

Most dietary restrictions can be accommodated upon request.

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## APPETIZERS

### TRUFFLE BURRATA TOAST 21

Truffle Burrata, Asparagus Pesto, NY Sourdough Toast, Salsa Tartufata, White Truffle Oil

### SHRIMP COCKTAIL (GF) 15

Cocktail Sauce, Lemon

### LOCAL OYSTERS MP

Shucked to Order, White Balsamic Mignonette, Cocktail Sauce, Lemon

### MEZZA PLATTER 17

House-made Hummus, Baba Ghanoush, Whipped Feta, Olive Tapenade, Season Grilled Pita Bread

### DRUNKEN MUSSELS 14

Bluepoint Mussels with a Creamy Herb Wine Sauce, Hot Italian Sausage, Corn, Blistered Tomato, and Toast Points

### EGGPLANT CAPONATA 17

Relish of Chopped Eggplant and Assorted Vegetables, Roasted Red and Yellow Peppers, Seasonal Squash, Basil, served with Grilled Bread

### SCALLOPS, BARNEGAT BAY, NJ (GF) 27/47

Pan Seared, Tabbouleh Salsa, Creamy Cheese Polenta and Roasted Pistachio

### CHARCUTERIE BOARD 24

Authentic Italian Meats and Cheeses with Crackers and Toast Points

### ESCARGOT VOL AU VENT 22

Helix Escargot, Pancetta, Garlic Herb Butter, Volauvent

### ROASTED MUSHROOM FLATBREAD 14

Cauliflower Crust, Whipped Ricotta, Roasted Wild Mushrooms, Caramelized Onion, Grana Padana

### MUSHROOM RISOTTO (GF) 21

Butter, Grana Padana Cheese, Truffle Slivers

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## SALADS AND SOUPS

### PEAR AND CITRUS SALAD (GF) 15

Fresh Baby Spinach and Mixed Greens, House-made Orange Tarragon Vinaigrette, Radish, Sliced Pear and Oranges, Shredded Carrot, Strawberries and Pistachio Crumble

### WILBUR SALAD (GF) 15

Blue Cheese, Dried Cranberries, Molasses Dijon Dressing, Candied Pecans

### SEASONAL BISQUE/SOUP 14

Locally Sourced Seasonal Ingredients

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## ENTRÉES

### CRAB CAKE (GF) Single 30 Double 50

Jumbo Lump Crab Cake, Roasted Corn, Andouille Sausage, Roasted Shishito Peppers, Herbed Tartar Sauce

### SEA BASS (GF) 51

Forbidden Rice, Seasonal Ratatouille, White Wine Garlic Sauce

### BONE IN PORK CHOP 38

Chili Fennel Purée Stir Fry Cabbage Medley, Ponzu Pickled Slaw, Sweet Chili Glaze

### CHICKEN ROULADE (GF) 36

Chicken Rolled with Seasonal Greens and Local Squash, Kale, Onion, Carrots, Mushroom and Eggplant served with Asparagus Spears and topped with a Whiskey Demi-glaze

### BLACKENED MAHI MAHI (GF) 39

Creamy Polenta, Avocado Mousse, Sweet and Spicy Apricot Jam

### LOBSTER RAVIOLI ROSA 33

House-made Lobster/Ricotta Ravioli, Cent'anni Old Vodka Sauce, Grana Padano Cheese

### CHICKEN FETTUCCINI CAPULIATO 33

Fresh Fettuccine, Pan Roasted Breast of Chicken, Grana Padana Cream, Sun-dried Tomato Pesto

### PRIME FILET MIGNON 55

Lightly Seasoned, Boursin Whipped Potatoes, Grilled/Roasted Seasonal Vegetables, Cabernet Glazed Onion

### WilBurger 17

Black Angus Beef Patty, Cheddar Cheese, Bacon Jam, Caramelized Onion, LTO, Pickles, House Pub Sauce, French Fries

### MAHI MAHI TACOS 19

Cajun Spiced Mahi, Grilled Flour Tortillas, Grilled Pineapple Salsa, Roasted Tomatillo Crème Fraiche

### WILBUR STEAK SANDWICH 29

Grilled Seasoned Skirt Steak, Provelone, Sun-dried Tomato, Arugula, Basil Pesto, Ciabatta Steak Roll

## DRAFT BEER

Please check with your server or bartender for our weekly selection.

