

THE  
**WILSON**  
COCKTAILS & SEAFOOD

## FAMILY-STYLE BRUNCH

\$40 PER PERSON

+\$35 PER PERSON beer, select house wine, mimosas - 2 hours

+\$50 PER PERSON open bar 2 hours

### FIRST choose 2

BRUSSELS SPROUT TACOS thai chili, pepper jam, caramelized yogurt

HUMMUS sunflower dukka, laffa

CHOPPED MKT SALAD farro, seasonal veg, aged provolone, champagne vinaigrette

SHAVED BROCCOLI CAESAR crostini, frico, parm

### MAIN choose 3

CHICKEN & WAFFLES hot honey, berry butter

HANGOVER HASH fennel sausage, poached eggs, duck fat onions, hollandaise

EGGS IN HELL shrimp fra diavolo, crusty bread

WILD MUSHROOM FRITTATA mkt vegetables, grana padano

EGGS BENEDICT heirloom tomato, hollandaise

SCRAMBLED EGGS aged cheddar, chives

CHIA PUDDING coconut, chocolate granola, berries

FRENCH TOAST blueberry maple syrup

BLT BAGUETTE tarragon mayo

### SIDES choose 2

FRIES

CACIO E PEPE TOTS

NUESKE'S BACON

FRESH FRUIT

SHISHITO PEPPERS

EXECUTIVE CHEF:  
ADRIENNE GUTTIERI



# BEVERAGE

## BEER + WINE

2 hours: \$35 PER PERSON  
3 hours: \$45 PER PERSON  
+ per additional hour \$15PP

## NON-ALCOHOLIC

2 hours: \$15 PER PERSON  
3 hours: \$20 PER PERSON

## FULL OPEN BAR

2 hours: \$50 PER PERSON  
3 hours: \$70 PER PERSON  
+ per additional hour \$25PP

**VODKA** grey goose, tito's, sobieski

**GIN** bombay sapphire, spring 44, oxley

**RUM** bacardi, goslings, bacardi spiced

**TEQUILA** casamigos, cazadores, ilegal mezcal

**WHISKEY** heaven hill, jack daniels, tullamore dew, maker's mark, rittenhouse rye

**BEER** a selection of domestic, import, and american craft options

**WINE** select house white, red, rosé, sparkling

*\*specific spirits may be affected by availability and seasonality*

## ADD-ONS 2 hours

**HAIR OF THE DOG** \$30 PER PERSON

includes 3 house curated craft cocktails *\*from our cocktail menu*

## WHISKEY TASTING

add a custom whiskey tasting to your event  
seasonal selections of bourbon, rye & scotch  
select 3: \$20 PER PERSON  
select 4: \$25 PER PERSON  
select 5: \$25 PER PERSON

**OLD FASHIONED BAR** \$45 PER PERSON

a custom old fashioned bar curated by our beverage director

