

BRUNCH MENU

THE
WILSON
COCKTAILS & SEAFOOD

COCKTAILS

IRISH ICED COFFEE 15
irish whiskey, cold brew,
coffee cream

ESPRESSO MARTINI 17
fresh espresso, vodka,
mr. black coffee liqueur

BULLDOG BLOODY MARY 13

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

SUCKER PUNCH 16/64
rosé, rocky's punch,
strawberry, lemon

MIMOSA 11

CHISMOSA 13
chinola passion fruit

GO BOTTOMLESS 45
one food item \$20 or less
+ bottomless mimosas
1.5 hours



EXECUTIVE CHEF: ADRIENNE GUTTIERI
CHEF DE CUISINE: JOSE MOLINA

SCAN THIS CODE
WITH YOUR PHONE
CAMERA FOR
ALLERGEN INFO



STARTERS

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

SMASHED AVOCADO TOAST 17
poached egg, soft herbs

NE CLAM CHOWDER 11
nueske's bacon, baby potato

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

HUMMUS 16
sunflower dukka, laffa, crispy chickpeas

SHISHITOS 12
tajin, lime, sea salt

RAW BAR

OYSTERS MP by the 1/2 dozen

LITTLE NECKS 14 by the 1/2 dozen

CHILLED SHRIMP 21
four pieces, cocktail sauce, lemon

OYSTER SHOOTER 9
vodka, bulldog bloody mary

CRISPY RICE MP
lobster, chili braised fennel, aioli

SPICY TUNA TACOS 22
hijiki, shaved cucumber, serrano

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

SANDWICHES + SALADS

sandwiches served with fries or mkt greens

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

LOBSTER BLT MP
buttered brioche, tarragon mayo

GRILLED CHEESE EGG IN A HOLE 18
over easy egg, aged cheddar, gruyère

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

SMOKED SALMON 18
everything cream cheese, pickled onion,
heirloom tomato, pretzel hero

CHOPPED MKT LETTUCE 15
farro, seasonal veg, aged provolone,
champagne vinaigrette

BURRATA PANZANELLA 18
heirlooms, cucumber, basil

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

EXTRAS upgrade your salad

CHOPPED LOBSTER 16 **CHICKEN 9**

SEARED NORI TUNA 14 **SHRIMP 12**

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

MAINS

STEAK FRITES 44 + eggs 5
mkt greens, salt + pepper fries

CHICKEN + WAFFLES 22
hot honey, berry butter

CRISPY FISH TACOS 25
avocado salsa, shaved cabbage, radish

FLORENTINE OMELETTE 18
baby spinach, wild mushroom, gruyere

CRAB MAC + CHEESE MP
squid ink radiatori, aged cheeses,
nueske's bacon

HANGOVER HASH 19
fennel sausage, poached eggs,
duck fat onions, hollandaise

CRAB BENEDICT 25
buttered crab, english muffin,
hollandaise

SIDES **SALT + PEPPER FRIES 8**
CACIO E PEPE TOTS 9
SMOKED SALMON 10
TURKEY SAUSAGE 8
TWO EGGS 10
FRUIT + BERRIES 12
NUESKE'S BACON 8



ESCANEA EL
CÓDIGO QR PARA
NUESTRO MENÚ
EN ESPAÑOL