

OSCAR WILDE 1854

DINNER MENU

Small Share Plates

Gorgonzola Bread Tower	\$17
Creamy Gorgonzola Sauce, Served w/ Pullman Crispy Bread	
Truffle Arancini	\$17
Truffle Rice Balls, Marinara, Parmesan	
Buffalo Cauliflower	\$18
Cauliflower w/ House-Made Honey Buffalo Sauce, Blue Cheese	
Crispy Calamari	\$19
Polenta Breaded Calamari, Pickled Onions Served with Marinara Sauce	
Pork Belly Buns	\$19
Korean Glazed Pork Belly, Pickled Cabbage, Micro Cilantro	
Wilde Wings	\$19
(6) Jumbo Wings Sweet Chili Sauce OR Buffalo Sauce w/ Sesame Seeds, Chives, Blue Cheese, Carrots	
Chicken Dumplings	\$19
(5) Chicken Teriyaki Dumplings, Green Beans, Crispy Onions, Greens, Ponzu, Sesame oil	
Burrata	\$23
Pesto, Sundried Tomato, Arugula Salad	
Hummus & Crudite	\$24
Hummus, Tomatoes, Cucumbers, Carrots, Olives, Pita	
Tuna Tartar	\$24
Watermelon Confit, Ponzu, Served w/ Crispy Wontons	
Charred Mediterranean Octopus	\$25
Romesco Sauce, Hasselback, Potatoes & Olives	
Charcuterie & Cheese Plate	\$28
Please ask your server for the selections	

Sandwiches

Buttermilk Chicken Sandwich	\$23
Brioche Bun, Pickled Cabbage, Chipotle Aioli, Pickles	
Wilde Bacon Cheeseburger	\$25
6 oz Patty, Brioche Bun, Bacon, Lettuce, Tomato, Onion, Pickles & Our Homemade Special Sauce	
Classic Steak Sandwich	\$28
Rosemary Focaccia, Bell Peppers, Caramelized Onions, Arugula, Smoked Provolone Chipotle Aoili	

Sides

Home Made Chips	\$10
(Garlic Mayo, Ketchup, Harissa Aoili)	
Wilde Rice	\$12
Home Truffle Chips	\$13
(Garlic Mayo, Ketchup, Harissa Aoili)	
Garlic Swiss Chard	\$14
Shishito Peppers	\$15

Salads

Classic Caesar Salad	\$19
Half heart of Romaine Lettuce, Cesar dressing, Sourdough Croutons, Shaved Parmesan, Fried Anchovies	
Wilde Salad	\$20
Mix Greens, Dried Cranberries, Candied Walnuts, Crumble Blue Cheese, Sliced Apples	
Caprese Salad	\$22
Heirloom Tomatoes, Fresh Mozzarella Cheese, Thai Basil, Oregano, evoo & Drizzle Balsamic glaze.	
ADD: Shrimp +\$12 / Grilled Chicken +\$10 / Crispy Pork Belly +\$10	

Signature Dishes

Chicken Pot Pie	\$27
Chicken, Carrots, Celery, Peas, Topped with Puff Pastry	
Fish & Chips	\$28
Beer Batter Cod, Homecut Fries & Tartar Sauce	
Mussels	\$28
Classic: White Wine, Butter, Fresh Herbs Fra Diavolo: Spicy Tomato Sauce, Basil	
Shepard's Pie	\$28
Ground Lamb, Carrots, Peas, Topped with Homemade Mashed Potatoes	
Organic Grilled Chicken	\$29
Grilled Organic Boneless Chicken, Lemon Jus	
Truffle Gnocchi	\$29
Porcini Duxelle Brown Butter Cream, Fried Sage, Chives, Parmesan Cheese	
Ragu alla Bolognese	\$30
Pappardelle, Ground Beef, Manzano Tomato & Parmesan Cheese	
Black Sea Bass Chard	\$38
Lemon, Capers, Wild Rice, Swiss Chard	
Grilled Sirloin Steak	\$40
12 oz NY Strip, Black Garlic, Herb Butter, Rainbow Potatoes	

Trio of Sliders

(Choice of one)

Chicken	\$20
Buttermilk Chicken, Chipotle Aioli, Pickles on Brioche Bun	
Beef	\$21
Ground Beef, American Cheese, Thousand Island Dressing, Pickles on Brioche Bun	
Lamb Sliders	\$22
Harissa mayo, topped with feta cheese and pickle red onions.	