

B R E A K F A S T	
Two Eggs Any Style bacon, home fries, toast 14	
Breakfast Sandwich du Jour please ask your server 16	
Monsieur Benedict baguette, ham, poached eggs, gruyere, mornay served with homefries 22	
Shakshuka poached eggs, stewed morroccan spiced tomatoes, chickpeas, feta, baguette 18 v	
Japanese Pancake & Fried Chicken hot honey, bacon lardons, butter, vermont maple syrup 20	
Tortilla Española baked egg omelette, potatoes, carmelized onions, feta, red pepper coulis, grilled baguette 18 v	
Biscuits & Gravy housemade sausage, milk gravy, buttermilk biscuits, two eggs any style 19	
Herb & Goat Toast early radish, sugar snaps, chilies, wildflower honey, sourdough 16 v	

S I D E S	
Two Eggs any style 6 GF, V	Side Toast 4 V
Japanese Pancake butter, maple syrup 8 V	Spicy Kirby Pickles 6 GF, VE
Side Home Fries peppers, onions, house spiced 8	Thrice Cooked Potatoes kimchi aioli 10 V
	Bacon 5 GF

Please let your server or bartender know if you have any food allergies. We will do our very best to accommodate.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

L U N C H	
Roasted Beet Salad caramelized baby fennel, goat cheese green goddess, orange, mizuna 16 GF, V	
Kale Salad fried potatoes, roasted acorn squash, pomegranate seeds, feta, black garlic dressing 14 GF, V	
Add to your salad - chicken 10	
Poutine braised short rib, thrice cooked potatoes, cheese curds, gravy 19	
Double Bacon Cheeseburger smash burgers, griddled onions, american cheese, bacon, pickles, kimchi aioli, grilled bun 19	
Nashville Chicken Sandwich spicy cayenne sauce, cole slaw, pickles, grilled bun 19	
Hippie Sandwich beet hummus, white cheddar, baby kale, radicchio, maple vinaigrette, raw apple, grilled sub roll 16 v	
Chopped Steak griddled onions, sambal aioli, roasted mushrooms, american cheese, grilled sub roll 18	
Add an egg to your sandwich 3	
all sandwiches served with fries	
Gluten Free Bun +2 Side Salad +2 Truffle Fries +2	

S W E E T S	
Dark Chocolate Chip Pancake callebaut chocolate chips, berries, whipped cream, hazelnuts 13	

Parties of 10 or more will receive one bill for their table -
We can split that evenly between multiple cards but we do not separate checks of that size by order.
Thank you for understanding.

BRUNCH COCKTAILS \$ 1 0

BEERMOSA

Funky Jamaican Rum, Pilsner,
Orange Juice, Absinthe

PASSIONFRUIT BELLINI

Cava, Passionfruit

MIMOSA

Cava, Orange Juice

THE SAM PARKER

Gin, Maraschino, Lime, Grapefruit

BLOODY MARY

Bacon (+\$1)

Beer Sidecar (+\$1)

EVENTS

Dont miss out on booking your
event with us!

- Holiday Parties!
- Company Parties!
- Wedding Parties!
- Rehersal Dinners!

The Wilder offers a variety of
customizable packages with special menu
pricing for parties of 20 or more to specifically
design your Wilder
experience!

TACO TUESDAYS

Let's taco 'bout how awesome Tuesdays are.
We pay ode to the wonderful taco with a special
taco menu as well as 25% off all agave spirits.

LADIE'S NIGHT

THURSDAYS \$2 OYSTERS

while supplies last

\$1 from each oyster is donated to
Reproductive Freedom Fund of NH.

INDUSTRY SUNDAYS

Half-priced beverages for all our friends in the
hospitality industry. Try our Espresso Martini, it will
make your day complete.

Tim's Milk Bread

In the early morning
of April 27th, 2023

The Wilder + our community
lost a talented Chef, Timothy Norton.

His Milk Bread remains on
our menu to honor his dedication
and passion for innovating + perfecting
his craft.

\$1 from every Milk Bread is donated
to Seacoast Outright

***not available during brunch*



Monday - Thursday, Sunday
Dinner 3:30pm - 10pm

Friday + Saturday
Dinner 3:30pm - 11pm

Saturday + Sunday
Brunch 10:30am-2:30pm

Happy Hour Everyday
3:30pm - 6pm

GF, gluten free
V, vegetarian
VE, vegan

BRUNCH

THE WILDER
RESTAURANT & BAR

