

Raw Bar

KUSSHI	DEEP BAY, BC	4
BEAVER TAIL	NARRAGANSETT, RI	4
STORMY BAY	CAPE MAY, NJ	4
SHOOTING POINT	CHESAPEAKE, VA	4
LITTLENECK CLAM	EASTERN SHORE, VA	2.5

Crudos

BIG EYE TUNA	18.
blood orange, fennel, bottarga, calabrian chile	
SLICED KANPACHI	17.
honeycrisp, sesame, radish, apple-ginger broth	
SCALLOP AGUACHILE	17.
cucumber, jalapeno, trout roe, avocado puree	



Wilder Plateau

12 oysters | 6 clams | tuna crudo
kanpachi crudo | jersey scallop | mignonette & cocktail
108.

Petit Wilder Plateau

6 oysters | 3 clams | tuna crudo
kanpachi crudo | jersey scallop | mignonette & cocktail
56.



Starters

PULL APART ROLLS	10.
nicoise butter	
ROASTED CHESAPEAKE OYSTERS	18.
fermented chile butter, meyer lemon, herbs, bread crumbs	
HUDSON VALLEY FOIE GRAS	20.
sour cherry jelly, mostarda, celery, cocoa nibs, toasted brioche	
STEAK TARTARE	18.
slow-cooked yolk, cornichon, horseradish, choron mayo, potato chips	

DINNER MENU



WILDER

FALL 2022

P	FIG-ETTABOUT-IT 23.	P
I	fresh figs, gorgonzola dolce, pecans, frisee, aged balsamic	I
Z	SICILIAN ANCHOVIES 18.	Z
Z	tomato sauce, oregano, olive oil, sea salt, pecorino	Z
A	MARGHERITA 18.	A
	tomato sauce, fresh mozzarella, basil	
	FALL FEVER 22.	
	brussels sprouts, bacon, pickled onions, comte	
	SWEET & SPICY 22.	
	pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil	
	LAMBAPALOOZA 23.	
	house lamb sausage, eggplant, feta, cilantro, spicy chili vinaigrette	
	vegan pizza & pasta available upon request	

Salads & Vegetables

SEASONAL GREENS 12.	BABY CARROTS 14.
pickled delicata squash, shaved vegetables, dijon vinaigrette	shabazi, bulgarian feta, chermoula, hazelnuts
ENDIVE & POINT REYES BLUE 13.	BEETS & BURRATA 18.
candied walnuts, celery, pear, walnut dressing	Sicilian pistachio puree, watercress, wildflower honey vinaigrette
SHISHITOS & CORN RIBS 14.	
charred shishito peppers, corn 'ribs', black sesame aioli, chili, bottarga	

SEE REVERSE SIDE FOR DRINK MENU

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Pasta

SPAGHETTI CACIO E PEPE 22.	RIGATONI RAGU 24.
pecorino & black pepper	n'duja ragu, pork sausage, calabrian chilis, ricotta salata
FALL SQUASH AGNOLOTTI ' 23.	MAFALDINE ALLA VODKA 29.
fonduta, sage, amaretti, aged balsamic	chesapeake jumbo lump crab, chili, basil, breadcrumbs
BRAISED DUCK CASARECCE 31.	BUCATINI NERO 26.
marsala, hazelnuts, maitake mushrooms, duck jus	squid ink pasta, shrimp, calamari, spicy nduja, herbs

Mains

SPANISH OCTOPUS 24.
charred eggplant puree, olive pesto, lemon
MIXED SEAFOOD GRILL 46.
grilled market fish, scallops & prawns, steamed mussels, chorizo-saffron broth, sourdough
ROASTED HALIBUT 34.
cauliflower, grape-almond caponata, caper-brown butter sauce
PEPPERED HANGER STEAK 36.
chimichurri sauce, wedge salad, birchrun blue cheese
HERITAGE PORK CHOP MILANESA 32.
big eye tonnato sauce, frisee & apple salad, lemon
GARLIC & HERB MARINATED CHICKEN 30.
goldbar squash, grilled little gems, salsa verde, sourdough breadcrumbs

