

WILSON CAFE

LUNCH

STARTERS

FRIED CAULIFLOWER 14

chipotle ranch

HOUSE WINGS

buffalo, lemon pepper, bbq, seasoned
half dozen wings dozen wings

12 24

SPRING PEA HUMMUS (V) 14

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

LOADED FRIES 12

queso cheese, bacon bits, ranch dressing, & chives

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

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

HOT HAM & CHEESE 17

honey smoked ham, pepper jack & american cheese, garlic
mayo, toasted sourdough bread

ARKANSAS HOT CHICKEN 17

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

ENTRÉE

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

FRIED PORK CHOP 24

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

Recommended by the Beer Pairing: Shiner Bock

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

SPRING GARDEN GNOCCHI 22

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

Recommended by the Bottle Wine Pairing: Brendel

Everbloom Sauvignon Blanc, Napa 2019 65

CHEF'S DAILY FEATURE

INQUIRE ABOUT OUR FEATURE OF THE DAY

price varies

SIDES

\$9

HOUSE SALAD (V)

Full | \$12

SPRING VEGETABLES (V)

MASHED POTATOES

Loaded \$12

HAND CUT FRIES

POTATO CHIPS

COLLARD GREENS

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

PEPPERMINT CHOCOLATE LATTE

Espresso, peppermint, chocolate syrup

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

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.

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

BRENDEL WINE FLIGHT 2 oz ea 35

Chardonnay, Cabernet, Sauvignon Blanc, Chorus Cuvee
Rouge

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.

EATATWILSON.COM

870.655.0222

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

MADE FRESH DAILY

DIRECTOR OF CULINARY:
CHRISTOPHER MAYHUE