

WILSON CAFE

DINNER

SMALL PLATES

FRIED CAULIFLOWER

lightly fried, drizzled with spicy chipotle ranch

13

DEVILED EGGS

Chef's daily selection

13

SMOKED BURRATA MOZZARELLA

arugula, tomatoes, pickled red onion, marcona almonds, house made baguette, pear compote, Balsamic glaze

14

CHARCUTERIE

creole mustard, daily bread, cured meats, aged cheeses

19

HOUSE WINGS

lemon pepper, buffalo, dry half dozen wings dozen wings

12

24

JUMBO LUMP CRAB CAKES

served with lemon aioli

22

Suggested wine pairing: Heitz Cellar Sauvignon Blanc Napa Valley 2019 \$65

SIDES

GARLIC SPINACH 9

HOUSE SALAD 9

ROASTED WINTER VEGETABLES 9

LOADED MASHED POTATOES 12

HAND CUT PUB FRIES 8

RUSTIC HOME STYLE BREAD

baked daily; served with compound butter

4

SALADS

CAESAR

romaine lettuce, garlic bread croutons, parmesan cheese, caesar dressing

12

SPINACH ARUGULA

brown sugar caramelized butternut squash, blue cheese, cranberries, pecans, maple vinaigrette

14

ORCHARD GREENS

mixed greens, goat cheese, pears, apples, spiced pumpkin seeds, apple cider vinaigrette

14

add a protein: steak \$10, shrimp \$10, grilled or fried chicken \$7

SANDWICHES

Comes with choice of house chips, house-cut fries, or side salad

SPICY FRIED CHICKEN

deep fried chicken breast, pepperjack cheese, bacon, pickles, chipotle ranch, toasted bun

17

WILSON BURGER

8 oz beef patty, lettuce, tomato, onion, pickle, cheddar cheese, roasted garlic aioli

18

add: bacon, fried egg, avocado \$3

FRIED CATFISH POBOY

fried catfish fillet, lettuce, tomato, pickle, tatar sauce, toasted hoagie roll

18

FROM THE FARM

JERK CHICKEN THIGH

dirty rice, black beans, cucumber & onion quick pickle

32

Suggested wine pairing: Montinore Estate Reserve \$52

SHORT RIB GNOCCHI

potato gnocchi, wild mushrooms, demi glace, finished with cream

34

Suggested wine pairing: Keenan 2018 Napa Valley \$60

JAMBALAYA

grilled chicken, andouille sausage, crawfish tails, bell peppers, onion, basmati rice, spicy tomato sauce

28

Suggested wine pairing: Ink grade Andersol, 2018 \$220

SEARED VEAL TENDERLOIN

parsnip truffle risotto, wild mushrooms port wine sauce

39

Suggested wine pairing: Montinore estates Reserve \$52

BONELESS FRIED CHICKEN

breast & thigh, buttermilk mashed potatoes, jalapeno honey glazed carrots

28

Suggested wine pairing: Brendel Everbloom Sauvignon Blanc, Napa 2019

A LA CARTE

8oz BEEF FILET

46

Suggested wine pairing: Heitz Cellars Cabernet, Napa, 2018 \$88

12oz AGED PORK RIBEYE

39

Suggested wine pairing: Brendel Cooper Reed 2019 Napa Valley \$50

16oz ANGUS BEEF RIBEYE

52

Suggested wine pairing: Lot C-91, Napa, 2017 \$130

CHICKEN FRIED VENISON

served with blackberry bourbon sauce

42

Suggested wine pairing: Rombauer Zinfandel 2020, St Helena \$65

4 SAUTÉED SHRIMP 16

FROM THE COAST

BBQ SALMON

Chipotle BBQ glaze, sauteed seasonal vegetables, Ralston Farms Basmati rice, cucumber & onion quick pickle

32

Suggested wine pairing: Tangent Sauvignon 2021 Edna Valley 2020 \$33

SAUTEED SEA BASS

butternut squash risotto, garlic spinach, white wine cream sauce

49

Suggested wine pairing: Chablis, Rolland Lavantrux \$73

BLACKENED LOCAL CATFISH

buttermilk mashed potatoes, fall & winter vegetables, lemon cream sauce

24

Suggested wine pairing: Stony Hill Riesling St. Helena 2020 \$80

SHRIMP ALFREDO

onions, bell pepper, broccoli, alfredo sauce

38

Suggested wine pairing: Brendel Noble One Chardonnay 2019 Napa Valley \$42

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, FISH, SOY, and SHELLFISH. For more information please speak with a manager.

STILL

LIQUID DEATH: The Alps \$4

WAIAKEA VOLCANIC: Hawaii \$5

VOSS: Norway \$6

ACQUA PANNA: Italy \$5

HILDON: England \$6

SPARKLING

LIQUID DEATH: The Alps \$4

SAN PELLEGRINO: Italy \$4

TOPO CHICO: Mexico \$4

SAINT GERON: France \$6

HILDON: England \$6

SIGNATURE COCKTAILS

DELTA SUNSET 14

Knob Creek whiskey, lemon, lime, simple, luxardo syrup

BLUES HIGHWAY ORCHID 14

Crop Organic Meyer lemon vodka, ginger liqueur, lemon, peach bitters, Crème de Violette, ginger beer

WILSON PEACH TEA 12

Rock Town Whiskey, fresh lemon, house made tea, house made peach syrup

CROP DUSTER 12

Bacardi White Rum, DiSaranno Amaretto, peach schnapps, fresh orange and lemon juice, luxardo cherry juice

PEAR CIDER MARGARITA 14

Milagro Reposado tequila, Gran Marnier, apple & pear cider

WILSON HOLY WATER 14

Tito's, Bacardi, Peach Schnapps, Blue Carraco, Pineapple juice, lemon juice, simple syrup and garnished with a cherry

SPIKED WARM APPLE CIDER 10

BRENDEL WINE FLIGHT 2 oz ea 35

Chardonnay, Cabernet, Sauvignon Blanc, Chorus Cuvee Rouge

BEER

Please ask your server what is currently on tap.

DOMESTIC 4

Budweiser, Bud Light, Michelob Ultra

IMPORT 5

Stella, Corona

CRAFT 6

Space Dust IPA, Blue Moon, Shiner Bock

BEER DRAFT FLIGHT 18

Learn more about Wilson and upcoming events



We will automatically add a 25% gratuity to parties larger than five people.

MADE FRESH DAILY