

THE  
**WILSON**  
COCKTAILS & SEAFOOD

# RESTAURANT WEEK

LUNCH - \$29 PER PERSON  
INCLUDES ONE STARTER + ONE MAIN

## STARTERS

### HUMMUS

sunflower dukka, laffa, crispy chickpeas

### BRUSSELS SPROUT TACOS

thai chili, pepper jam, caramelized yogurt

### CHOPPED MKT LETTUCE

farro, seasonal veg, aged provolone, champagne vinaigrette

## MAINS

### DOUBLE PATTY BURGER

american, b+b pickles,  
black pepper mayo,  
served with fries  
or mkt salad

### FRIED CHICKEN SANDWICH

remoulade, spicy pickles,  
hot honey slaw

### SHRIMP COBB

bayley hazen, egg, avocado,  
tomato, nueske's bacon, mkt  
greens, red wine vinaigrette

### SHAVED BROCCOLI CAESAR

grilled chicken, crostini,  
frico, parm

### RIGATONI BOLOGNESE

house-made pasta,  
soft ricotta, grana padano

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

EXECUTIVE CHEF:  
ADRIENNE GUTTIERI

