

## B R E A K F A S T

*all breakfast plates served with our seasonal hash*

### **Shrimp Blackstone Benedict**

sundried tomato pesto, spinach, poached eggs, sourdough **22**

### **Monsieur Benedict**

ham, swiss, poached eggs, french bread, mornay **20**

### **Short Rib Benedict**

poached eggs, french bread, sweet & spicy thai curry hollandaise **22**

### **Basic Breakfast**

two eggs, toast, bacon **14**

### **Omelette of the Day**

three egg omelette, ask your server **18**

### **Oyster Mushroom Toast**

sundried tomato pesto, sunny egg, whipped goat cheese **15 v**

## L U N C H

**Shrimp and Quinoa Salad** cucumber, french breakfast radish, sugar snaps, cilantro, green goddess salad dressing **19 GF** **Add to your salad - chicken 10**

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

**Puritan Fries** shaved ribeye steak, mushrooms, french fries, mornay sauce **19**

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

**Fried Caprese Sando** fromage blanc, sundried tomato pesto, basil, chow chow **18 v**

**Nashville Chicken Sandwich** buttermilk fried chicken, nashville hot sauce, cole slaw, pickles **19**

**Add an egg to your sandwich 3**

all sandwiches served with fries

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

all sandwiches served with fries

## S I D E S

**Two Eggs** any style **6 GF, V**

**Buttermilk Pancakes (3)** butter, maple syrup **8 V**

**Side Home Fries** peppers, onions, house spiced **8**

**Side Toast 4 V**

**Spicy Kirby Pickles 6 GF, VE**

**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.

## S W E E T S

**Chocolate Chip Pancakes** stack of three, creme anglaise, fresh berries **13**

**Brioche French Toast** fresh berries, maple syrup, powdered sugar **15**

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.

**B R U N C H  
C O C K T A I L S  
\$ 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)

**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!

**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.

**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**

**B R U N C H**

**THE WILDER**

RESTAURANT & BAR

