

Lunch

FIRST

CHEF'S SOUP OF THE DAY 12
please ask your server

MERGUEZ LAMB MEATBALLS 14 **GL GA D**
golden raisin pesto, yogurt

WARM BREAD 8 **GL D**
olives, cultured butter, evoo

NYC BURRATA 18 **D P**
grilled stone fruit, bacon

PORK BELLY BAO BUNS 16 **GL GA P**
mike's hot honey, kewpie, pickled watermelon

GRILLED OCTOPUS 18 **N**
green romesco, crispy polenta, agrodolce

TUNA CRUDO 18 **GL GA S**
strawberry ponzu, avocado, sesame crumble

THAI TOFU TACOS 14 **GL GA SHF S**
charred onion aioli, mint

OYSTERS MP **GA SHF**
accoutrements

SMOKED CARROT HUMMUS 13 **GL GA**
laffa bread, harissa, sesame

AVOCADO FRIES 14 **GL GA SHF S**
gochujang aioli, furikake

FLATBREAD 17 **GL D**
smoked salmon spread, cucumber, pickled mustard seeds

SANDWICHES

THE WILSON BURGER 21 **GL GA D P S**
sweet mustard, gruyère, horseradish aioli, bacon jam add avocado +3

FRIED FISH SANDWICH 22 **GL GA D**
guajillo mayo, smashed avocado, savoy slaw

THE JACKIE WILSON CHICKEN CLUB 17 **GL GA D P S**
ranch aioli, pancetta, avocado, tomato

CHIA & CHICKPEA BURGER 19 **GL GA N D**
our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce

WILSON GRILLED CHEESE 17 **GL GA D**
fried green tomato, lemon herb aioli, clothbound cheddar, arugula

WILSON TRABA CUBAN 18 **GL GA D P**
pulled pork, gruyere, dijon, pickles

 **BLACK SEED PIZZA BAGELS** **GL GA D**
they're kind of a secret, please ask your server

FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple: below you'll see some icons with food allergens. if the icon is next to the dish, the allergen is present.

GL gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **P** pork **S** soy

MAIN

SEA SCALLOPS 32 **GA SHF**
charred tomato, fingerling potatoes, corn, merguez crumble

SHAKSHUKA 18
two eggs, spiced tomato, laffa add merguez sausage +3

OWEN'S SHRIMP PAD THAI 23 **GL GA SHF S**
bok choy, carrots, peanuts

DAILY FISH SPECIAL MP
please ask your server

SALADS

PANZANELLA 15 **GL GA D**
watermelon, tomato, croutons, marinated feta, apple cider, basil

BROKEN WEDGE 15 **GL GA D P S**
little gems, bayley hazen blue, buttermilk, fried onions, bacon

MR. WILSON'S CHOPPED SALAD 14 **GA D**
baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini

