

Most dietary restrictions can be accommodated upon request.

APPETIZERS

BURRATA (GF) 17

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

ANCIENT GRAIN SALAD 14

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

BABY ARUGULA SALAD (GF) 15

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

LOBSTER BISQUE 12

Classic Lobster Bisque Seasoned with Sherry, Lobster Claw and Knuckle Meat, Topped with Creme Fraiche & Chives

CHARCUTERIE BOARD 24

Black Pepper Salami, Eighteen Month Aged Tennessee Country Ham "Tennshootoe", Point Reyes Blue Cheese, Six Year Aged Beemster XO Dutch Gouda, Black Truffle Honey, Dijon Mustard, Grapes, Dried Apricots, Rosemary Crackers, Grilled Bread

SPAGHETTI SQUASH CARBONARA (GF) 17

Creme Fraiche, Sage, Smokey Shiitake, Ricotta Salata

SCALLOPS, BARNEGAT BAY, NJ (GF) 27/47

Pan Seared, Lemon Almondine, Creamy Cheese Polenta, Arugula & Pom Seed Salad

LOBSTER MAC AND CHEESE 25/35

Radiatore Pasta, Gruyere, Aged Cheddar, Tarragon, Parmesan Topping

MUSHROOM RISOTTO (GF) 21/31

Butter, Parmesan, Fresh Black Perigold Truffle

GRILLED ATLANTIC OCTOPUS 25

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

LOCAL OYSTERS (GF) 21/29

White Balsamic Mignonette, Sriracha Cocktail Sauce, Hot Sauce, Lemon

SHRIMP COCKTAIL (GF) 12

Cocktail Sauce, Lemon

ENTRÉES

CRAB CAKE (GF) Single 30 Double 50

Jumbo Lump Crab Cake, Roasted Corn, Andouille Sausage, Roasted Shishito Peppers, Herbed Tartar Sauce

GRILLED PUREBRED ELYSIAN FIELDS LAMB STEAK 42

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

SCAMPI 29

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

CHILEAN SEA BASS (GF) 49

Pan Seared, Saffron Carolina Gold Sticky Rice, Tomato Provencal Sauce, Steamed Little Neck Clams (Barnegat, NJ) Steamed Hollander Mussels (Maine)

DUCK BREAST 39

Slow Rendered, Farrow Risoto, Chestnuts, Duck Currant Reduction

SHORT RIB RAGU 28

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

LOCAL LINE CAUGHT SWORDFISH (GF) 45

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

SWEET TEA BRINED BONE IN PORK CHOP 37

Braised Red Cabbage, Potato Gnocchi, Apple Cider Miso Glaze

BLACK TRUFFLE CHICKEN (GF) 34

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

FILET MIGNON (GF) 55

8 oz Filet, Topped with Garlic Herb Butter, Potato Gratin, Broccolini

BONE IN VEAL CHOP (GF) 57

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

SIDES

BOURISN WHIPPED POTATOES (GF) 10

With Garlic & Herbs

HERB MARINATED VEGETABLE SKEWERS (GF) 15

GRILLED ASPARAGUS (GF) 12

Grana, Lemon Juice

POMMES DOUPHINE 12

Crisp Potato Puff, Truffle Salt, and Black Truffle Aioli

TOASTED BRUSSELS SPROUTS (GF) 9

Maple Butter, Bacon, Sunflower Seed Brittle

DRAFT BEER

Please check with your server or bartender for our weekly selection.

CRAFT COCKTAILS

ESPRESSO MARTINI 18

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

BELLINI "TINI" 15

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

LAVISH LIVIN' 15

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

JAMESON ORANGE CRUSH 14

Jameson Orange, Cointreau, Fresh Squeezed OJ

THE SMOKED PALOMA 16

Casamigos Anejo, Mezcal, Lime and Grapefruit Juice

THE WILBUR FASHIONED 17

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters

WINTER WHITE COSMO 16

Ketel One, St. Germaine, Cointreau, White Cranberry Juice, Fresh Cranberries

THE OLE BEAM 18

Rabbit Hole Four Grain Bourbon, Mezcal, Maple Syrup, Sweet Vermouth, Angostura Bitters

CUCUMBER CHILLER 13

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

PUMPKIN SPICE MARTINI 15

Titos, Pumpkin Liqueur, Goldschlager, Kahlua, Cinnamon Sugar Rim

HOT MANA 15

Casamigos Blanco, Malibu, OJ, Pineapple Juice, Fresh Lime, Egg White



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

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 PINT 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

GTR FIELD WHITE, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 13

CHARDONNAY, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 14

ROSÉ

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

CHELSEA DRY ROSE, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 13

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

OLD MILL RED, ALBA VINEYARDS, LOCAL WINERY, MILFORD, NJ 14