

Lunch

FIRST

CHEF'S SOUP OF THE DAY 12
please ask your server

MERGUEZ LAMB MEATBALLS 14
golden raisin pesto, yogurt

WARM BREAD 8
olives, cultured butter, evoo

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

FLATBREAD 17
smoked salmon spread, cucumber, pickled mustard seeds

NYC BURRATA 18
grilled stone fruit, bacon

LOCALS' LUNCH 22

please select one from each course

FIRST

SMOKED CARROT HUMMUS
AVOCADO FRIES
THAI TOFU TACOS
CHEF'S SOUP OF THE DAY

SECOND

THE JACKIE WILSON GRILLED CHICKEN CLUB
CHIA & CHICKPEA BURGER
OWEN'S SHRIMP PAD THAI
MR. WILSON'S CHOPPED SALAD

SANDWICHES — SALADS

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

FRIED FISH SANDWICH 22
guajillo mayo, smashed avocado, savoy slaw

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

WILSON GRILLED CHEESE 17
fried green tomato, lemon herb aioli, clothbound cheddar, arugula

WILSON TRABA CUBAN 18
pulled pork, gruyere, dijon, pickles

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

BLACK SEED PIZZA BAGELS

they're kind of a secret, please ask your server

MAIN

SEA SCALLOPS 32
charred tomato, fingerling potatoes, corn, merguez crumble

OWEN'S SHRIMP PAD THAI 23
bok choy, carrots, peanuts

SHAKSHUKA 18
two eggs, spiced tomato, laffa add merguez sausage +3

DAILY FISH SPECIAL MP
please ask your server

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



Lunch

FIRST

CHEF'S SOUP OF THE DAY 12
please ask your server

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

FLATBREAD 17 **GL D**
smoked salmon spread, cucumber, pickled mustard seeds

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 CHICKEN CLUB 17 **GL GA D P S**
ranch aioli, pancetta, avocado, tomato

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

WILSON GRILLED CHEESE 17 **GL GA D**
fried green tomato, lemon herb aioli, clothbound cheddar, arugula

WILSON TRABA CUBAN 18 **GL GA D P**
pulled pork, gruyere, dijon, pickles

BLACK SEED PIZZA BAGELS **GL GA D**
they're kind of a secret, please ask your server

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

MAIN

SEA SCALLOPS 32 **GA SHF**
charred tomato, fingerling potatoes, corn, merguez crumble

SHAKSHUKA 18
two eggs, spiced tomato, laffa add merguez sausage +3

OWEN'S SHRIMP PAD THAI 23 **GL GA SHF S**
bok choy, carrots, peanuts

DAILY FISH SPECIAL MP
please ask your server

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 **GA D**
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

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

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