

Most dietary restrictions can be accommodated upon request.

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

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

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

Pomegranate 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

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