

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

Falafel Tots harissa buffalo sauce, tzatziki ranch, fresh veggies **15** V

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, pomegranate 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

Little Gem Salad crispy speck, blue cheese crumbles, spring veggies, chive buttermilk dressing **14** GF

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

Add chicken to your salad ~ \$10

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

Seared Diver Scallops* russian banana fingerling potatoes, fractal cauliflower, sugar snap peas, flame dried raisin-caper sauce **36** GF

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**

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

Lemon Olive Oil Cake toasted, macerated blackberry, basil ice cream, 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 pm - 1am
(food 'til 10pm)

Friday + Saturday

Dinner 3:30pm - 1am
(food 'til 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