

The   
**WILBUR**  
Mansion

Most dietary restrictions can be accommodated upon request.

---

## APPETIZERS

### TRUFFLE BURRATA TOAST 21

Truffle Burrata / Asparagus Pesto / NY Sourdough Toast / White Truffle Oil

### WILBUR WEDGE SALAD 15

Iceberg Lettuce / Cherry Tomatoes / Fried Red Onions / Blue Cheese Crumbles / Smoked Bacon / House-made Blue Cheese Dressing / Balsamic Reduction

### WILBUR DEVEILED EGGS 9

Three Deviled Eggs / Candied Bacon / Chives

### CHARCUTERIE BOARD 29

Authentic Italian Meats / Cheeses / Crackers / Toast Points

### AVOCADO TOAST 13

Avocado Mousse / Sliced Avocado / Crushed Cashews / Pickled Red Onion / Watermelon Radish / Smoked Paprika

### SMOKED SALMON TARTINE 17

Thinly Sliced Smoked Salmon / Dill Creme / Cherry Tomato / Capers / Pickled Mustard Seeds / Bagel

### ROASTED MUSHROOM FLATBREAD 14

Cauliflower Crust / Whipped Ricotta / Wild Mushrooms / Caramelized Onions

### YOGURT PARFAIT 11

Seasonal Compote / House-made Granola / Local Honey / Fresh Fruit

---

## ENTRÉES

### BENEDICT FLIGHT 24

All served over an English Muffin

**Maryland:** Crab Cake / Poached Egg / Old Bay Hollandaise

**New Jersey:** Pork roll / Poached Egg / Salt / Pepper / Tomato Hollandaise

**Pennsylvania:** Chopped Sirloin / Poached Egg / Caramelized Onion / Cheddar Hollandaise

### FORBIDDEN RICE & QUINOA BOWL 15

Black Rice / Quinoa / Spinach / Mushrooms / Tomatoes / Avocado / Goat Cheese / Two Eggs Any Style

### SOUTH BETHLEHEM HOT CHICKEN BRIOCHE 16

Fried Boneless Chicken / Hot Sauce / Dippy Egg / Brioche

### SEASONAL OMELET 15

Red Onion / Bell Pepper / Fresno Pepper / Heirloom Tomato / Avocado / Green Goddess Dressing

### THE CLASSIC 13

Two Eggs Any Style / Breakfast Potatoes / Choice of Sausage or Bacon / Toasted Multigrain Bread

### WILBUR BREAKFAST BOWL 14

Scrambled Eggs / Crispy Red Potatoes / Sausage / Bacon / Spinach / Caramelized Onion / Cheddar Cheese

### STEAK AND EGGS 35

Skirt Steak / Two Eggs Any Style / Breakfast Potatoes / Grilled Multigrain Bread

### TRIPLE BERRY FRENCH TOAST 16

Brioche Baked and Candied / Strawberry Coulis / Whipped Cream / Blueberry Compote

### Wilburger 17

Black Angus Beef Patty / Bacon Jam / Cheddar Cheese / Caramelized Onions / LT0 / Pickles / House Pub Sauce / French Fries

Add Sunny Side Up Egg +3

### CRAB CAKE (GF): Single 32 Double 55

Jumbo Lump Crab Cake / Sautéed Broccoli / Roasted Fingerling Potatoes / Herbed Tartar Sauce

### LOBSTER RAVIOLI ROSA 33

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

---

## SIDES

TWO EGGS ANY STYLE 5

BREAKFAST POTATOES 4

SAUSAGE 4

BACON 4

FRESH FRUIT 4

TOASTED MULTIGRAIN BREAD 3

## SWEETS

ASK TO SEE OUR DESSERT BOARD

## CRAFT COCKTAILS

### "WILBUR" BLOODY MARY 17

Stoli Elit Vodka, Housemade Bloody Mary Mix, Old Bay, Snow Crab Legs

### FRENCH PRESSED SANGRIA FOR 2: 23

Luberrri Seis Rioja Temperrillo, Spanish Brandy, Orange Juice Fresh Fruit

### MIMOSA FLIGHT 27

Mango Mimosa, Blackberry Lime Mimosa, Pomegranate Mimosa

### FRENCH 75 14

Botanist Gin, Fresh Lemon, Champagne

### ESPRESSO MARTINI 18

Ketel One Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters

### BELLINI "TINI" 15

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon and Strawberries

### BLACKBERRY BRAMBLE SMASH 16

Basil Hayden Dark Rye, Blackberries, Aperol, Campari, Fresh Lemon, Egg White, Grapefruit Bitters

### ROSÉ SPRITZER 13

Sparkling Rose, Fresh Lemon, Prosecco

### CARAMEL MACCHIATO 15

Patron XO, Butter Shots, Baileys, Kahlua, Caramel, Homestead Roasters Nitro Cold Brew

### SPICY PINEAPPLE MARGARITA 14

Casamigos Blanco, Grand Mariner, Agave, Fresh Lime Juice, Pineapple Juice

### BREAKFAST AT TIFFANYS 13

Peach Liqueur, Lemon, Blue Curaco, Sugar Rim

## DRAFT BEER

Please ask for our weekly selection.

## COFFEE

### FROM HOMESTEAD COFFEE ROASTERS

NITRO COLD BREW 9

COFFEE 3

ESPRESSO 4.50

CAPPUCCINO 6

CAFÉ LATTE 6

ORGANIC TEAS 2.50

## WINES BY THE GLASS

### SPARKLING

LA MARCA PROSECCO VENETO, ITALY 12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021 16

### WHITE

KURANUI SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 12

DELLE VENEZIE ROCCINA, 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

DELOACH PINOT NOIR, SONOMA COAST, CALIFORNIA 14

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

LEVIATHAN RED WINE, CALIFORNIA 2020 20



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