WILSON CAFE
BRUNCH - SUMMER '23

SALADS + STARTERS

CHARCUTERIE
brown sugar smoked sausage-crepe mustard, grilled bread, cured meats, aged cheese 19

CAESAR
romaine hearts, herb cretonne, parmesan cheese, caesar dressing 12

STRAWBERRY FIELDS
spinach, arugula, feta cheese, candied walnuts, honey balsamic 14

COBB
chopped romaine, avocado, tomato, egg, blue cheese, bacon, chipotle ranch 18

add a protein to your salad: steak $10, shrimp $10, grilled or fried chicken $7

SANDWICHES

COMES WITH CHOICE OF HOUSE CHIPS, FRENCH FRIES, OR SIDE SALAD

HOT HAM & CHEESE
smoked ham, american cheese, smoked gouda 16

AVOCADO TURKEY CLUB
smoked turkey, lettuce, tomato, bacon, swiss, avocado 17

WILSON BURGER
leaf lettuce, sliced tomato, cheddar cheese, roasted garlic aioli, toasted bun
add: bacon, fried egg, avocado + $3 18

FRIED GREEN TOMATO BLT
leaf lettuce, heirloom tomato, hickory smoked bacon, roasted garlic aioli, toasted white bread 16

ENTREES

FARMERS BREAKFAST
two eggs cooked to order, toast, sausage or bacon, country potatoes 16

WESTERN OMELET
onions, peppers, ham, cheddar cheese, country potatoes 14

CHICKEN & WAFFLES
belgian waffle, fried chicken, maple syrup 17

SOUTHERN EGG SCRAMBLE
scrambled eggs, country potatoes, onions, peppers, spinach, bacon, sausage, cheddar cheese 17

FRENCH TOAST
bananas, maple syrup 8

CAJUN NOLA OMELET
three eggs, mozzarella, sausage, crab, shrimp, country potatoes 23

FRIED PORK CHOP
two eggs, sausage gravy, country potatoes 23

BEVERAGES

MIMOSA
passion fruit, pineapple, tropical, or orange juice & champagne 12

MIMOSA FLIGHT
passion fruit, pineapple, peach, and orange juice 20

BLOODY MARY
our homemade mix with Tito’s vodka, garnished with fresh and pickled vegetables, bacon, hot sauce, salt rim 14

ORANGE JUICE OR LEMONADE
freshly squeezed 8

MOUNTAIN BIRD Drip COFFEE 3

LATTE, BREVE, OR CAPPUCINO 6

ESPRESSO OR HOT TEA 3

FRENCH PRESS
small or large 4 / 8

SIDES

2 BUTTERMILK BISCUITS
+ honey 10
+ sausage gravy 12
+ chocolate gravy 12

CINNAMON ROLL 8

CHEESY GRITS 7

BACON OR SAUSAGE 7

COUNTRY POTATOES 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We will automatically add 20% gratuity to parties larger than five people.

EATATWILSON.COM
870.559.0222

Paired with wines from our Napa Valley vineyards, our menus honor the Delta with dishes that reflect the region’s diverse cultural influences and rich pastoral traditions.

Our talented chefs pay tribute to the area’s remarkable agricultural heritage and mark the seasons with ingredients fresh from The Orange garden and surrounding communities.

DIRECTOR OF CULINARY:
CHRISTOPHER MAYHEE

VP OF WILSON
CULINARY OPERATIONS:
TODD ROGERS