

BRUNCH

COCKTAILS

GO BOTTOMLESS 35
for 1.5 hours - choice of:
mimosa *(with choice of juice)*
bellini
bloody mary
or house-made sangria

GOT THE ZOOMIES 19
alb vodka, feretti espresso coffee
liqueur, cold brew, demerara

BULLDOG BLOODY MARY 15
house mix, vodka, tajin

PUNCH DRUNK LOVE 15/65*
aperol, vodka, bubbles,
house-made fruit punch
**carafe serves up to 5*

BUBBLES BAR 15 pick your flavor!
pineapple, grapefruit,
orange, peach bellini



EXECUTIVE CHEF: ALEX MIXCOATL
CULINARY DIRECTOR: BARRY TONKS

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



SCAN THIS CODE WITH
YOUR PHONE CAMERA
FOR ALLERGEN INFO

STARTERS

"PULL APART" BREAD 9
parmesan + chimichurri

HOUSE CHIPS + BLUEFISH DIP 12

CRUDITÉS + DIP TRIO 12
tzatziki, tahini-beet, hummus

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

CRISPY CALAMARI 18
sweet + sour, pickled hot peppers

TUNA CRISPY RICE 18
tuna poke, soy, sriracha, sesame

**ESPRESSO RUBBED
CHICKEN WINGS 19**
buffalo or bourbon bbq,
bleu cheese dressing, crudités

MARGHERITA FLATBREAD 16
mozzarella, san marzano tomatoes, basil

MAC + CHEESE 12

BURGERS + SANDWICHES

with house chips or mkt salad, sub fries +4

DOUBLE PATTY BURGER 22
pat lafrieda aged beef, american cheese,
b+b pickles, black pepper mayo
add fried egg +3, smoked bacon +5

FRIED CHICKEN 19
coleslaw, remoulade, sweet n' sour,
b+b pickles, pretzel bun

GRILLED WAGYU BURGER 29
tallegio cheese, mushroom ketchup,
truffle mayo, caramelized onions,
seeded brioche bun

CHICKEN CAESAR WRAP 21
grilled or fried chicken
romaine, garlic breadcrumbs, parmesan,
anchovy dressing, flour tortilla

SALADS

SHAVED BROCCOLI CAESAR 16
crostini, frico, parm

COBB 17
bleu cheese, egg, avocado,
tomato, bacon, red wine vinaigrette

KALE + QUINOA 17
quinoa, shaved veggies,
baby kale, ponzu dressing

TUNA POKE 24
sriracha, soy, sesame, jasmine rice,
edamame beans, cucumber, radish,
avocado, furikake

EXTRAS upgrade your salad
CHICKEN 10
SALMON 12
HANGER STEAK 16

BENNIES

*with poached eggs and hollandaise
choice of mkt salad or tater tots*

ATLANTIC 28
smoked salmon, english muffin

FLORENTINE 24
spinach, english muffin

CLASSIC 26
canadian bacon, english muffin

SIDES

FRIES 10 add parmesan + truffle oil +3

CACIO E PEPE TATER TOTS 10

FRESH FRUIT 8

AVOCADO 4

BACON 7

ONE EGG ANY STYLE 3

THE WILSON

KITCHEN + COCKTAILS

BRUNCH FAVORITES

STEAK + EGGS 32
espresso rubbed hanger steak,
sunny side up eggs, charred tomato,
watercress, tater tots, bt sauce

CHICKEN + WAFFLES 22
mike's hot honey, berry butter, blueberries

FETA OMELETTE 18
served with tater tots or market salad

BRIOCHE FRENCH TOAST 19
mixed berries, labneh yogurt,
toasted almonds, nyc honey + bee pollen

AVOCADO TOAST 16
sun-dried tomato, chile, cilantro, za'atar,
charred lime, add an egg +3

SMOKED SALMON BAGEL 22
cream cheese, red onion, capers, cucumber,
served with tater tots or market salad

BACON, EGG, + CHEESE SANDWICH 18
bacon, scrambled egg, american cheese,
black pepper mayo, croissant,
served with tater tots or market salad

SWEETS

COOKIE SKILLET 12
double chocolate chip cookie,
salted caramel gelato

NY STYLE CHEESECAKE 11
blueberry compote

PISTACHIO OLIVE OIL CAKE 11
orange marmalade, fior di latte



