SANDWICHES

- Charcuterie: brown sugar smoked sausage, croque mustard, grilled bread, cured meats, aged cheese 19
- Spicy Fried Chicken: jalapeno jack cheese, bacon, pickle, chipotle ranch, toasted bun 17
- Wilson Burger: leaf lettuce, sliced tomato, cheddar cheese, toasted garlic aioli, toasted bun add: bacon, fried egg, avocado $1 18
- Fried Catfish Po-Boy: shredded lettuce, remoulade, tomato, pickle, toasted hoagie roll 18
- Fried Green Tomato BLT: leaf lettuce, pickles, broiled tomato, hickory smoked bacon, roasted garlic aioli, toasted white bread 16
- Hot Italian: cured meats, provolone, mozzarella, smoked gouda, lettuce, tomato, onion, vinaigrette 19
- Avocado Turkey Club: smoked turkey, leaf lettuce, tomato, bacon, provolone, avocado 17
- Hot Ham & Cheese: smoked ham, american cheese, smoked gouda 17

ENTREES

- Seared Herb Salmon Pesto: sautéed seasonal vegetables 23
- Jambalaya: shrimp, chicken, red peppers, mushrooms, sausage, spicy tomato sauce 26
- Hamburger Steak: mushroom & onion gravy, rice, green beans 20
- Fried Porkchops: sausage gravy, mashed potatoes, green beans 23
- Shrimp Alfredo Pasta: peppers, onions, broccoli, garlic cream sauce 21

SALADS

- Caesar: romaine hearts, herb croutons, parmesan cheese, caesar dressing 12
- Panzanella: romaine, heirloom tomato, mozzarella, seasoned croutons, red onion, cucumber, pesto dressing, balsamic glaze 18
- Strawberry Fields: spinach, arugula, feta cheese, candied walnuts, honey balsamic 14
- Mixed Greens: spring mix, goat cheese, apples, tomatoes, cucumber, radish, balsamic dressing 11

SIDES

- Garden Salad 9
- French Fries 8
- House Chips 8
- Seasonal Vegetables 9

HOT PATTIES

- Liberty: add chicken breast, 10% off
- Boundary: add beef patty, 10% off

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

We will automatically add a 20% gratuity to parties larger than five people.

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870.655.0222

WILSON CAFE
LUNCH – SUMMER ‘23

DIRECTOR OF CULINARY: CHRISTOPHER MAYHUE

VP OF WILSON CULINARY OPERATIONS: TODD ROGERS

Paired with wines from our Napa Valley vineyards, our menu honors 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 Grove gardens and surrounding communities.