

SNACKS

- Spicy Kirby Pickles 3
Crispy Pig Skin arbol, maple, salt 5
Duck Fat Popcorn truffle salt 3
Concord Grape Peanuts 3
Thrice Cooked Potatoes kimchi special sauce 5
Anadama Parker Rolls housemade, goat's cheese butter 4
Chicken Liver Toast country white sourdough, radish, cornichon 6
Cheese & Meat Selection seasonal compote, baguette 24

SMALL PLATES

- Fried Farmers Cheese chimichurri 7
Beet Cured Salmon sour cream, pickled onion 15
Steak Tartare egg yolk, pickled mushroom, focaccia 9
Braised Beef Cheek Poutine thrice cooked potatoes, cheese curds 15
Scotch Duck Egg duck sausage, frisee 14
Raw Snap Pea & Asparagus Salad pepitas, radish, feta 12
Romaine Wedge buttermilk bleu cheese, bacon, radish, crouton 12
Scallop & Lobster Sausage house crafted, bonnefoy sauce, pea shoots 17
Crispy Pork Belly tamarind glaze, spicy baked beans, heirloom radish 15
Calamari a la Plancha potato, arugala, kalamata olives 16
Cauliflower on Roti curried hummus, cucumber, yogurt 14

LARGE PLATES

- Steak & Greens green onion salsa verde, aged balsamic 20
Seared Scallops fregola, ramps, radish, asparagus 22
Maine Salmon NH Mushroom dressing, spinach, grapefruit 20
Trofie Pasta speck, english pea pesto, ricotta 16
Porchetta Sandwich N.H. raised roasted pork, arugula, Anna Rosa's baguette a la plancha, chips 16
The Pig Burger house crafted local grind, romesco, pickled pineapple, cheddar, chips 16
Chicken Paillard cremini mushroom, leek, green bean, garlic jus 18
Shrimp Linguini broccoli rabe, garlic butter sauce 19
Corned Beef Fried Rice rutabaga, cabbage, scallion, fried eggs 29 (for 2+)
Maine Mussels Pot leeks, cream, sourdough, "sailor style" 20 (for 2+)

SWEET

- Dulce de Leche Ice Cream Puff chocolate sauce 8
Torched Snowball almond, coconut 9
Strawberry Rhubarb Pavlova whipped cream, sesame crumble 8
Elvis Sundae peanut, banana, candied bacon, crunchy shell 12 (for 2+)

THE WILDER

RESTAURANT & BAR

DINNER

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THE WILDER

RESTAURANT & BAR

LUNCH

SNACKS

Spicy Kirby Pickles 3

Crispy Pig Skin | arbol, maple, salt 5

Duck Fat Popcorn | truffle salt 3

Thrice Cooked Potatoes | kimchi special sauce 5

Chicken Liver Toast | country white sourdough, radish, cornichon 6

Fried Farmers Cheese | chimichurri 7

Steak Tartare | egg yolk, pickled mushroom, focaccia 9

Cheese & Meat Selection | seasonal compote, baguette 24

PLATES

Braised Beef Cheek Poutine | thrice cooked potatoes, cheese curds 15

Scotch Duck Egg | duck sausage, frisee 14

Shakshuka | baked eggs, tomato, feta, baguette 12

Romaine Wedge | buttermilk bleu cheese, bacon, radish, crouton 12

Raw Snap Pea & Asparagus Salad | pepitas, radish, feta 12

Cauliflower on Roti | curried hummus, cucumber, yogurt 14

Spanish Tortilla | spicy pork & lobster sausage, broccoli rabe 12

Chicken & Beer Pancake | bacon bits, maple syrup 14

Crispy Pork Belly | tamarind glaze, spicy baked beans, heirloom radish 15

Steak & Greens | green onion salsa verde, aged balsamic 20

Chopped Cheese Sandwich | Maine MEat ground beef, jalapeno pickles, chips 15

Porchetta Sandwich | N.H. raised roasted pork, arugula, Anna Rosa's baguette a la plancha, chips 16

