

# The WILBUR Mansion

Most dietary restrictions can be accommodated upon request.

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## SMALL PLATES

### MARGHERITA FLATBREAD (GFF) 14

House Made Tomato-Basil Sauce / EV00 / Buffalo Burrata / Fresh Basil / Parmigiano-Reggiano

### BEEF CARPACCIO (GFF) 17

Thin-Sliced, Pepper-Crusted Filet Mignon / Pickled Shallot / Capers / Charred Lemon / EV00 / Parmigiano-Reggiano / Grilled Toast Points

### LAMB SMASH BURGERS (GFF) 18

Merguez-Spiced Lamb / Greek Feta / Pickled Shallots / Tomato Confit / House-Made Dill Aioli

### GAMBAS AL AJILLO (GF) 18

Sautéed Shrimp / Cucumber Feta Salad / Lemon Garlic White Wine Butter

### CHARRED OCTOPUS (GF) 17

Grilled Spanish Octopus / Blistered Bell Pepper / Red Pepper Coulis / Bello Olive Oil / Charred Lemon / Fresh Herbes de Provence

### BACON-WRAPPED SCALLOPS (GF) 24

Applewood-Smoked Bacon / Fresh Diver Scallops / Pineapple-Ginger Soy Glaze

### FLAMING SAGANAKI (GFF) 20

Pan Fried Kefalograviera Cheese / Fresh Lemon / Toasted Pita / Brandy Flambé

### ESPANA MUSSELS (GF) 16

P.E.I Mussels / Spanish Chorizo / Roasted Garlic / Vidalia Onion / Slow Roasted Tomato / Charred Lemon

### ROASTED ITALIAN PEPPERS (GF) 14

Stuffed Baby Bell Peppers / Sweet Italian Sausage / Parmigiano Reggiano / Tomato-Basil / Fresh Herbs

### HOUSE MADE SHORT RIB RAVIOLI 16

Caramelized Onion / Brie / Wild Mushroom / Sherry Cream

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## SALADS AND SOUPS

### INSALATA di CAPRESE (GF) 18

Campania Tomatoes / Buffalo Burrata / Aged Balsamic / Toasted Pine Nuts / Basil Oil

### CAESAR SALAD (GFF) 15

Fresh Romaine Lettuce / House-Made Caesar Dressing / Garlic Croutons / Grana Padano Cheese

### CLASSIC GREEK SALAD (GF) 16

Farm Tomato / Cucumbers / Ruby Onion / Kalamata Olives / Imported Greek Feta / Fresh Oregano / Feta Vinaigrette

### SOUP du JOUR 12

Chef's Daily Inspiration

### LEMON CHICKEN AND ORZO SOUP (GFF) 13

Herb Roasted Chicken / Bone Broth / Farm Vegetables / Orzo

**ADD ON'S: SCALLOPS 21 | SALMON 16 | SHRIMP 12**

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## ENTRÉES

### FLORENTINE CHICKEN (GF) 32

Airline Chicken Breast / Spinach / Sun Dried Tomato / Feta Cream / Crispy Prosciutto

### GARLIC PARMESAN SALMON (GFF) 34

Encrusted Salmon / Roasted Garlic / Parmigiano Reggiano / Buttered Couscous / Roasted Brussel / Lemon Caper Cream

### BRAISED SHORT RIB (GF) 36

Beef Short Rib Medallions / Garlic-Herb Whipped Potato / Tri-Colored Baby Carrots / Cipollini Onion / Red Wine Demi-Glace / Fresh Horseradish

### WILBUR PORK CHOP (GF) 38

Chive-Gruyere Whipped Potato / Brown Butter Roasted Carrot / Cognac-Dijon Demi

### FRUTTI DI MARE (GFF) 42

Seared Scallop / P.E.I Mussels / Garlic Shrimp / Fresh Jumbo Crab / Fresh Fettuccine / Roasted Tomato Broth / Grilled Bread

### FRESH BRANZINO (GF) 39

Whole Roasted Branzino / Fresh Thyme and Rosemary / EV00 / Charred Lemon / Capers / Tomato Confit

### TUSCAN RIBEYE (GF) 42

Aged-Beef Tallow Roasted Fingerling Potatoes / Caramelized Cipollini Onion / Broccolini / Tomato Confit Compound Butter

### PAN SEARED SCALLOPS (GF) 47

Sweet Corn Polenta / Dry Spanish Chorizo / Cipollini Onion / Charred Bell Pepper / Asparagus Tips

### FILET AU POIVRE (GF) 55

Toasted Peppercorns / Blistered Cherry Tomato/ Charred Asparagus / Wild Mushrooms / Sherry Cream

### CRAB CAKE (GF) Single 32 Double 55

Jumbo Lump Crab Cake / Sautéed Broccolini / Roasted Fingerling Potatoes / Herbed Tartar Sauce

### HERB GRILLED LAMB CHOPS 45

Grilled Lamb Chops / Warm Couscous Salad / Roasted Artichokes / Greek Olive / Sun Dried Tomatoes / Mint Gremolata / Basil Oil

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## SIDES

### TRI-COLORED BABY CARROTS (GF) 10

Brown Butter Sauce

### GRILLED CIABATTA / WHIPPED BUTTER 6

### SWEET CORN POLENTA (GF) 12

### SAUTEED BROCCOLINI (GF) 12

### ROASTED BRUSSELS SPROUTS (GF) 12

Applewood Smoked Bacon / Hot Honey / Balsamic Drizzle

### CHARRED ASPARAGUS (GF) 12

### ROASTED FINGERLING POTATOES (GF) 12

(GF)- Gluten free dishes.

