

APPETIZERS

BURRATA (GF)

Lioni Latticini Burrata, Salt Roasted Red and Golden Beets, Rosemary Sugar, Botarga
17

ANCIENT GRAIN SALAD

Little Farms Lettuce, Cucumbers, Pickled Pearl Onions, Cherry Tomatoes, Lentils, Farro, Quiona, and Citrus Honey Vinaigrette
14

BABY ARUGLA SALAD

Blue Cheese, Dried Cranberries, Molasses Dijon Dressing, Candied Pecans
15

HEIRLOOM SQUASH SOUP (GF)

Curry Spiced Pepitas, Roasted Butternut and Delicata Squash
17

SPAGHETTI SQUASH CARBONARA (GF)

Creme Fraisce, Sage, Smokey Shiitake, Ricotta Salata
17

BARNEGAT LIGHT DAYBOAT SCALLOPS

Crawfish Spaetzle, Sauce Bonnefemme
29/49

LOBSTER MAC AND CHEESE

Radiatore Pasta, Gruyere, Aged Cheddar, Tarragon, Parmesan Topping
25/35

MUSHROOM RISOTTO (GF)

Butter, Parmesan, Fresh Black Perigold Truffle
21/31

GRILLED ATLANTIC OCTOPUS

Caperberries, Green Olives, Grape Tomato, Pearl Onion, Roasted Garlic Broth, Cilantro, Calabrian Chili
25

RAPPHANNOCK OYSTERS, VA (GF)

White Balsamic Mignonette, Sriracha Cocktail Sauce, Hot Sauce, Lemon
21/29

ENTRÉES

SCAMPI

Trottolo Pasta, Wild Caught Shrimp, White Wine, Butter, Garlic, Parsley
29

HUDSON VALLEY FISHERIES STEELHEAD TROUT (GF)

Sweet Potato Goat Cheese Puree, Roasted Oyster Mushroom, Smoked Trout Caviar Sauce
35

DUCK BREAST

Slow Rendered, Farrow Risoto, Chestnuts, and Duck Currant Reduction
39

SHORT RIB RAGU

House Made Fettuccini, Braised Short Ribs, Red Wine Reduction, Pine Nut Gremolata
28

LOCAL LINE CAUGHT SWORDFISH

Grilled Moroccan Spiced Swordfish, Golden Raisin Quiona, Pencil Asparagus, Lemon Caper Tahini Sauce
45

AMISH STYLE SMOKED PORK CHOP (GF)

Creamed Polenta, Roasted Radish, Charred Scallion Vinaigrette
37

COOKS VENTURE ORGANIC PASTURE RAISED CHICKEN BREAST

Savory Leek and Cheese Bread Pudding, Hon Shimeji Mushrooms, Sauce Forestier
34

FILET MIGNON (GF)

8 oz Filet, Maitre 'd Butter, Potatoe Gratin, and Broccolini
55

VEAL PORTERHOUSE (GF)

Bone In and Grilled, with Cobbled Potatoes, Asparagus, and Wilbur Steak Sauce
57

SIDES

ROASTED ROOT VEGETABLES (GF)

Sweet Potato, Carrot, Celery Root, Honey Butter, Toasted Crushed Peanuts
10

CHILI GARLIC BROCCOLINI (GF)

Chili Oil, Garlic Chips, Red Pepper Flakes
12

POMMES DOUPHINE

Crisp Potato Puff, Truffle Salt, and Black Truffle Aioli
11

TOASTED BRUSSELS SPROUTS (GF)

Honey Butter, Bacon, Sunflower Seed Brittle
9

CRAFT COCKTAILS

ESPRESSO MARTINI

Stoli Vanilla Vodka, Espresso, Brown Sugar, Baileys, Kahluha, Chocolate Bitters

18

WINTER WHITE COSMO

Vodka, St. Germaine, Cointreau, White Cranberry

15

LAVISH LIVIN'

Botanist Gin, Italicus, Fresh Lime, and Grapefruit, Lavendar, and Ginger Beer

15

CHOCOLATE MANHATTEN

Maker's Mark Bourbon, Sweet Vermouth, Chocolate Bitters, Pinot Noir-Soaked Cherries

17

THE SMOKED PALOMA

Casemigious Repo, Mezcal, Lime and Grapefruit Juice

16

THE WILBUR FASHIONED

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters

17

FRENCH MARTINI

Absolute Citron, Chambord, Pineapple Juice

15

HIBISCUS MARTINI

Kettle 1 Vodka, Splash of Proseco, Edible Hibiscus Flower

16

OUR STORY

A revived setting with deep roots and layers of nuance, whose whimsical charm and grace captivates everyone who steps inside. A special place rife with history, full of positive energy, where everyone is welcome.

Built in 1864, The Wilbur emerges today, wholly renovated and reimagined, as the go to place for timeless celebrations. Rooted in the spirit of community, The Wilbur is a singular way to celebrate all life has to offer.



Ask a member of our team about our **Chef's Table** experience!

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

DRAFT BEER

GUINNESS

9

JUICE JOLT CITRUS IPA

Southern Tier Brewing Company 6.8%

9

LOST IN SUSPENSION IPA

Lost Tavern Brewing 7.8%

10

CHIMAY CINQ CENTS

Belgium 8%

14

SOUR MONKEY

Victory Brewing Co. 9.5%

11

FAT TIRE

New Belgium Brewing Co. 5.2%

9

WINES BY THE GLASS

SPARKLING

La Marca Prosecco Veneto, ITALY

12

ROSÉ

Les Dauphins, Cote Du Rhone Cuvee Speciale, Rhone Valley, FRANCE

12

WHITE

Primosole Organic Pinot Grigio Puglia, ITALY

10

Broadbent Vinho Verde, PORTUGAL

10

Red Tail Ridge Dry Riesling Finger Lakes, NEW YORK

14

Giesin Sauvignon Blanc Marlborough, NEW ZEALAND

12

Piquitos Moscato Valencia, SPAIN

12

Dreyer Reserve Chardonnay North Coast, CALIFORNIA

16

RED

Castel Sallegg Schiava Alto-Adige, ITALY

12

Vinas 3 by Row Eleven Pinot Noir, CALIFORNIA

14

Luberri Rioja, Seis de Luberri, SPAIN

14

Bindi Sergandi Chianti, ITALY

12

Liberty School Cabernet Sauvignon Paso Robles, CALIFORNIA

14

Argento "Organic" Malbec Uco Valley, ARGENTINA

14