The Pig Burger | house crafted local grind, romesco, pickled pineapple, cheddar, chips 16

Shrimp Linguini | broccoli rabe, garlic butter sauce 19

Please let your server know if you have any food allergies - we will do our very best to accommodate *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BREAKFAST

Two Eggs, smoked bacon, potatoes, sourdough toast 10
Country Benedict, smoked ham, hollandaise, sourdough 13
Scallop Benedict, potato cake, asparagus, ramp hollandaise 15
Irish Benedict, corned beef hash, poached eggs, hollandaise 14
Frittata, spinach, goat's cheese, fresh greens 9
Chilaquiles, chicken tinga, green tomato, cotija 12
Shakshuka, baked eggs, tomato, feta, baguette 12
Chicken & Beer Pancake, bacon bits, maple syrup 14
Spanish Tortilla, spicy pork & lobster sausage, broccoli rabe 12
Pineapple Clafoutis, french custard, passionfruit whipped cream 7
Pancake, butter, maple syrup 5 - per cake
Grapes, yogurt, granola 6

LUNCH

Fried Farmers Cheese, chimichurri 7
Scotch Duck Egg, duck sausage, frisee 14
Romaine Wedge, buttermilk bleu cheese, bacon, radish 12
Seared Tuna Salad, avocado, radicchio, sunflower seeds, red quinoa 14
Chopped Cheese Sandwich, Maine MEat beef grind, jalapeno pickles, chips 15
Porchetta Sandwich, NH raised roasted pork, salsa verde, arugula, baguette, chips 16
Cauliflower on Roti, curried hummus, cucumber 14
Braised Beef Poutine, cheese curds, thrice cooked potatoes 15
The Pig Burger, house crafted local grind, romesco, pickled pineapple, smoked cheddar, chips 16
Crispy Pork Belly, tamarind glaze, spicy baked beans, heirloom radish 15
Steak & Greens, green onion salsa verde, aged balsamic 20
Cheese & Meat Selection, seasonal compote, baguette 24

SIDES

Banana Nut Bread, lemon poppy icing 3
Spicy Kirby Pickles 3
Thrice Cooked Potatoes 5
Sourdough Toast 2.5
Two Eggs, any style 3
Bacon 5

SWEET

Dulce de Leche Ice Cream Puff, chocolate sauce 8
Torched Snowball, almond, coconut 9
Strawberry Rhubarb Pavlova, whipped cream, sesame crumble 8
Elvis Sundae, peanut, banana, candied bacon, crunchy shell 12 (for 2+)

THE WILDER

RESTAURANT & BAR

BRUNCH

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HAPPY HOUR 3:30pm-5:30pm

BEVERAGE SPECIALS

\$5

"ESPRESSO" MARTINI ON NITRO

Nobl Coldbrew Coffee, Vodka, Allen's Coffee Brandy,
Bailey's Whipped Cream

MULES

Ginger, Lime, Ginger Beer & a spirit of your choosing

DRAFT BEERS

local draft selection

THE PIG BURGER, BEER, AND A SHOT \$20

house crafted local grind, romesco, pickled pineapple,
cheddar

LATE NIGHT 10pm-1am

Spicy Kirby Pickles 3

Crispy Pig Skin | arbol maple salt 5

Duck Fat Popcorn | truffle salt 3

Concord Grape Peanuts 3

Thrice Cooked Potatoes | kimchi special sauce 5

Anadama Parker Rolls | housemade, goat's cheese butter 4

Chicken Liver Toast | country white sourdough, radish, cornichon 6

Fried Farmers Cheese | chimichurri 7

Romaine Wedge | buttermilk bleu cheese, bacon, radish, crouton 12

The Pig Burger | house crafted local grind, romesco,
pickled pineapple, cheddar 16

Shakshuka | baked eggs, tomato, feta, baguette 12

Fried Chicken Sandwich | sriracha, radish, carrot 15

Cheese & Meat Selection | seasonal compote, baguette 24

Dulce de Leche Ice Cream Puff | chocolate sauce 8

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