

Most dietary restrictions can be accommodated upon request.

APPETIZERS

TRUFFLE BURRATA TOAST 17

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

BABY ARUGULA SALAD 15

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

WILBUR DEVILED EGGS 9

Three Deviled Eggs with Candied Bacon, & Chives

LOCAL OYSTERS (GF) 21/29

White Balsamic Mignonette, Cocktail Sauce, Hot Sauce, Lemon

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, Local Sourced 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, Caramelized Onion, Cheddar Hollandaise

FORBIDDEN RICE & QUINOA BOWL 15

Black Rice, Quinoa, Spinach, Mushrooms, Tomatoes, Avocado, Goat Cheese, 2 eggs any style

SOUTH BETHLEHEM HOT CHICKEN BRIOCHE 16

Brioche Bun, Fried Boneless Chicken, Hot Sauce, Dippy Egg

SEASONAL OMELET 15

Red Onion, Bell Pepper, Fresno Pepper, Heirloom Tomato, Micro Broccoli, Avocado, Green Goddess

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: Filet 50 / Bavette 35

Choice of 8oz Filet, or 8oz Bavette, Two Eggs Any Style, Breakfast Potatoes, Grilled Multigrain Bread

TRIPLE BERRY FRENCH TOAST 16

Brioche Baked and Candied, Strawberry Coulis, Vanilla Anglaise, Blackberry Cream Cheese, & Blueberry Compote

WILburger 17

Black Angus Patty, Bacon Jam, Cheddar Cheese, Caramelized Onions, Lettuce, Onion, Tomato, Pickle, Pub Sauce, Served with Crinkle Fries

Add Sunny Side Up Egg +3

CRAB CAKE (GF): Single 30 Double 50

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

LOBSTER RAVIOLI 33

House-Made Lobster/Ricotta Ravioli, Cent'anni Old Vodka Sauce, Granna 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 Tempernillo, 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 check with your server or bartender 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.