

S N A C K S

**Popcorn** white cheddar, duck fat **7** GF

**Kirby Pickles** spicy brine, fresh dill, fleur de sel **6** GF, VE

**Thrice Cooked Potatoes** house kimchi aioli **12** v

**Tim's Milk Bread** cultured butter, fleur de sel **11** v

**Hummus Platter** beet hummus, horseradish, fresh + pickled vegetables, grilled flatbread **13** VE

**Herb & Goat Toast** early radish, sugar snaps, chilies, wildflower honey, sourdough **16** v

S M A L L S   A N D   S H A R E S

**Oysters\*** on the half shell, served in increments of 6 **MTK**

**Fried Brussel Sprouts** miso aioli, parmesan, bacon, pomegrante molasses **15**

**Cast Iron Baked Brie** honeyed apricot compote, baguette **14**

**Roasted Beet Salad** caramelized baby fennel, goat cheese green goddess, orange, mizuna **16** GF, V

**Kale Salad** fried potatoes, roasted acorn squash, pomegrante seeds, feta, black garlic dressing **14** v

**Poutine** braised short rib, thrice cooked potatoes, cheese curds, gravy **19**

Add to your salad ~ chicken **10** salmon\* **14**

V - vegetarian   VE - vegan   GF - Gluten Free

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

M A I N S

**Pan Roasted Salmon\*** chickpea-squash stew, chorizo, poblano-pepita romesco **32**

**Braised Short Rib** thai style barbecue, rapini, smashed potato and friends, crispy shallots **34** GF

**Linguine a la Forestiere** roasted mushrooms, thyme, parmesan cream, tomatoes **26** v

**Pan Roasted Chicken Breast** sweet baby peppers, leeks, gnocchi, bacon-tomato brodo **29** GF

**Fish & Chips** pilsner battered haddock, fries, coleslaw, tartar sauce **27**

S A N D W I C H E S

*all sandwiches served with fries*

**Double Bacon Cheeseburger** smash burgers, griddled onions, american cheese, bacon, pickles, kimchi aioli, grilled bun **19**

**Nashville Chicken Sandwich** spicy cayenne sauce, cole slaw, house ranch, pickles, grilled bun **19**

**Hippie Sandwich** beet hummus, white cheddar, baby kale, radicchio, maple vinaigrette, raw apple, grilled sub roll **18** v

**Chopped Steak** griddled onions, sambal, roasted mushrooms, american cheese, grilled sub roll **18**

Gluten Free Bun +2   Side Salad +2   Truffle Fries +2

S W E E T S

**Caramel Apple Bread Pudding** vanilla ice crem, whipped cream **12**

**Espresso Martini Pot De Crème** crème anglaise soyeuse, crème fouettée, lemon spritz biscuit **12** GF - 21+ ONLY

## E V E N T S

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!

### 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

## TIKI MONDAYS

Trader Vick's style cocktails.  
Tiki Mugs.  
Tiki Sandwich Special!

## T A C O 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.

## L A D I E ' S N I G H T THURSDAYS

### \$2 OYSTERS

*while supplies last*  
\$1 from each oyster is donated to Reproductive Freedom Fund of NH.

## I N D U S T R Y SUNDAYS

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

#### Monday - Thursday

Dinner 3:30 - 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



# THE WILDER

RESTAURANT & BAR