

The 
WILBUR
Mansion

Most dietary restrictions can be accommodated upon request.

SMALL PLATES

WILBUR WEDGE SALAD 15

Iceberg Lettuce / Cherry Tomatoes / Fried Red Onions / Blue Cheese Crumbles / Smoked Bacon / House-made Blue Cheese Dressing / Balsamic Reduction

WILBUR DEVILED EGGS 9

Three Deviled Eggs / Candied Bacon / Chives

CHARCUTERIE BOARD 29

Authentic Italian Meats / Cheeses / Crackers / Toast Points

AVOCADO TOAST 13

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

SMOKED SALMON TARTINE 17

Thinly Sliced Smoked Salmon / Dill Creme / Cherry Tomato / Capers / Pickled Mustard Seeds / Bagel

ROASTED MUSHROOM FLATBREAD 14

Cauliflower Crust / Whipped Ricotta / Wild Mushrooms / Caramelized Onions

YOGURT PARFAIT 11

Seasonal Compote / House-made Granola / Local Honey / Fresh Fruit

ENTRÉES

BENEDICT FLIGHT 24

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 / Poached Egg / Caramelized Onion / Cheddar Hollandaise

FORBIDDEN RICE & QUINOA BOWL 15

Black Rice / Quinoa / Spinach / Mushrooms / Tomatoes / Avocado / Goat Cheese / Two Eggs Any Style

SOUTH BETHLEHEM HOT CHICKEN BRIOCHE 16

Fried Boneless Chicken / Hot Sauce / Dippy Egg / Brioche

SEASONAL OMELET 15

Red Onion / Bell Pepper / Fresno Pepper / Heirloom Tomato / Avocado / Green Goddess Dressing

THE CLASSIC 13

Two Eggs Any Style / Breakfast Potatoes / Choice of Sausage or Bacon / Toasted Multigrain Bread

WILBUR BREAKFAST BOWL 14

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

STEAK AND EGGS 35

Skirt Steak / Two Eggs Any Style / Breakfast Potatoes / Grilled Multigrain Bread

TRIPLE BERRY FRENCH TOAST 16

Brioche Baked and Candied / Strawberry Coulis / Whipped Cream / Blueberry Compote

Wilburger 17

Black Angus Beef Patty / Bacon Jam / Cheddar Cheese / Caramelized Onions / LT0 / Pickles / House Pub Sauce / French Fries

Add Sunny Side Up Egg +3

CRAB CAKE (GF): Single 32 Double 55

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

LOBSTER RAVIOLI ROSA 33

House-made Lobster Ravioli / Ricotta / Cent'anni Old Vodka Sauce / Grana Padano Cheese

SIDES

TWO EGGS ANY STYLE 5

BREAKFAST POTATOES 4

SAUSAGE 4

BACON 4

FRESH FRUIT 4

TOASTED MULTIGRAIN BREAD 3

SWEETS

ASK TO SEE OUR DESSERT MENU

CRAFT COCKTAILS

"WILBUR" BLOODY MARY 17

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

FRENCH PRESSED SANGRIA FOR 2: 23

Luberrri Seis Rioja Temperrillo, Spanish Brandy, Orange Juice Fresh Fruit

MIMOSA FLIGHT 27

Mango Mimosa, Blackberry Lime Mimosa, Pomegranate Mimosa

FRENCH 75 14

Botanist Gin, Fresh Lemon, Champagne

ESPRESSO MARTINI 18

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

BELLINI "TINI" 15

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon and Strawberries

BLACKBERRY BRAMBLE SMASH 16

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

ROSÉ SPRITZER 13

Sparkling Rose, Fresh Lemon, Prosecco

CARAMEL MACCHIATO 15

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

SPICY PINEAPPLE MARGARITA 14

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

BREAKFAST AT TIFFANYS 13

Peach Liqueur, Lemon, Blue Curaco, Sugar Rim

DRAFT BEER

Please ask for our weekly selection.

COFFEE

FROM HOMESTEAD COFFEE ROASTERS

COFFEE 3

ESPRESSO 4.50

CAPPUCCINO 6

CAFÉ LATTE 6

ORGANIC TEAS 2.50

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

WINES

SPARKLING & CHAMPAGNE

La Marca Prosecco Veneto / Italy 12 | 48

Scacciadiavoli Rosé Vino Spumante Brut / Umbria / Italy 75

Barone Pizzini Franciacorta Extra Brute / Italy 125

Louis Roederer Brut Champagne / France 140

Veuve Clicquot Yellow Label Brute / Champagne / France 140

WHITE

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

Acrobat Pinot Gris / Oregon 2022 12 | 48

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

Spy Valley Sauvignon Blanc / Marlborough / New Zealand 2023 50

Licia Albariño / Rias Baixas / Spain 2023 12 | 48

Albert Bichot Chablis / Burgundy / France 85

Pra Soave Classico / Veneto / Italy 50

Aviary Chardonnay / Napa Valley / CA 2022 16 | 40

ROSÉ

IL Rosé di Casanova / Italy 14 | 54

Studio by Miraval Rosé / Provence / France 60

RED

Sean Minor Pinot Noir / Central Coast / CA 2022 14 | 50

Bindi Sergardi Chianti Classico / Tuscany / Italy 12 | 40

Leviathan Red Blend / California 2020 20 | 80

Shadowhill Merlot / Columbia Valley / WA 12 | 40

Ridge Zinfandel / Paso Robles / CA 2020 90

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

Argento Estate Organic Malbec / Mendoza / Argentina 2018 14 | 40

Ciacci Piccolomini Brunello di Montalcino / Tuscany / Italy 165

Liberty School Cabernet Sauvignon / Paso Robles / CA 14 | 40

Markham Cabernet Sauvignon / Napa Valley / CA 2020 105

Justin Cabernet Sauvignon / Paso Robles / CA 20 | 95



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