

# LOCALS LUNCH

\$25 per person for 2 courses

## STARTERS *choice of one*

NE CLAM CHOWDER  
nueske's bacon, baby potato

BRUSSELS SPROUT  
TACOS

thai chili, pepper jam,  
caramelized yogurt

MARINATED OLIVES  
citrus garlic, herbs

CHOPPED MKT LETTUCE

farro, seasonal veg,  
aged provolone,  
champagne vinaigrette

## MAINS *choice of one*

sandwiches and burgers served with a nice lil salad or fries

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

FRIED CHICKEN  
SANDWICH

sweet + sour, spicy pickled  
onions, bibb, scallion mayo

MUSSELS + FRIES  
tender herbs, shallot,  
crusty bread

TURKEY SANDWICH  
pickled raisin jam,  
aged cheddar, sweet mustard,  
baby arugula, pretzel hero

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

SHAVED BROCCOLI  
CAESAR  
crostini, frico, parm

## DESSERT *+10 per person*

3 COOKIES TO GO

order now and they'll be hot + ready to go with you!

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

EXECUTIVE CHEF:  
ADRIENNE GUTTIERI



WHERE THE COAST **THE WILSON** MEETS THE CURB  
COCKTAILS & SEAFOOD