

# The WILBUR Mansion

Most dietary restrictions can be accommodated upon request.

## SMALL PLATES

### BURRATA TOAST (GFF) 21

Asparagus Pesto / Ciabatta / White Truffle Oil

### DEVILED EGGS (GF) 9

Three Deviled Eggs / Candied Bacon / Chives

### BEEF CARPACCIO (GF) 17

Thin-Sliced Pepper-Crusted Filet / Pickled Shallots / Capers / Charred Lemon / EV00 / Parmigiano / Toast Points

### AVOCADO TOAST (GFF) 16

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

### YOGURT PARFAIT (GF) 11

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

### WILBUR WEDGE SALAD (GFF) 15

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

## BOARDS

### CHARCUTERIE BOARD (GFF) 29

Authentic Italian Meats / Chef's Selection of Artisanal Cheeses / Fig Jam / Dijon Mustard / Truffle Honey / Rosemary Crackers / Toast Points

### SMOKED SALMON BOARD (GFF) 26

Toasted Bagel Halves / Smoked Salmon / Lemon-Dill Cream Cheese / Capers / Pickled Shallots / Cucumber / Tomato Confit / Poached Egg / Fresh Herbs

### ARTISAN BUTTER BOARD (GFF) 17

Whipped Sea Salt Butter / Bourbon Brown Sugar Butter / Tomato Confit Butter / Ciabatta / Rosemary Crackers

Add Burrata +5

Add Charred Prosciutto Rosettes +6

### SAVORY WAFFLE BOARD 22

Belgian Waffle / Crispy Fried Chicken / Whipped Herbed Butter / Hot Honey / Hard-Boiled Egg Halves / House-Made Slaw

Add Poached Egg +3

### THE WILBUR WAFFLE BOARD 19

Belgian Waffle / Seasonal Berries / Whipped Strawberry Cream Cheese / Nutella / Maple Syrup

Add Applewood Smoked Bacon +4

Add Pork Sausage Links +4

## ENTRÉES

### BENEDICT FLIGHT 24

Crab Cake / Pork Roll / Short Rib / English Muffin / House Hollandaise Trio

### LEMON RICOTTA PANCAKES 17

Lemon Zest Ricotta Batter / Warm Berry Compote / Whipped Lemon Crème / Maple Syrup

### TRIPLE BERRY FRENCH TOAST 16

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

### LAMB SMASH BURGER (GFF) 18

Merguez-Spiced Lamb / Greek Feta / Pickled Shallots / Tomato Confit / Dill Aioli / Brioche / French Fries

### WILburger (GFF) 17

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

Add Sunny Side Up Egg +3

### BREAKFAST BOWL (GF) 14

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

### WILBUR MEAT LOVER'S OMELET (GFF) 17

Applewood Smoked Bacon / Pork Sausage / Smoked Ham / Caramelized Onion / Cheddar Cheese / Breakfast Potatoes / Toasted Sprouted Multigrain

### MARKET VEGETABLE OMELET (GFF) 16

Tomato Confit / Spinach / Red Onion / Bell Pepper / Smoked Gouda / Breakfast Potatoes / Toasted Sprouted Multigrain

### THE CLASSIC (GFF) 13

Two Eggs Any Style / Applewood Smoked Bacon or Pork Sausage Links / Breakfast Potatoes / Toasted Sprouted Multigrain

### STEAK AND EGGS (GFF) 35

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

### GARLIC PARMESAN SALMON (GFF) 34

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

### FRUTTI di MARE (GFF) 42

Seared Scallops / P.E.I. Mussels / Garlic Shrimp / Fresh Jumbo Crab / Fresh Fettuccine / Roasted Tomato Broth / Toast Points

## SIDES

TWO EGGS ANY STYLE (GF) 5

BREAKFAST POTATOES (GF) 4

SAUSAGE (GF) 4

BACON (GF) 4

FRESH FRUIT (GF) 4

TOASTED MULTIGRAIN BREAD 3

## SWEETS

ASK TO SEE OUR DESSERT MENU

(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

# COCKTAILS

## LAVENDER FRENCH 75 16

The Botanist Gin / Fresh Lemon Juice / Lavender Syrup / Champagne

## WILBUR RED SANGRIA 12

Merlot / Chianti / Cointreau / Brandy / Orange Juice / Simple Syrup / Fresh Fruit

## WILBUR WHITE SANGRIA 12

Pinot Gris / Dry Riesling / St. Germain / Peach Schnapps / Lemonade / Fresh Fruit

## MIMOSA FLIGHT 27

Mango Mimosa, Blackberry Lime Mimosa, Pomegranate Mimosa

## STRAWBERRY BASIL SPRITZ 15

Aperol / House-Infused Strawberry Basil Grey Goose Vodka / Fresh Lemon Juice / La Marca Prosecco / Soda Water

## ESPRESSO MARTINI 18

Ketel One Vodka / Fresh Espresso / Brown Sugar / Baileys Irish Cream / Kahlúa / Chocolate Bitters

## THE WILBUR BLOODY MARY 17

Ketel One Vodka / House-made Bloody Mary Mix / Old Bay / Snow Crab Legs

## BELLINI "TINI" 15

Strawberry Vodka / Peach Liqueur / La Marca Prosecco / Fresh Lemon & Strawberries

## SPICY PINEAPPLE MARGARITA 14

Casamigos Blanco Tequila / Grand Marnier / Agave / Fresh Lime Juice / Pineapple Juice / Jalapeño

## THE WILBUR FASHIONED 17

Woodford Reserve Bourbon / Madagascar Vanilla Bean / Brown Sugar / Angostura Orange Bitters

## GIMLET NOUVEAU 15

Bombay Sapphire Gin / Fresh Lime / Housemade Citrus Cordial

# REFRESHING MOCKTAILS

## SPRING FIZZ 10

Hibiscus Tea / Honey Syrup / Lemon Juice / Soda Water / Lemon Wheel & Edible Flower Garnish

## COCONUT CREAMSICLE 12

Creamy Dreamy Blend of Coconut Milk / Fresh Orange Juice / Vanilla Syrup / Hint of Nutmeg / Toasted Coconut Rim

## STRAWBERRY BASIL SPRITZER 10

Strawberry Basil Infusion / Lemon Juice / Sparkling Water / Basil Sprig & Strawberry Garnish

# 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

## 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



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