

late lunch

FIRST

GRILLED OCTOPUS 18
green romesco, crispy polenta, agrodolce

THAI TOFU TACOS 14
charred onion aioli, mint

SMOKED CARROT HUMMUS 13
laffa bread, harissa, sesame

AVOCADO FRIES 14
gochujang aioli, furikake

PORK BELLY BAO BUNS 16
mike's hot honey, kewpie, pickled watermelon

MAIN

PANZANELLA SALAD 15
*watermelon, tomato, croutons,
marinated feta, apple cider, basil*

MR. WILSON'S CHOPPED SALAD 14
*baby zucchini, golden raisins, quinoa,
arugula, pumpkin seeds, ginger tahini*

CHILLED SESAME NOODLE SALAD 14
soy egg, miso mushrooms + tomatoes, tatsoi

THE WILSON BURGER 21
*sweet mustard, gruyère, horseradish aioli, bacon jam
add avocado +3*

CHIA & CHICKPEA BURGER 19
*our take on the veggie burger with cashew cheese,
pickled carrots, little gem lettuce*

THE JACKIE WILSON GRILLED CHICKEN CLUB 17
ranch aioli, pancetta, avocado, tomato

OWEN'S SHRIMP PAD THAI 23
bok choy, carrots, peanuts

EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL



consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness