

GOOD MORNING

SMASHED AVOCADO TOAST 15

poached egg, soft herbs

COCONUT YOGURT + CHIA PARFAIT 14

house-made granola,
seasonal berries

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

CROISSANT SANDWICH 15

rosemary ham, aged cheddar,
arugula, black pepper mayo
add an egg +2

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

SOFT SCRAMBLED EGGS 16

rosemary potatoes, 7grain,
nueske's bacon or
turkey sausage

WILSON'S TEC 17

hot oven roasted turkey,
egg whites, gruyere, tomato,
spicy aioli, 7grain

PISTACHIO

OLIVE OIL CAKE 6
orange marmalade

SIDES

TWO EGGS 10

TURKEY SAUSAGE 8

NUESKE'S BACON 9

CRISPY ROSEMARY
POTATOES 8

CROISSANT 4

ENGLISH MUFFIN
-OR- BAGEL 5

FRUIT + BERRIES 12

GREEK YOGURT 6

HOUSE-MADE
GRANOLA 8

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



SCAN THIS CODE
FOR ALLERGEN INFO

EXECUTIVE CHEF:
ADRIENNE GUTTIERI



THE
WILSON
COCKTAILS & SEAFOOD