

Dinner

FIRST

MERGUEZ LAMB MEATBALLS 14
golden raisin pesto, yogurt

WARM BREAD 8
olives, cultured butter, evoo

NYC BURRATA 18
charred grapes, chive oil, aged balsamic

FRIED CALAMARI BAO BUNS 16
togarashi, kewpie mayo

GRILLED OCTOPUS 18
*romesco, delicata squash, agrodolce,
chorizo crumble*

TUNA "BANH-MI" CRUDO 18
*pickled vegetables, cucumber,
herb dressing, sriracha aioli, crispy rice*

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

OYSTERS MP
accoutrements

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame

AVOCADO FRIES 14
gochujang aioli, furikake

FRIED GREEN TOMATOES &
STRACCIATELLA 14

MAIN

SEA SCALLOPS 32
*creamy smoked gouda polenta,
merguez, salmoriglio*

PAN ROASTED SALMON 32
*orzo, kale + caramelized red onion,
curry yogurt, pomegranate*

FALAFEL WAFFLE 23
*roasted vegetables, spicy chickpeas,
herbed labneh*

OWEN'S SHRIMP PAD THAI 27
bok choy, carrots, peanuts

CAULIFLOWER STEAK 25
*honeynut squash puree, broccolini,
pumpkin seed gremolata*

STEAK FRITES
bordelaise, nice little salad
8oz hanger 28
16oz ribeye 44

TRADEMARK'S BRICK CHICKEN 28
cherry peppers, lemon, fingerlings

BLUE CRAB CARBONARA 29
*spaghetti, guanciale, calabrian chilies,
basil crumbs*

ALMOND RICOTTA RAVIOLI 26
*gochujang, kaffir lime, coconut milk,
charred scallion*

THE WILSON BURGER 21
*sweet mustard, horseradish aioli,
bacon jam, gruyère*
add avocado +3

CHIA & CHICKPEA BURGER 19
*our take on the veggie burger
with cashew cheese, pickled carrots,
little gem lettuce*

TODAY IS...

a little something for those days... 4-7 p.m.

MONDAY: MOULES FRITES 20
mussels, fries, draft beer

TUESDAY: TOFU TUESDAYS
chef steph's weekly special

WEDNESDAY: WINE & BURGER 21
the wilson burger and a glass of select wine

THURSDAY: DOLLAR OYSTERS

FRIDAY: FISH TACOS 4.50 PER TACO

SALADS

SHAVED BRUSSELS SPROUT 14
cranberries, toasted almonds, ricotta salata, citrus dressing

BROKEN WEDGE 15
*little gems, bayley hazen blue, buttermilk,
fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14
*baby zucchini, golden raisins, quinoa, arugula,
pumpkin seeds, ginger tahini*

RAINN'S BEET TARTAR 15
*marinated feta, za'atar vinaigrette,
pistachio + sage crumble*

ADD-ONS

SALMON 12
SHRIMP 12

HANGER STEAK 14
CHICKEN 9



FOR THOSE
OF US WITH
ALLERGIES...



EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL
*consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness*

SIDES

EVOO SMASHED POTATOES
romesco 9

CRISPY BRUSSELS SPROUTS
sweet chili glaze 9

CREAMY SMOKED
GOUDA POLENTA 10
FRIES 7

THE

WILSON

Dinner

FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple: below you'll see some icons with food allergens. If the icon is next to the dish, the allergen is present.

GL gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **P** pork **S** soy

FIRST

MERGUEZ LAMB MEATBALLS 14 **GL GA D**
golden raisin pesto, yogurt

WARM BREAD 8 **GL GA D**
olives, cultured butter, evoo

NYC BURRATA 18 **GL D**
charred grapes, chive oil, aged balsamic

FRIED CALAMARI BAO BUNS 16 **GL D SHF**
togarashi, kewpie mayo

GRILLED OCTOPUS 18 **N SHF P**
romesco, delicata squash, agrodolce, chorizo crumble

TUNA "BANH-MI" CRUDO 18 **GL SHF**
pickled vegetables, cucumber, herb dressing, sriracha aioli, crispy rice

BRUSSELS SPROUT TACOS 15 **GL GA D SHF S**
thai chili, pepper jam, caramelized yogurt

OYSTERS MP **GA SHF**
accoutrements

SMOKED CARROT HUMMUS 13 **GL GA**
laffa bread, harissa, sesame

AVOCADO FRIES 14 **GL GA S**
gochujang aioli, furikake

FRIED GREEN TOMATOES & STRACCIATELLA 14 **GL GA D**

MAIN

SEA SCALLOPS 32 **GA D SHF**
creamy smoked gouda polenta, merguez, salmoriglio

PAN ROASTED SALMON 32 **GL GA D**
orzo, kale + caramelized red onion, curry yogurt, pomegranate

CAULIFLOWER STEAK 25 **GA**
honeynut squash puree, broccolini, pumpkin seed gremolata

FALAFEL WAFFLE 23 **GL GA D**
roasted vegetables, spicy chickpeas, herbed labneh

STEAK FRITES **GA**
bordelaise, nice little salad
8oz hanger 28
16oz ribeye 44

OWEN'S SHRIMP PAD THAI 27 **GL GA N SHF S**
bok choy, carrots, peanuts

BLUE CRAB CARBONARA 29 **GL GA D SHF P**
spaghetti, guanciale, calabrian chilies, basil crumbs

TRADEMARK'S BRICK CHICKEN 28 **GA D**
cherry peppers, lemon, fingerlings

ALMOND RICOTTA RAVIOLI 26 **GL GA N**
gochujang, kaffir lime, coconut milk, charred scallion

THE WILSON BURGER 21 **GL GA D P**
sweet mustard, gruyère, horseradish aioli, bacon jam
add avocado +3

CHIA & CHICKPEA BURGER 19 **GL GA N D**
our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce

SALADS

SHAVED BRUSSELS SPROUT SALAD 14 **GA D N**
cranberries, toasted almonds, ricotta salata, citrus dressing

BROKEN WEDGE 15 **GL GA D P**
little gems, bayley hazen blue, buttermilk, fried onions, bacon

MR. WILSON'S CHOPPED SALAD 14 **GL GA S**
baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini

RAINN'S BEET TARTAR 15 **GA N D**
marinated feta, za'atar vinaigrette, pistachio + sage crumble

SIDES

EVOO SMASHED POTATOES 9 **GA N**
romesco

FRIES 7 **GL**

CREAMY SMOKED GOUDA POLENTA 10 **D**

CRISPY BRUSSELS SPROUTS 9 **GL GA**
sweet chili glaze