

# Dinner

## FIRST

MERGUEZ LAMB MEATBALLS 14  
*golden raisin pesto, yogurt*

WARM BREAD 8  
*olives, cultured butter, evoo*

NYC BURRATA 18  
*grilled stone fruit, bacon*

PORK BELLY BAO BUNS 16  
*mike's hot honey, kewpie, pickled watermelon*

GRILLED OCTOPUS 18  
*green romesco, crispy polenta, agrodolce*

TUNA CRUDO 18  
*strawberry ponzu, avocado, sesame crumble*

THAI TOFU TACOS 14  
*charred onion aioli, mint*

OYSTERS MP  
*accoutrements*

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

AVOCADO FRIES 14  
*gochujang aioli, furikake*

FRIED GREEN TOMATOES & STRACCIATELLA 14

## 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  
*glass of select wine, and choice of burger or fish sandwich*

**THURSDAY:** DOLLAR OYSTERS

**FRIDAY:** FISH TACOS 4.50 PER TACO

## OWN IT

16 OZ RIBEYE 42

SIMPLE GRILLED FISH MP

8 OZ HANGER STEAK 23

NEW ZEALAND LAMB CHOPS 27

## SAUCE IT

SALSA VERDE

BORDELAISE

PANCETTA BROWN BUTTER

SOY GINGER

CUCUMBER RAITA

BUTTER

## MAIN

SEA SCALLOPS 32  
*charred tomato, crispy fingerlings, corn, merguez crumble*

PAN ROASTED TRUE NORTH SALMON 32  
*snap peas, serrano ham, mango relish*

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

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

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

ELOTE RISOTTO 25  
*grilled baby corn, guajillo aioli, feta, cilantro*

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

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

## SALADS

PANZANELLA 15  
*watermelon, tomato, croutons, marinated feta, apple cider, basil*

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*

CHILLED SESAME NOODLES 14  
*soy egg, miso mushrooms + tomatoes, tatsoi*

## ADD-ONS

TRUE NORTH SALMON 12

SHRIMP 12

HANGER STEAK 14

CHICKEN 9

## SANDWICHES

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

THE JACKIE WILSON GRILLED CHICKEN CLUB 17  
*ranch aioli, pancetta, avocado, tomato*

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

## SIDES

EVOO SMASHED NEW POTATOES *lemon herb aioli* 9

CRISPY POLENTA *cherry pepper remoulade* 10

GRILLED BABY CORN + SNAP PEAS *green romesco* 9

FRIES 7

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

EXECUTIVE CHEF: STEPHANY BURGOS  
CULINARY DIRECTOR: JEFF HASKELL



# Dinner

## FIRST

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

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

NYC BURRATA 18 **D P**  
grilled stone fruit, bacon

PORK BELLY BAO BUNS 16 **GL GA P**  
mike's hot honey, kewpie, pickled watermelon

GRILLED OCTOPUS 18 **N**  
green romesco, crispy polenta, agrodolce

TUNA CRUDO 18 **GL GA S**  
strawberry ponzu, avocado, sesame crumble

THAI TOFU TACOS 14 **GL GA SHF S**  
charred onion aioli, mint

OYSTERS MP **GA SHF**  
accoutrements

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

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

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

## 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

## SANDWICHES

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

FRIED FISH SANDWICH 22 **GL GA D**  
guajillo mayo, smashed avocado, savoy slaw

THE JACKIE WILSON GRILLED CHICKEN CLUB 17  
ranch aioli, pancetta, avocado, tomato **GL GA D P S**

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

## SALADS

PANZANELLA 15 **GL GA D**  
watermelon, tomato, croutons, marinated feta, apple cider, basil

BROKEN WEDGE 15 **GL GA D P S**  
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

CHILLED SESAME NOODLES 14 **GL GA S**  
soy egg, miso mushrooms + tomatoes, tatsoi

## ADD-ONS

TRUE NORTH SALMON 12  
SHRIMP **SHF** 12  
HANGER STEAK 14  
CHICKEN 9

## OWN IT

16 OZ RIBEYE 42 **D**

8 OZ HANGER STEAK 23 **D**

NEW ZEALAND LAMB CHOPS 27 **D**

SIMPLE GRILLED FISH M/P **D**

## SAUCE IT

SALSA VERDE **GA**

BORDELAISE **GA**

PANCETTA BROWN BUTTER **D P**

SOY GINGER **GL GA S**

CUCUMBER RAITA **D GA**

## MAIN

SEA SCALLOPS 32 **GA SHF**  
charred tomato, crispy fingerlings, corn, merguez crumble

PAN ROASTED TRUE NORTH SALMON 32 **P D**  
snap peas, serrano ham, mango relish

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

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

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

ELOTE RISOTTO 25 **D GA**  
grilled baby corn, guajillo aioli, feta, cilantro

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

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

## SIDES

EVOO SMASHED NEW POTATOES 9 **D**  
lemon herb aioli

CRISPY POLENTA 10 **GA**  
cherry pepper remoulade

GRILLED BABY CORN + SNAP PEAS 9  
green romesco

FRIES 7

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

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