(GFF)- Gluten free friendly dishes. Can be made gluten free upon request. **+\$2 for substitute.**

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

# CRAFT COCKTAILS

## ESPRESSO MARTINI 18

Ketel One Vodka / Espresso / Brown Sugar / Kahlua, Chocolate Bitters (*Sweet, Rich*)

## MANHATTAN NOIR 17

Rittenhouse Rye / Averna / Cabernet Sauvignon, Cherry Heering / Angostura Bitters (*Bitter/Sweet, Minerally*)

## THE WILBUR "TINI" 17

Ketel One Vodka / House Brine / Taleggio Stuffed Olives (*Savory, Dry*)

## GIMLET NOUVEAU 15

Tanqueray 10 / Citrus Cordial / Lime (*Sweet/Sour, Fruity*)

## SMOKE & FIRE 17

Jalapeño Tequila / Lime juice / Mezcal / Canton Ginger Liqueur / Green Chartreuse (*Sour, Spicy/Smoky*)

## THE WILBUR FASHIONED 17

Woodford Reserve / Vanilla Bean / Brown Sugar / Orange Bitters (*Sweet, Aromatic*)

## FIRESIDE SOUR 16

Basil Hayden / Lemon / Maple Syrup / Coffee Oil / Absinthe (*Sour, Rich*)

## WINTER WHITE COSMO 15

Titos / St Germaine / Cointreau / White Cranberry Juice (*Fruity, Floral*)

## LOST IN THYME 16

Ketel One Botanical / Botanist Gin / Cranberry Juice / Lemon / Thyme / Brut Sparkling

## LONDON HAZE 16

Botanist / Grapefruit Juice / Lemon, Italicus / Earl Grey Syrup (*Sour, Floral/Aromatic*)

# DRAFT BEER

Please ask for our weekly selection.

# NON ALCOHOLIC

## FLAVORED ITALIAN SODA 7

Dragon Fruit / Coconut / Apple / Geisha Cascara  
Featuring Roj Premium Cane Sugar Syrup

## SODA 3.5

Coke / Diet Coke / Sprite / Ginger Ale

## MOCKTAILS 9

Pomegranate Mule  
Dragon Fruit Mint Lemonade

## HOT BEVERAGES

Coffee 3  
Espresso 4.5  
Cappuccino 6  
Latte 6  
Hot Tea 2.5

# WINES

## SPARKLING & CHAMPAGNE

99 Rocchina Prosecco Brut DOC / Italy 12 | 48

101 Malvira Rive Gauche Sparkling Rosé / Italy 16 | 64

Scacciadiavoli Rosé Vino Spumante Brut / Umbria / Italy 75

106 Barone Pizzini Franciacorta Extra Brute / Italy 150

111 Louis Roederer Brut Champagne / France 140

110 Veuve Clicquot Yellow Label Brut / Champagne / France 140

## WHITE

201 Marchese Luca Spinola Gavi / Cortese / Piedmont / Italy 2023 14 | 56

Anterra Pinot Grigio / Sicily 2022 10 | 40

205 Acrobat Pinot Gris / Oregon 2022 12 | 48

211 Red Tail Ridge Dry Riesling / Finger Lakes / NY 2023 14 | 56

Wairau River, Sauvignon Blanc / Marlborough / New Zealand 2022 14 | 56

220 Licia Albariño / Rías Baixas / Spain 2023 12 | 48

227 Albert Bichot Chablis / Burgundy / France 85

233 Pra Soave Classico / Veneto / Italy 50

251 Aviary Chardonnay / Napa Valley / CA 2022 16 | 40

## ROSÉ

IL Rosé di Casanova / Italy 14 | 54

297 Studio by Miraval Rosé / Provence / France 12 | 48

298 La Spinetta il Rosé di Casanova / Tuscany 2023 68

## RED

403 Dr. Konstantin Frank / Pinot Noir / Finger Lakes / NY 2019 12 | 48

422 Luberri Seis de Luberri / Tempranillo / Rioja Alavesa / Spain 2020 14 | 50

439 Bindi Sergardi Chianti Classico / Tuscany / Italy 40

504 Shadowhill Merlot / Columbia Valley / WA 12 | 48

524 Sean Minor / Cabernet Sauvignon / Paso Robles CA 2022 15 | 56

525 Ridge Zinfandel / Paso Robles / CA 2020 80

429 Louis Bernard Châteauneuf-du-Pape / Rhône Valley / France 110

500 Argento Estate Organic Malbec / Mendoza / Argentina 2018 14 | 50

Markham Cabernet Sauvignon / Napa Valley / CA 2020 105

Justin Cabernet Sauvignon / Paso Robles / CA 20 | 95