



DINNER

SMALL PLATES

SOUP OF THE DAY 7

FRESH BREAD 1.5

BIBB WEDGE 9

bacon, smoky onion, cherry tomato, creamy gorgonzola dressing, beef fat crouton

CAESAR 8

romaine, pecorino, croutons, creamy dressing, pecorino crumble

ARANCINI 10

arborio rice, local bacon, broccolini, remoulade

CHARRED CARROT (V/GF) 10

flame-seared carrot, ash goat cheese, arugula, pistachio, balsamic vinaigrette

PORK BELLY (GF) 11

braised and grilled belly, polenta cake, Pennsylvania maple syrup, roasted jalapeño aioli, pickled pepper

OCTOPUS (DF) 13

long beans, crisp potato, green chimichurri, chili oil

BONE MARROW 12

pistachio lemon gremolata, grilled bread

WOOD-FIRED PIZZA OF THE DAY

**ASK YOUR SERVER FOR
TODAY'S SELECTION 17**

DESSERTS

DONUTS (V) 8

apple donuts, honey, cinnamon, vanilla ice cream

ICE CREAM (V/GF) or SORBET (VG/GF) 6

vanilla ice cream, chocolate ice cream, sorbet

WILBUR CRÈME BRÛLÉE (V/GF) 9

Wilbur chocolate custard, caramelized sugar crust, hazelnut

CHEESE BOARD (V) 12

Chef's selection of cheese, jam, honey, grilled bread

GRANNY SMITH APPLE STREUDEL (V) 9

Hand stretched dough, bourbon raisins, crème anglaise a la mode +2

WILBUR DARK CHOCOLATE PARFAIT 10

chocolate mousse, cheesecake filling, graham cracker crumble, brûléed marshmallow

CHEF PLATES

AIRLINE CHICKEN (DF/GF) 23

squash & carrot, tender greens & herb salad, bacon vinaigrette

ARCTIC CHAR (GF) 24

hearth roasted pineapple salsa, butter whipped potatoes, grilled asparagus

BOLOGNESE 21

campanelle pasta, beef & pork ragout, braised vegetables, smoky onions, roasted garlic & lemon mascarpone

CHILEAN SEA BASS (DF) 26

roasted in our wood-fire ovens, garlic panko crust, chorizo simmered white beans, olive, salsa criolla

BLANCO ROASTED BLACKENED CHICKEN PASTA 22

mushrooms, peppers & roasted chicken baked in fontina cream sauce

CAULIFLOWER "STEAK" (VG/GF) 18

rubbed with seasoning & grilled, broccolini, turmeric eggplant purée, cashew, chili oil

FLORENTINE T-BONE* FOR TWO MP

38oz bone-in porterhouse steak grilled over our wood-fire grill served with your choice of sauce

FROM OUR WOOD-FIRE GRILL

6oz FLAT IRON STEAK* 27

rubbed with our espresso seasoning butter whipped potatoes, pan-fried broccolini, demi-glace

10oz PORK RIBEYE* 26

bone-in loin chop marinated in garlic & rosemary cauliflower rice, fried brussels sprouts, chimichurri

16oz BEEF RIBEYE* 39

bone-in steak rubbed with our espresso seasoning wood-roasted potato, pan-fried broccolini, demi-glace

BEER-BRINED ½ CHICKEN 23

brined in beer and roasted in our wood-fire ovens wood-roasted potato, seared zucchini, chimichurri

GRILLED WHOLE FISH (DF/GF) 25

wood-roasted potato, salsa criolla

SIDES

Pan-Fried Broccolini (VG/GF) 5

Wood-Roasted Potato (VG/GF) 5

Butter Whipped Potatoes (V/GF) 5

Cauliflower Rice (VG/GF) 5

Fried Brussels Sprouts (V) 5

Seared Zucchini (VG/GF) 5

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free

Please let your server know of any food allergies/restrictions so that we may best accommodate your needs.

20% service fee added to parties of 8 or more

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illnesses

COCKTAILS

BUTTERFLY EFFECT 12

House Infused Mixed Berry Vodka, Thistle and Finch Lavender Vodka, Butterfly Tea, House made Lemonade

JUNIPER MIST 12

Muddled Dill, Lemon Wheel, Mint Leaf, House Infused Arugula Gin, Topped With Soda Water, Fresh Cracked Pepper

JVD 12

Bumbu Rum, Lime, Pineapple, Cantaloupe, Aquafaba, Brûléed Pineapple

VICTORIA FALLS 14

House Infused Blackberry Rye, Port, Aromatic Bitters

COLD BREW OLD FASHIONED 14

House Infused Vanilla Whiskey, Montenegro, Cold Brew, Salted Cocoa Rim

SMOKEY MOUNTAIN 12

Ancho Infused Tequila, Turmeric, Orange Juice, Lime Juice

FOUNDER 14

Stoll and Wolfe Rye, Antica Vermouth, Aromatic Bitters, House Cherry and Flamed Lemon Peel

