

The 
WILBUR
Mansion

Most dietary restrictions can be accommodated upon request.

APPETIZERS

BURRATA (GF)

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

BABY ARUGULA SALAD

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

WILBUR DEVILED EGGS

Three Deviled Eggs with Candied Bacon, and Chives
9

OYSTERS, VA (GF)

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

AVOCADO TOAST

Avocado Mousse, Sliced Avocado, Crushed Cashews, Pickled
Red Onion, Watermelon Radish, Smoked Paprika
13

SMOKED SALMON TARTINE

Thinly Sliced Smoked Salmon, Dill Creme, Cherry Tomato,
Capers, Pickled Mustard Seeds, Served Over A Bagel
17

ROASTED MUSHROOM FLATBREAD

Cauliflower Crust, Whipped Ricotta, Roasted Oyster and
Shitake Mushrooms, Caramelized Onions
14

ENTRÉES

BENEDICT FLIGHT

All served over an English Muffin
Maryland: Crab Cake, Poached Egg, Old Bay Hollandaise
New Jersey: Pork roll, Poached Egg, Salt, Pepper, Tomato Hollandaise
Pennsylvania: Chopped Sirloin, Caramelized Onion, Cheddar Hollandaise
24

SOUTH BETHLEHEM HOT CHICKEN BISCUIT

"Old Family Recipe" Biscuit, Fried Boneless Chicken, Hot Sauce, Dippy Egg
16

SEASONAL OMELET

Mushrooms, Bacon, Gruyere Cheese, Served with Breakfast Potatoes or Salad
14

THE CLASSIC

Two Eggs any Style, Breakfast Potatoes, Choice of Sausage or Bacon, Biscuit or Toasted Multigrain Bread
13

WILBUR BREAKFAST BOWL

Scrambled Eggs, Crispy Red Potatoes, Sausage, Bacon, Spinach, Caramelized Onion, Cheddar Cheese
14

STEAK AND EGGS

Choice of 8oz Filet, or 8oz Bavette, Two Eggs Any Style, Breakfast Potatoes, Biscuit or Grilled Multigrain Bread
Filet \$50 / Bavette \$35

S'MORES FRENCH TOAST

Local Honey Marshmallow, Chocolate Ganache, Graham Cracker Crumble
16

WILburger

Black Angus Patty, Nueskies Bacon Jam, Cheddar Cheese, Caramelized Onions, LTO, Pickle, Pub Sauce, Served with Crinkle Fries
17

Add Sunny Side Up Egg +3

CRAB CAKE (GF)

Jumbo Lump Crab Cake, Roasted Corn, Andouille Sausage, Roasted Shishito Peppers, Herbed Tartar Sauce
Single 30 Double 50

SCAMPI

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

SIDES

TWO EGGS ANY STYLE

5

BREAKFAST POTATOES

4

SAUSAGE

4

BISCUIT

3

BACON

4

FRESH FRUIT

4

TOASTED MULTIGRAIN BREAD

3

SWEETS

WARM CAST IRON MORAVIAN SUGAR CAKE

butterscotch, vanilla ice cream
9

CRAFT COCKTAILS

"WILBUR" BLOODY MARY

Stoli Elit Vodka, Housemade Bloody Mary Mix, Old Bay, Snow Crab Legs
17

FRENCH PRESSED SANGRIA FOR 2

Luberrri Seis Rioja Tempranillo, Spanish Brandy, Orange Juice
Fresh Fruit
23

MIMOSA FLIGHT

Mango Mimosa, Blackberry Lime Mimosa, Pomegranate Mimosa
27

FRENCH 75

Botanist Gin, Fresh lemon, Champagne
14

ESPRESSO MARTINI

Ketel One Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters
18

BELLINI "TINI"

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon & Strawberries
15

BLACKBERRY BRAMBLE SMASH

Basil Hayden Dark Rye, Blackberries, Aperol, Campari, Fresh Lemon, Egg White, Grapefruit Bitters
16

ROSÉ SPRITZER

Sparkling Rose, Fresh Lemon, Prosecco
13

CARAMEL MACCHIATO

Patron XO, Butter Shots, Baileys, Kahlua, Caramel, Homestead Roasters Nitro Cold Brew
15

SPICY PINEAPPLE MARGARITA

Casamigos Blanco, Grand Mariner, Agave, Fresh Lime Juice, Pineapple Juice
14

COFFEE

BY HOMESTEAD ROASTERS

REGULAR OR DECAF

3

ESSPRESSO

4.50

NITRO COLD BREW

9

CAPPUCCINO

6

CAFE LATTE

6

ORGANIC HOT TEAS

2.50

OUR STORY

Built in 1864, The Wilbur emerges today, wholly renovated and reimagined. Rooted in the spirit of community, it is the go-to place to celebrate all that life has to offer.

The Wilbur's whimsical charm and grace captivates everyone who steps inside. It's a place alive with history and positive energy, where everyone is welcome.



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

MANGO RAYS AMERICAN PALE WHEAT

Southern Tier Brewing Company 5%
10

FUNK BREW CITRUS IPA

Funk Brewery 6.1%
10

CHIMAY CINQ CENTS

Belgium 8%
14

LOST TAVERN ONOMATOPOEIA

Lost Tavern Brewing 7.5%
11

TROEGS SUNSHINE PILSNER

Troegs Independent Brewing 4.5%
10

WINES BY THE GLASS

SPARKLING

LA MARCA PROSECCO VENETO, ITALY
12

MALVIRA SPARKLING ROSE RIVE GAUGHE, 2021
16

WHITE

GIESIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND
12

PRIMOSOLE ORGANIC PINOT GRIGIO PUGLIA, ITALY
10

ACROBAT PINOT GRIS, OREGON
12

LICIA ALBARINO RIAS BAIXAS, SPAIN
12

RED TAIL RIDGE DRY RIESLING FINGER LAKES, NEW YORK
14

MARCHESE LUCA SPINOLA GAVI DI TASSAROLO DOCG, ITALY
14

PIQUITOS MOSCATO VALENCIA, SPAIN
12

DREYER RESERVE CHARDONNAY NORTH COAST, CALIFORNIA
16

JORDAN CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA
20

ROSÉ

LES DAUPHINS, COTE DU RHONE CUVEE SPECIALE, RHONE VALLEY, FRANCE
12

RED

VINAS 3 BY ROW ELEVEN PINOT NOIR, CALIFORNIA
14

CARLETTO MONTEPULCIANO D'ABRUZZO, DOC, ABRUZZO
12

SHADOW HILL MERLOT COLUMBIA VALLEY, WASHINGTON
12

LUBERRI RIOJA, SEIS DE LUBERRI, SPAIN
14

BINDI SERGANDI CHIANTI, ITALY
12

LIBERTY SCHOOL CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA
14

MARKHAM CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA
26

ARGENTO "ORGANIC" MALBEC UCO VALLEY, ARGENTINA
14

LANCASTER ESTATE WINEMAKER'S CUVÉE BORDEAUX BLEND, CALIFORNIA
20