

a menu for the mid day...

## BEGINNINGS

NYC BURRATA 18

*chorizo, apple cider, rustic bread*

BRUSSELS SPROUT TACOS 14

*lavash, pepper jam, caramelized yogurt*

OYSTERS MP

*accoutrements*

SMOKED CARROT HUMMUS 13

*laffa bread, harissa, sesame*

AVOCADO FRIES 14

*gochujang aioli, furikake*

## SALADS

BROKEN WEDGE SALAD 14

*little gems, bayley hazen blue, buttermilk, fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14

*baby beets, feta, basil, sunflower seeds, orange whey vinaigrette*

### ADD-ONS

TRUE NORTH SALMON 12

SHRIMP 12

HANGER STEAK 14

CHICKEN 9

## SANDWICHES & MAIN

THE WILSON BURGER 21

*sweet mustard, gruyère, horseradish aioli, bacon jam*  
add avocado +3

FRIED FISH SANDWICH 22

*guajillo mayo, smashed avocado, savoy slaw*

OWEN'S PAD THAI 23

*wild mushrooms & delicata squash, peanuts*

THE JACKIE WILSON CHICKEN CLUB 17

*ranch aioli, pancetta, avocado, tomato*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

CULINARY DIRECTOR: JEFF HASKELL  
EXECUTIVE CHEF: CHRIS D'AMICO

