

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

ANCIENT GRAIN SALAD

Little Farms Lettuce, Cucumbers, Pickled Pearl Onions,
Cherry Tomatoes, Lentils, Farro, Quinoa, Citrus Honey
Vinaigrette
14

BABY ARUGULA SALAD

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

HEIRLOOM SQUASH SOUP (GF)

Curry Spiced Pepitas, Roasted Butternut, Delicata Squash
17

SPAGHETTI SQUASH CARBONARA (GF)

Crema Fraische, Sage, Smokey Shiitake, Ricotta Salata
17

BARNEGAT LIGHT DAYBOAT SCALLOPS

Crawfish Spatzle, Sauce Bonnefemme
29/49

LOBSTER MAC AND CHEESE

Radiatore Pasta, Gruyere, Aged Cheddar, Tarragon, Parmesan
Topping
25/35

MUSHROOM RISOTTO (GF)

Butter, Parmesan, Fresh Black Perigold Truffle
21/31

GRILLED ATLANTIC OCTOPUS

Caperberries, Green Olives, Grape Tomato, Pearl Onion,
Roasted Garlic Broth, Cilantro, Calabrian Chili
25

RAPPHANNOCK OYSTERS, VA (GF)

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

SHRIMP COCKTAIL

Cocktail Sauce, Lemon
12

ENTRÉES

CRAB CAKE (GF)

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

GRILLED PUREBRED ELYSIAN FIELDS LAMB STEAK

Mint Puree, Carrot Custard, Spring Peas, Smoked Carrots, Grilled Ramps
42

SCAMPI

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

HUDSON VALLEY FISHERIES STEELHEAD TROUT (GF)

Sweet Potato Goat Cheese Puree, Roasted Oyster Mushroom, Smoked Trout Caviar Sauce
35

DUCK BREAST

Slow Rendered, Farrow Risoto, Chestnuts, Duck Currant Reduction
39

SHORT RIB RAGU

House Made Fettuccini, Braised Short Ribs, Red Wine Reduction, Pine Nut Gremolata
28

LOCAL LINE CAUGHT SWORDFISH

Grilled Moroccan Spiced Swordfish, Golden Raisin Quinoa, Pencil Asparagus, Lemon Caper Tahini Sauce
45

AMISH STYLE SMOKED PORK CHOP (GF)

Creamed Polenta, Roasted Radish, Charred Scallion Vinaigrette
37

BLACK TRUFFLE CHICKEN (GF)

Chicken Breast Slow Roasted, Black Truffles, Braised Tuscan Kale, Simmered Black Eyed Peas, Italian Summer Truffle Gravy
34

FILET MIGNON (GF)

8 oz Filet, Maitre 'd Butter, Potato Gratin, Broccolini
55

BONE IN VEAL CHOP (GF)

Bone In and Grilled, Cobbled Potatoes, Asparagus, Wilbur Steak Sauce
57

SIDES

ROASTED ROOT VEGETABLES (GF)

Sweet Potato, Carrot, Celery Root, Honey Butter,
Toasted Crushed Peanuts
10

CHILI GARLIC BROCCOLINI (GF)

Chili Oil, Garlic Chips, Red Pepper Flakes
12

POMMES DOUPHINE

Crisp Potato Puff, Truffle Salt, and Black Truffle
Aioli
12

TOASTED BRUSSELS SPROUTS (GF)

Maple Butter, Bacon, Sunflower Seed Brittle
9

CRAFT COCKTAILS

ESPRESSO MARTINI

Stoli Vanilla Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters

18

CLEMENTINE COSMO

Orange Vodka, St. Germaine, Cointreau, White Cranberry

15

LAVISH LIVIN'

Botanist Gin, Italicus, Fresh Lime, and Grapefruit, Lavendar, and Ginger Beer

15

BOURBON PEACH MULE

Maker's Mark Bourbon, Peach Liquor, Ginger Beer, Fresh Lime

14

THE SMOKED PALOMA

Casemigous Repo, Mezcal, Lime and Grapefruit Juice

16

THE WILBUR FASHIONED

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters

17

BASIL LEMON DROP

Absolute Citron, Italicus, Lemon Sugar, Basil

16

BLUEBERRY MOJITO

Blueberry Vodka, Fresh Lemon, Mint, Blueberry Puree, Club Soda

14

CUCUMBER CHILLER

Grey Goose Pear, St. Germaine, Cucumbers, Lemon, Club Soda

13

OUR STORY

A revived setting with deep roots and layers of nuance, whose whimsical charm and grace captivates everyone who steps inside. A special place rife with history, full of positive energy, where everyone is welcome.

Built in 1864, The Wilbur emerges today, wholly renovated and reimagined, as the go to place for timeless celebrations. Rooted in the spirit of community, The Wilbur is a singular way to celebrate all life has to offer.



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

SWEETWATER H.A.Z.Y. IPA

SweetWater Brewing Company 6.2%

10

SQUEEZY RIDER WEST COAST IPA

Deschutes Brewery 7%

10

CHIMAY CINQ CENTS

Belgium 8%

14

SOUR MONKEY

Victory Brewing Co. 9.5%

11

TROEGS SUNSHINE PILSNER

Troegs Independent Brewing 4.5%

10

WINES BY THE GLASS

SPARKLING

La Marca Prosecco Veneto, ITALY

12

ROSÉ

Les Dauphins, Cote Du Rhone Cuvee Speciale, Rhone Valley, FRANCE

12

WHITE

Primosole Organic Pinot Grigio Puglia, ITALY

10

Broadbent Vinho Verde, PORTUGAL

10

Red Tail Ridge Dry Riesling Finger Lakes, NEW YORK

14

Giesin Sauvignon Blanc Marlborough, NEW ZEALAND

12

Piquitos Moscato Valencia, SPAIN

12

Dreyer Reserve Chardonnay North Coast, CALIFORNIA

16

RED

Castel Sallegg Schiava Alto-Adige, ITALY

12

Vinas 3 by Row Eleven Pinot Noir, CALIFORNIA

14

Luberry Rioja, Seis de Luberry, SPAIN

14

Bindi Sergandi Chianti, ITALY

12

Liberty School Cabernet Sauvignon Paso Robles, CALIFORNIA

14

Argento "Organic" Malbec Uco Valley, ARGENTINA

14