feta + spicy honey

MKT LETTUCES 8
champagne vinaigrette

BROCCOLINI 11
garlic + evoo

WILD MUSHROOMS 10
shallot, sherry

BRUSSELS SPROUTS 11
pepitas, maple gastrique

EXECUTIVE CHEF:
ADRIENNE GUTTIERI