DRAFT BEER

Bolero Snort OVB Creamsicle American IPA, 7.3% 7

Cigar City Maduro Brown Brown Ale, 5.5% 6

Connecticut Valley Trailblazer New England IPA, 8% 8

Left Hand White Russian Blonde Stout, 8.9% 9

MIA Weiss German Hefeweizen, 5.8% 6

Modern Times Telesto American IPA, 7% 8

South County Intervals-Mosaic DDH Imperial IPA, 8.3% 7

Southern Tier Pumpking Pumpkin Ale, 8.6% 7.50

Toppling Goliath Pseudo Sue American Pale Ale, 6.8% 8

Vault Blackworth Pilsner Bohemian Pilsner, 4.9% 6

BOTTLE BEER

Against The Grain Rico Sauvín Imperial IPA, 8.2% 7

Austin Eastside Cider, 5% 6

Cigar City Guayabera Citra American Pale Ale, 5.5% 7

Cigar City Jai Alai American IPA, 7.5% 7

Crystal Ball Coconut Porter American Porter, 5.2% 8

Death By Coconut Porter, 6.5% 8

Delirium Tremens Belgian Strong Pale Ale, 8.5% 12

Dogfish Seaquench Leipzig Gose, 4.9% 7

Dutchess De Bourgogne Flanders Red Ale, 6.2% 12

Evil Twin 90 Day Dry Aged English Sweet Milk Stout, 9% 10

Guinness Pub Can Irish Dry Stout, 4.2% 6

Heineken European Pale Lager, 5% 6

Hoof Herted Everyone Wants Some Imperial IPA, 8% 9

Michelob Ultra American Light Lager, 4.2% 5

Modelo Mexican Lager, 4.4% 6

Oskar Blues Old Chub Scotch Ale, 8% 6

South County Cosmic Nod NE Pale Ale, 5% 8 St.

Bernardus Wit Belgian Witbier, 5.5% 8

St. Bernardus Abt 12 Belgian Quad, 10% 12

Stella Artois Belgian Pilsner, 5.2% 6

Thirsty Dog Siberian Night Russian Imperial Stout, 9.7% 9

Three Floyds Gumball American Wheat Pale Ale, 5.6% 8

Unibroue La Fin Du Monde Belgian Tripel, 9% 9

Weihenstephaner German Hefeweizen, 5.4% 7

Weihenstephaner Festbier German Marzen, 5.8% 7

SPARKLING WINE

	GLASS	BOTTLE		GLASS	BOTTLE
Campo Viejo Cava Rose Penedès, Spain	13	45	Mionetto IL Prosecco Brut Prosecco, Italy	10	40
Feuillatte Brut Rose Reserve Chouilly, France	130		Perrier Jouët Brut Rose Épernay, France	230	
Iron Horse Vintage Brut 2008 Russian River Valley, CA	150		Simonet Blanc De Blanc France	40	
JCB Crémants No 21 Burgundy, France	65				

WHITE WINE

	GLASS	BOTTLE		GLASS	BOTTLE
Arneis, Il Pavone Lange, Italy	60		Riesling, August Kessler Germany	56	
Chardonnay, Mon Frere North Coast, CA	12	41	Riesling, Dr. Loosen Gray Slate Germany	50	
Chardonnay, Raymond Napa Valley Reserve Napa Valley, CA	80		Riesling, Shooting Star Lake County, CA	10	35
Pinot Grigio, Benvolio Italy	9	30	Sauvignon Blanc, Château Les Reuilles Bordeaux, France	40	
Pinot Grigio, Conte Brandolini Veneto, Italy	48		Sauvignon Blanc, Sunday Mountain Marlborough, New Zealand	12	42
Pinot Grigio, Luna Nuda Trentino-Alto Adige, Italy	44		Viognier Blend (Côtes du Rhône), E. Guigal Rhône, France	50	
Pinot Gris, Oyster Bay Hawke's Bay, New Zealand	40				
Pouilly Fuisse, Bouchard Macon Village Burgundy, France	60				

RED WINE

	GLASS	BOTTLE		GLASS	BOTTLE
Barbera, Fontanafredda "Briccotondo" Piedmont, Italy	48		Meritage, Opus One Napa Valley, CA	400	
Barolo, Giovanni Rosso Piedmont, Italy	160		Merlot, Château St. Michelle "Indian Wells" Columbia Valley, WA	60	
Bordeaux, Château Du Pin Bordeaux, France	42		Merlot, Oyster Bay Hawke's Bay, New Zealand	45	
Bordeaux, Château Magneau Grand Vin De Bordeaux, France	75		Pinot Noir, Golden Monterey County, Central Coast, CA	14	48
Cabernet Franc, Domaine Des Hauts Loire Valley, France	55		Pinot Noir, Paul Hobbs Russian River Valley, CA	95	
Cabernet Sauvignon, Joseph Phelps Napa Valley, CA	240		Pinot Noir, Rochioli Healdsburg, CA	250	
Cabernet Sauvignon, DAOU Central Coast, CA	55		Pinot Noir, Smith & Perry Oregon	58	
Cabernet Sauvignon, Peirano Central Valley, CA	13	45	Pinot Noir, Soter North Valley Oregon	102	
Cabernet Sauvignon, Valentín Bianchi Mendoza, Argentina	45		Primitivo, Tormaresca Salento, Puglia, Italy	50	
Chianti, Piegai Tuscany, Italy	54		Rosso Di Montalcino, Carnigliano Tuscany, Italy	65	
Côtes du Rhône, Louis Bernard Rhône, France	48		Sangiovese, Il Bastardo Tuscany, Italy	55	
GSM, Barossa Valley Estate Barossa Valley, Australia	10	35	Tempranillo Gran Reserva, Campo Viejo Rioja, Spain	55	
Malbec, Tinto Negro Mendoza, Argentina	45		Tempranillo Reserva, Viña Eguía Rioja, Spain	48	
Malbec/Sangiovese, Ferrari Carano Sonoma County, CA	54		Zinfandel/Syrah Blend, DAOU "Pessimist" Paso Robles, CA	13	50
Meritage, Chappellet "Mountain Cuvee" North Coast, CA	92				