CHILLED SESAME NOODLES 14 **GL GA S**
soy egg, miso mushrooms + tomatoes, tatsoi

ADD-ONS

TRUE NORTH SALMON 12
SHRIMP **SHF** 12
HANGER STEAK 14
CHICKEN 9

SIDES

EVOO SMASHED NEW POTATOES 9 **D**
lemon herb aioli

CRISPY POLENTA 10 **GA**
cherry pepper remoulade

GRILLED BABY CORN + SNAP PEAS 9
green romesco

FRIES 7

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

EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL



WILSON

Dinner

FIRST

MERGUEZ LAMB MEATBALLS 14 GL GA D
golden raisin pesto, yogurt

WARM BREAD 8 GL D
olives, cultured butter, evoo

NYC BURRATA 18 D P
grilled stone fruit, bacon

PORK BELLY BAO BUNS 16 GL GA P
mike's hot honey, kewpie, pickled watermelon

GRILLED OCTOPUS 18 N
green romesco, crispy polenta, agrodolce

TUNA CRUDO 18 GL GA S
strawberry ponzu, avocado, sesame crumble

THAI TOFU TACOS 14 GL GA SHF S
charred onion aioli, mint

OYSTERS MP GA SHF
accoutrements

SMOKED CARROT HUMMUS 13 GL GA
laffa bread, harissa, sesame

AVOCADO FRIES 14 GL GA SHF S
gochujang aioli, furikake

FRIED GREEN TOMATOES & STRACCIATELLA 14 GL GA D

OWN IT

16 OZ RIBEYE 42 D

8 OZ HANGER STEAK 23 D

NEW ZEALAND LAMB CHOPS 27 D

SIMPLE GRILLED FISH M/P D

SAUCE IT

SALSA VERDE GA

BORDELAISE GA

PANCETTA BROWN BUTTER D P

SOY GINGER GL GA S

CUCUMBER RAITA D GA

MAIN

SEA SCALLOPS 32 GA SHF
charred tomato, crispy fingerlings, corn, merguez crumble

PAN ROASTED TRUE NORTH SALMON 32 P D
snap peas, serrano ham, mango relish

OWEN'S SHRIMP PAD THAI 27 GL GA SHF S
bok choy, carrots, peanuts

BLUE CRAB CARBONARA 29 GA GL SHF D P
spaghetti, guanciale, calabrian chilies, basil crumbs

TRADEMARK'S BRICK CHICKEN 28 GA D
cherry peppers, lemon, fingerlings

ELOTE RISOTTO 25 D GA
grilled baby corn, guajillo aioli, feta, cilantro

FALAFEL WAFFLE 23 GL GA D
roasted vegetables, spicy chickpeas, herbed labneh

ALMOND RICOTTA RAVIOLI 26 GL GA S
gochujang, kaffir lime, coconut milk, charred scallion

FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple: below you'll see some icons with food allergens. if the icon is next to the dish, the allergen is present.

GL gluten GA garlic N nut D dairy SHF shellfish P pork S soy

SANDWICHES

THE WILSON BURGER 21 GL GA D P S
sweet mustard, gruyère, horseradish aioli, bacon jam
add avocado +3

FRIED FISH SANDWICH 22 GL GA D
guajillo mayo, smashed avocado, savoy slaw

THE JACKIE WILSON GRILLED CHICKEN CLUB 17
ranch aioli, pancetta, avocado, tomato GL GA D P S

CHIA & CHICKPEA BURGER 19 GL GA N D
our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce

SALADS

PANZANELLA 15 GL GA D
watermelon, tomato, croutons, marinated feta, apple cider, basil

BROKEN WEDGE 15 GL GA D P S
little gems, bayley hazen blue, buttermilk, fried onions, bacon

MR. WILSON'S CHOPPED SALAD 14 GL GA S
baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini

CHILLED SESAME NOODLES 14 GL GA S
soy egg, miso mushrooms + tomatoes, tatsoi

ADD-ONS

TRUE NORTH SALMON 12
SHRIMP SHF 12
HANGER STEAK 14
CHICKEN 9

SIDES

EVOO SMASHED NEW POTATOES 9 D
lemon herb aioli

CRISPY POLENTA 10 GA
cherry pepper remoulade

GRILLED BABY CORN + SNAP PEAS 9
green romesco

FRIES 7

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

EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL



Brunch

FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple: below you'll see some icons with food allergens. if the icon is next to the dish, the allergen is present.

GL gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **P** pork **S** soy

FIRST

THAI TOFU TACOS 14 **GL GA SHF S**
grilled onion aioli, lime

AVOCADO FRIES 14 **GL GA SHF S**
gochujang aioli, furikake

HALVAH GRANOLA 12 **N D**
greek yogurt, limoncello stewed fruit

SMOKED CARROT HUMMUS 13 **GL GA**
laffa bread, harissa, sesame

BREAKFAST

EGG SANDWICH 16 **GL GA D P**
fennel sausage, gruyere, tomato jam, cultured butter

SMOKED SALMON RILLETTE 18 **GL D**
bagel chips, preserved lemon, dilled tomatoes

OMELET 18 **GA D**
arugula, clothbound cheddar, vinegar shallots

TOFU SCRAMBLE 18 **GL GA**
vegan mayo, basil, calabrian chilies, griddled sourdough

AÇAÍ SMOOTHIE 12 **N**
berries, banana, almond butter, mint
add protein: \$3

NYC BURRATA 18 **D P**
grilled stone fruit, bacon

FALAFEL "SCOTCH EGG" 16 **GA D**
dill yogurt, pickled carrots

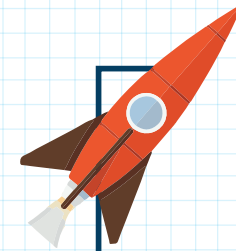
B.E.A.T. FLATBREAD 17 **GL GA P**
bacon, scrambled eggs, avocado, charred tomato

