

"THE WILGRESS"

SEARED TUNA NICOISE SALAD 15

OUR TAKE ON THE MEDITERRANEAN CLASSIC PAN SEARED YELLOWFIN TUNA, GREEN BEANS, POTATO AND A BOILED EGG DRESSED IN A GARLIC LEMON DRESSING.

CEVICHE 16

BABY SHRIMP, BAY SCALLOPS AND CALAMARI MARRIED TO RADISH, POTATO, JALAPENO, CILANTRO ALL MARINATED IN LIME JUICE.

CAPRESE 10

HEIRLOOM TOMATO, BASIL AND PEARL BOCCONCINI TOSSED IN A CITRUS BALSAMIC DRESSING.

CHICKEN STEW AND DUMPLINGS 18

CLASSIC; A HEARTY CHICKEN AND VEGETABLE STEW WITH HOMEMADE DUMPLINGS.

PRAWNS 14

WHITE KIDNEY BEANS, GARLIC, RED WINE VINEGAR, SMOKED PAPRIKA AND OLIVE OIL

FISH CAKES 13

NEWFOUNDLAND STYLE SALT COD AND MASHED POTATO PATTIES ON A CURRIED LEMON AIOLI

SPEDINI 14

SKEWERED AND GRILLED MEAT WITH GREENS AND A DIPPING SAUCE

PATATAS BRAYAS 7

A CONSTANT WHEREVER YOU GO IN SPAIN; POTATO TOSSED AND ROASTED IN PAPRIKA AND OLIVE OIL

PASTA 14

SOMETIMES A "NONA" WILL JUST TOSS STUFF TOGETHER IN A POT AND IT IS FOOD FOR THE HEAVENS, WE TRY TO DO THE SAME. ASK WHAT WE DID TODAY.

SHELL POT 14

MUSSELS, CLAMS, FRESH TOMATO, GARLIC AND FENNEL STEAMED IN WHITE WINE.

WILGRESS GREENS 9

HANDPICKED LOCAL GREENS AND SPROUTS, GARNISHED AND TOSSED IN OUR HOUSE VINAIGRETTE

SPICED ROASTED ALMONDS 8

OUR OWN SPICE MIX AND ALMONDS MARRIED TOGETHER

MARINATED OLIVES 8

A MIX OF OLIVES WITH OUR OWN SEASONINGS

BUDDHA BOWL 12

A NOURISHING MIX OF GRAINS AND KALE WITH AN ARRAY OF PICKLED AND ROASTED VEG TOPPED WITH A SUNNY SIDE EGG.

DAILY DINNER FEATURES

(STARTING AT 5:30)