

WILSON CAFE

DINNER

STARTERS

CHARCUTERIE 26

creole mustard, daily bread, cured meats, aged cheeses

DAILY DEVILED EGGS 14

chef's daily creation

FRIED CAULIFLOWER 14

chipotle ranch

HOUSE WINGS

buffalo, lemon pepper, bbq, seasoned

half dozen wings dozen wings

12 24

SHRIMP COCKTAIL 20

six jumbo poached shrimp & horseradish cocktail sauce

LOADED FRIES 12

queso cheese, bacon bits, ranch dressing, & chives

SMOKED BURATTA MOZZARELLA 14

baby arugula, cherry heirloom tomatoes, almonds, toasted

baguette, peach compote

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

SANDWICHES

ARKANSAS HOT CHICKEN 17

fried chicken, Arkansas hot glaze, coleslaw, & sliced pickles

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

THE FARM

BRAISED SHORT RIB 36

8 oz braised beef, mashed potatoes, sautéed sweet peas, & bacon-onion jam

Recommended by the Bottle Wine Pairing: Keenan, Napa Valley, 2018 \$60

BONELESS FRIED CHICKEN 28

sweet tea marinated chicken, bourbon glaze, mashed potato, & baby carrots

Recommended by the Bottle Wine Pairing: Brendel

Everbloom Sauvignon Blanc, Napa, 2019 \$65

CHICKEN ALFREDO 26

linguine pasta, sautéed pepper & onions, grilled chicken breast, garlic cream sauce, & shaved parmesan

Recommended by the Bottle Wine Pairing: Brendel Noble One Chardonnay, Napa, 2019 \$42

SPRING GARDEN GNOCCHI (V) 22

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

Recommended by the Bottle Wine Pairing: CA'Montini Terra Di Val Valfredda, Pinot

Grigio, Italy, 2021, \$33

EATATWILSON.COM

870.655.0222

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

FROM THE COAST

BOURBON MOLASSES SALMON WITH SMOKED

STRAWBERRY SALSA 32

seared salmon, basmati rice, roasted spring vegetables, & smoked macerated strawberry salsa

Recommended by the Bottle Wine Pairing: Tangent

Sauvignon Blanc 2021 Edna Valley

2020 \$33

BLACKENED LOCAL CATFISH 24

mashed potato, spring vegetables, & lemon cream sauce

Recommended by the Bottle Wine Pairing: Heitz

Gringnolino, St. Helena, 2018 \$40

GARLIC-LEMON HALIBUT 60

8 oz halibut fillet, grilled artichoke risotto, wild mushroom, & arugula salad

Recommended by the Bottle Wine Pairing: Albert Bichot

Chablis, 2018 \$75

JAMBALAYA 28

grilled chicken, andouille sausage, crawfish, sautéed bell pepper & onion, basmati rice, with spicy tomato sauce

Recommended by the Bottle Wine Pairing: Bonterra

Cabernet California 2020 \$30

SIDES

\$9

HOUSE SALAD (V)

Full | \$12

SPRING VEGETABLES (V)

MASHED POTATOES

Loaded \$12

HAND CUT FRIES

AL A CARTE

8 OZ BEEF FILET 50

Recommended by the Bottle Wine Pairing: Heitz Cellar Cabernet, Napa 2018 \$98

12 OZ DRY AGED PORK RIBEYE 39

Recommended by the Bottle Wine Pairing: Brendel Coopers Reed, Napa 2019 \$50

16 OZ BEEF RIBEYE 59

Recommended by the Bottle Wine Pairing: Ink Grade Andosol (Cabernet & Zin Blend), Napa, 2019 \$150

GRILLED HERB-CRUSTED LAMB CHOPS WITH

MINT CHIMICHURRI 48

Recommended by the Bottle Wine Pairing: La Crema, Sonoma, 2016 \$45

FIVE SAUTÉED JUMBO SHRIMP 20

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

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

SIGNATURE COCKTAILS

WILSON HOLY WATER 14

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

CROP DUSTER 12

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

WILSON PEACH TEA 12

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

DELTA SUNSET 14

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

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

BLUE HIGHWAY ORCHID 14

Old Dominic Honey Bell Vodka, ginger beer, peach bitters, Crème De Violette

W

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

MADE FRESH DAILY