EGGS BENEDICT 25 **GL D SHF**
blue crab, avocado, chive hollandaise

MATCHA OVERNIGHT OATS 14
apricot jam, grilled pineapple, coconut milk

SHAKSHUKA 19 **GL GA D**
two eggs, spiced tomato, laffa add merguez +3

RUM RAISIN CHALLAH FRENCH TOAST 17 **GL D**
cinnamon custard, new hampshire maple



BLACK SEED PIZZA BAGELS

THEY'RE KIND OF SECRET,
SO PLEASE ASK YOUR SERVER

LUNCH

THE WILSON BURGER 21 **GL D P S**
sweet mustard, gruyère, horseradish aioli, bacon jam
add fried egg +3 • avocado +3

PANZANELLA SALAD 15 **GL GA D**
watermelon, tomato, crouton, marinated feta, apple
cider, basil

CHILLED SESAME NOODLE SALAD 14 **GL GA S**
soy egg, miso mushrooms + tomatoes, tatsoi

THE JACKIE WILSON GRILLED CHICKEN CLUB 17
ranch aioli, pancetta, avocado, tomato **GL GA D P S**

WILSON TRABA CUBAN 18 **GL GA D P**
pulled pork, gruyere, dijon, pickles

FRIED FISH SANDWICH 22 **GL GA D**
guajillo mayo, smashed avocado, savoy slaw

OWEN'S SHRIMP PAD THAI 27 **GL GA SHF S**
boy choy, carrots, peanuts

SIDES

TURKEY SAUSAGE 9

NUESKES BACON 9 **P**

CRISPY POTATOES 8 **GL**

TOAST 5 **GL**

NYC BAGEL 5 **GL**

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


EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL



late lunch

FIRST

GRILLED OCTOPUS 18 
green romesco, crispy polenta, agrodolce




THAI TOFU TACOS 14    
charred onion aioli, mint



SMOKED CARROT HUMMUS 13  
laffa bread, harissa, sesame

AVOCADO FRIES 14    
gochujang aioli, furikake





PORK BELLY BAO BUNS 16   
mike's hot honey, kewpie, pickled watermelon





MAIN





PANZANELLA SALAD 15   
*watermelon, tomato, croutons,
marinated feta, apple cider, basil*

MR. WILSON'S CHOPPED SALAD 14  
*baby zucchini, golden raisins, quinoa,
arugula, pumpkin seeds, ginger tahini*

CHILLED SESAME NOODLE SALAD 14   
soy egg, miso mushrooms + tomatoes, tatsoi

THE WILSON BURGER 21    
*sweet mustard, gruyère, horseradish aioli, bacon jam
add avocado +3*

CHIA & CHICKPEA BURGER 19    
*our take on the veggie burger with cashew cheese,
pickled carrots, little gem lettuce*

THE JACKIE WILSON GRILLED CHICKEN CLUB 17
ranch aioli, pancetta, avocado, tomato     

OWEN'S SHRIMP PAD THAI 23    
bok choy, carrots, peanuts

THE WILSON

FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple:

below you'll see some icons with food allergens.

if the icon is next to the dish, the allergen is present.

GL *gluten*

GA *garlic*

N *nut*

D *dairy*

SHF *shellfish*

P *pork*

S *soy*

EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL



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

Dessert

FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple:
below you'll see some icons with food allergens.
if the icon is next to the dish, the allergen is present.

GL gluten **GA** garlic **N** nut **D** dairy
SHF shellfish **P** pork **S** soy

MILK CHOCOLATE PUDDING 12 **D**

torched marshmallow,
salted chocolate cookies

TRADEMARK'S CHOCOLATE **GL** **D** CHIP COOKIE SKILLET 12

malted chocolate gelato, chocolate ganache

SALTED CARAMEL BREAD PUDDING 12 **GL** **D**

buttermilk gelato

SMASHED CARROT CAKE **N** **D** **GL** IN A JAR FOR TWO 15

carrot ginger sherbet

CHILLED MATCHA "SOUP" 13

seasonal sorbet, berries

IL LABORATORIO DEL GELATO **D** SEASONAL SORBET & GELATO

4.50/SCOOP
12 FOR 3 SCOOPS