## CRAFT COCKTAILS

### ESPRESSO MARTINI 18

Ketel One Vodka, Espresso, Brown Sugar, Kahlua, Chocolate Bitters (*Sweet, Rich*)

### MANHATTAN NOIR 17

Rittenhouse Rye, Averna, Cabernet Sauvignon, Cherry Heering, Angostura Bitters (*Bitter/Sweet, Minerally*)

### THE WILBUR "TINI" 17

Ketel One Vodka, House Brine, Taleggio Stuffed Olives (*Savory, Dry*)

### GIMLET NOUVEAU 15

Tanqueray 10, Citrus Cordial, Lime (*Sweet/Sour, Fruity*)

### SMOKE & FIRE 17

Jalapeño Tequila, Lime juice, Mezcal, Canton Ginger Liqueur, Green Chartreuse (*Sour, Spicy/Smoky*)

### THE WILBUR FASHIONED 17

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters (*Sweet, Aromatic*)

### FIRESIDE SOUR 16

Basil Hayden, Lemon, Maple Syrup, Coffee Oil, Absinthe (*Sour, Rich*)

### WINTER WHITE COSMO 15

Titos, St Germaine, Cointreau, White Cranberry Juice (*Fruity, Floral*)

### LOST IN THYME 16

Ketel One Botanical, Botanist Gin, Cranberry Juice, Lemon, Thyme, Brut Sparkling

### LONDON HAZE 16

Botanist, Grapefruit Juice, Lemon, Italicus, Earl Grey Syrup (*Sour, Floral/Aromatic*)

## NON ALCOHOLIC

### FLAVORED ITALIAN SODA 7

Dragon Fruit, Coconut, Apple, Geisha Cascara  
Featuring Roj Premium Cane Sugar Syrup

### SODA 3.5

Coke, Diet Coke, Sprite and Ginger Ale

### MOCKTAILS 9

Mango Cucumber Mule  
Dragon Fruit Mint Lemonade

### HOT BEVERAGES

Coffee 3  
Espresso 4.5  
Cappuccino 6  
Latte 6  
Hot Tea 2.5

## WINES BY THE GLASS

### SPARKLING

LA MARCA PROSECCO VENETO, ITALY 12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021 16

### WHITE

GIESIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 12

ANTERRA PINOT GRIGIO MEZZOCORONA, ITALY 10

ACROBAT PINOT GRIS, OREGON 12

LICIA ALBARINO RIAS BAIXAS, SPAIN 12

RED TAIL RIDGE DRY RIESLING FINGER LAKES, NEW YORK 14

MARCHESE LUCA SPINOLA GAVI DI TASSAROLO DOCG, ITALY 14

PIQUITOS MOSCATO VALENCIA, SPAIN 12

AVIARY CHARDONNAY NAPA VALLEY, CALIFORNIA 16

JORDAN CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA 20

### ROSÉ

LES DAUPHINS, COTE DU RHONE CUVÉE SPECIALE, RHONE VALLEY, FRANCE 12

### RED

ROSHAMBO PINOT NOIR, SONOMA COAST, CALIFORNIA 14

CARLETTO MONTEPULCIANO D'ABRUZZO, DOC, ABRUZZO 12

SHADOW HILL MERLOT COLUMBIA VALLEY, WASHINGTON 12

LUBERRI RIOJA, SEIS DE LUBERRI, SPAIN 14

BINDI SERGANDI CHIANTI, ITALY 12

LIBERTY SCHOOL CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA 14

MARKHAM CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA 26

ARGENTO "ORGANIC" MALBEC UCO VALLEY, ARGENTINA 14

LANCASTER ESTATE WINEMAKER'S CUVÉE BORDEAUX BLEND, CALIFORNIA 20