

# WILSON CAFE

## BRUNCH

### STARTERS

#### CHARCUTERIE 26

creole mustard, daily bread, cured meats, aged cheeses

#### LOADED FRIES 12

queso cheese, bacon bits, ranch dressing, & chives

#### SHRIMP COCKTAIL 20

six jumbo poached shrimp & horseradish cocktail sauce

#### SPRING PEA HUMMUS (V) 14

spicy pickled okra, grilled artichoke, sliced cucumber and house made seasoned potato chips

#### DELTA BEGNEITS 15

blackberry bourbon sauce, powdered sugar, lemon cream cheese icing

#### BLT AVOCADO TOAST 14

sourdough bread, honey cured bacon, arugula, pickled red onion, avocado puree, tomato, everything bagel seasoning (add egg \$2)

#### HOUSE WINGS

buffalo, lemon pepper, bbq, seasoned

half dozen wings    dozen wings

12                      24

#### RUSTIC BREAD 6

with whipped butter

### SALADS

#### CAESAR 14

romaine hearts, garlic bread crouton, parmesan cheese, caesar dressing

#### ASPARAGUS & FETA CHEESE 14

roasted asparagus, spring mix, almonds, feta cheese, cherry tomatoes, lemon vinaigrette

#### SPRING CAPRESE 14

heirloom tomato, fresh mozzarella, pesto, avocado, balsamic glaze

add a protein:

steak \$14, shrimp \$12, grilled or fried chicken \$9

### SIDES

\$9

#### HOUSE SALAD (V)

Full | \$12

#### HOUSE CUT FRIES

#### POTATO CHIPS

#### BACON OR SAUSAGE

#### COUNTRY POTATOES

#### CHEESE GRITS

#### COLLARD GREENS

#### BUTTERMILK BISCUIT

honey, chocolate gravy, or sausage gravy

### SANDWICHES

#### AVOCADO TURKEY CLUB 17

smoked turkey, lettuce, tomato, bacon, provolone, avocado, garlic mayo, toasted sourdough

#### WILSON BURGER 18

8 oz beef patty, lettuce, tomato, onion, pickle, cheddar cheese, garlic mayo

#### CATFISH POBOY 18

fried catfish fillet, lettuce, tomato, pickle, tartar sauce, toasted hoagie bun

#### BACON, EGG, & CHEESE BREAKFAST TACO 16

avocado, & pico de gallo

### ENTRÉE

#### FARMERS BREAKFAST 16

two eggs any style, sourdough toast, sausage or bacon, country potatoes

#### PEACH COBBLER CHICKEN & WAFFLES 18

belgium waffle, fried chicken, candy stewed peaches, streusel topping

#### FRIED PORK CHOP 24

two 5 oz fried bone in pork chops, sausage gravy, mashed potato, & collard greens

#### CAJUN NOLA OMELET 24

three eggs, mozzarella cheese, andouille sausage, jumbo lump crab, crawfish, country potatoes

#### SHRIMP & GRITS 24

blackened shrimp, cheddar cheese yellow stone ground grits, andouille sausage, tomato gravy

#### SMOKED SALMON AND ASPARAGUS EGGS

#### BENEDICT 24

poached eggs on english muffins with smoked salmon, asparagus, and hollandaise sauce

#### STRAWBERRY RICOTTA STUFFED FRENCH

#### TOAST 22

french toast stuffed with a sweet mixture of ricotta cheese and fresh strawberries

#### SPRING GARDEN GNOCCHI (V) 22

potato gnocchi with a spring pea & mint pesto, roasted spring vegetables, arugula salad, garnished with parmesan

### SIGNATURE COCKTAILS

#### MIMOSA 12

passion fruit, pineapple, tropical or orange juice & champagne

#### MIMOSA FLIGHT 20

passion fruit, pineapple, peach, and orange juice

#### MIMOSA BOTTLE SERVICE 45

1 bottle of sparkling wine with 4 juices

#### BLOODY MARY 14

our homemade mix with Tito's vodka, garnished with fresh and pickled vegetables, bacon, hot sauce, salt rim

#### DELTA SUNSET 14

Knob Creek whiskey, lemon, lime, simple, luxardo syrup

#### WILSON PEACH TEA 12

Rock Town Whiskey, fresh lemon, house made tea, house made peach syrup

#### CROP DUSTER 12

Bacardi White Rum, Di Saranno Amaretto, peach schnapps, fresh orange and lemon juice, luxardo cherry juice

#### WILSON HOLY WATER 14

Tito's, Bacardi, Peach Schnapps, Blue Carraco, Pineapple juice, lemon juice, simple syrup and garnished with a cherry

#### LAVENDER FRENCH 75 14

Empress Gin, lemon juice, triple sec, lavender syrup

#### WILSON BERRY 14

Grey Goose, lime juice, simple syrup, strawberries, blueberries, strawberry puree

#### SPRING MARGARITA 14

Milagro, Chambord, lime juice, lavender

#### BRENDEL WINE FLIGHT 2 oz ea 35

Chardonnay, Cabernet, Sauvignon Blanc, Chorus Cuvee Rouge

### STILL

LIQUID DEATH: The Alps \$4

WAIAKEA VOLCANIC: Hawaii \$5

VOSS: Norway \$6

ACQUA PANNA: Italy \$5

HILDON: England \$6

### SPARKLING

LIQUID DEATH: The Alps \$4

SAN PELLEGRINO: Italy \$4

TOPO CHICO: Mexico \$4

SAINT GERON: France \$6

HILDON: England \$6

### BEVERAGES

#### FRESH SQUEEZED ORANGE JUICE OR LEMONADE

4

#### FLAVORED LEMONADE

Ask to make sparkling! choice of: Strawberry, Blue Raspberry, Peach, Watermelon, Mango, Pineapple, Pomegranate, Lavender, Blackberry

5

#### MOUNTAIN BIRD FRENCH PRESS

small or large

3/5

#### LATTE, BREVE, OR CAPPUCCINO 6

#### WHITE S'MORES LATTE

Espresso, white chocolate topped with whipped cream, caramel, chocolate, Graham cracker crumbs

7

#### LAVENDER LATTE

Espresso, lavender syrup, steamed milk

7

#### TOASTED MARSHMALLOW

Espresso, caramel, toasted marshmallow syrup topped with toasted marshmallow

7

#### ESPRESSO OR HOT TEA

3

#### COFFEE FLAVORS FOR \$1

Toasted marshmallow, Vanilla, Hazelnut, Caramel, Irish Cream, Peppermint

### BEER

Please ask your server what is currently on tap.

#### DOMESTIC 4

Budweiser, Bud Light, Michelob Ultra

#### IMPORT 5

Stella, Corona

#### CRAFT 6

Space Dust IPA, Blue Moon, Shiner Bock

#### BEER DRAFT FLIGHT 18

Paired with wines from our Napa Valley vineyards, our menus honor the Delta with dishes that reflect the region's diverse cultural influences and rich pastoral traditions.

Our talented chefs pay tribute to the area's remarkable agricultural heritage and mark the seasons with ingredients fresh from The Grange gardens and surrounding communities.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, FISH, SOY, and SHELLFISH. For more information please speak with a manager.

DIRECTOR OF CULINARY:  
CHRISTOPHER MAYHUE

We will automatically add a 25% gratuity to parties larger than eight people.

MADE FRESH DAILY