

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 (GF)

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

15

PEACH & YELLOW TOMATO GAZPACHO (GF)

Yellow Bell Pepper, Grilled Peaches, heirloom tomatoes

17

CHARCUTERIE BOARD

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

24

SHRIMP COCKTAIL (GF)

Cocktail Sauce, Lemon

12

SPAGHETTI SQUASH CARBONARA (GF)

Crema Fraische, Sage, Smokey Shiitake, Ricotta Salata

17

BARNEGAT LIGHT DAYBOAT SCALLOPS

Compressed Watermelon, Black Wild Rice, Toasted Coconut, Coconut Reduction

27/47

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

LOCAL OYSTERS (GF)

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

21/29

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

CHILEAN SEA BASS (GF)

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

49

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 (GF)

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, Topped with Garlic Herb Butter, Potato Gratin, Broccolini

55

BONE IN VEAL CHOP (GF)

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

57

SIDES

BOURISN WHIPPED POTATOES (GF)

With Garlic & Herbs

10

GRILLED ASPARAGUS (GF)

Grana, Lemon Juice

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

Ketel One Vodka, Espresso, Brown Sugar, Baileys, Kahlua, Chocolate Bitters
18

BELLINI "TINI"

Strawberry Vodka, Peach Liqueur, Champagne, Fresh Lemon & Strawberries
15

LAVISH LIVIN'

Botanist Gin, Italicus, Fresh Lime, and Grapefruit, Lavendar, and Ginger Beer
15

JAMESON ORANGE CRUSH

Jameson Orange, Cointreau, Fresh Squeezed OJ
14

THE SMOKED PALOMA

Casamigos Anejo, Mezcal, Lime and Grapefruit Juice
16

THE WILBUR FASHIONED

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters
17

MINTY LEMON DROP

Absolute Citron, Italicus, Lemon Sugar, Mint
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

RUM RUNNER

Bacardi, Myers, Blackberry Brandy, Banana Liqueur, Pineapple Juice, OJ
16

HOT MANA

Casamigos Blanco, Malibu, OJ, Pineapple Juice, Fresh Lime, Egg White
15

OUR STORY

Built in 1864, The Wilbur emerges today, wholly renovated and reimagined. Rooted in the spirit of community, it is the go-to place to celebrate all that life has to offer.

The Wilbur's whimsical charm and grace captivates everyone who steps inside. It's a place alive with history and positive energy, where everyone is welcome.



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

Please check with your server or bartender for our weekly selection

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 PINOT 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

ROSÉ

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

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