

STARTERS

<p>Truffle-Tarragon Cream of Crab Soup 9/12 Burgundy Truffle, Fresh Herbs, Chesapeake Seasoning</p> <p>Blue Crab Hushpuppies 15 Safflower Fried Cornmeal, Crab & Herb Fritters Rosemary-Buttermilk Dipping Sauce</p> <p>Talbot County Farms Seasonal Salad 13 Cottingham Farms Organic Baby Beets & Arugulas, Chapel Country Creamery Bay Bleu Cheese, Pickled Red Onion Vinaigrette</p> <p>Jumbo Shrimp Cocktail 15 Classic Cocktail Sauce, Lemon, Garden Greens</p>	<p>Local Oysters On the ½ Shell 15/26 Pomegranate-Chive Black Pepper Mignonette Lemon & Cocktail Sauce</p> <p>Royal Oak Smoke Chicken Wings 9/14 Lemon-Herb Brine, Safflower Fried, Bleu Cheese or Ranch Dressing, Celery Sticks</p> <p>Cecil's Rubba Fried Oysters 13 Chesapeake Rub Remoulade, Farm Lettuce, Lemon</p> <p>Chesapeake Crab Dip 16 Lump Maryland Crab, Fresh Herbs, Cheddar, Cream Cheese, Parmesan, TIBC Stuffed Pretzel Roll</p>
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HANDS ON DECK

Served with a Dill Pickle Spear & choice of French Fries, Sweet Potato Fries or Carrot Cabbage Slaw

<p>Prince Edward Island Mussels 18 Spicy White Wine Local Pork Sausage Broth, Fried Shishito Peppers, Rustic-Garlic Soaking Bread</p> <p>Wylder Burger -changes seasonally 16 Roseda Farms Grill Beef & Mushroom Burger, Locally Roasted Mushrooms & Caramelized Onions, Chapel Country Creamery Bay Bleu Cheese, Fried Red Onion Rings, TIBC Brioche Roll</p> <p>Honey Mustard Chicken Sandwich 14 Grilled Chicken Breast & Leg, Smoked Bacon, Gruyere Cheese, Farm Lettuces, TIBC Toasted Brioche Bun</p>	<p>Chesapeake Oyster Po Boy 15 Wild Diver Oyster Co. Fried Oysters, Carrot Cabbage Slaw, Old Bay Remoulade, Lemon, TIBC Po Boy Bun</p> <p>B - L - T 17 Braised Pork Belly, Baywater Farms Lettuce, Cottingham Heirloom Tomatoes, Roasted Garlic- Lemon Mayonnaise, TIBC Toasted Brioche Roll</p> <p>Maryland Lump Crab Cake Sandwich 19 Cottingham Farm Lettuce, Fresh Tomato, TIBC Toasted Brioche Roll, Tartar Sauce</p>
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MAIN COURSES

<p>Rockfish Imperial 32 Lump Crab & Herb Stuffing, Imperial Glaze, Baywater Farms Breakfast Radishes, Chesapeake-Lemon Butter Jus, Brioche Croutons</p> <p>Chesapeake Shrimp Boil 19/34 ½ lb or 1 lb Chesapeake Butter Seasoned Shrimp, Boiled Potatoes, Corn on the Cob, Andouille Sausage</p> <p>Maryland Crab Cake Dinner 21/36 Broiled 4 oz Crab Cake, Roasted Vegetable Hash, Tartar Sauce & Lemon</p>	<p>Bay Mushroom Pappardelle Pasta 22 Homemade Noodles, Roasted Local Mushroom Fricassee, Parmesan Butter, Fine Herbs</p> <p>Bone-In Pork Chop Schnitzel 29 Pounded, Breaded & Fried Pork Chop, Blades Orchard Apples & Roasted Brussel Sprouts, Apple Cider Glaze, Dijon Crema, Frisee & Endive Chicories</p> <p>Surf & Turf 42 Broiled MD 4 oz Crab Cake, 8 oz Prime Rib Tartar Sauce, Lemon & Au Poivre Jus, Gaufrettes</p>
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Maryland Steamed Crabs **MKT Price**
 Fresh Locally Caught Maryland Steamed Crabs by the Dozen & Half Dozen
 Accompanied by Drawn Butter, Chesapeake Seasoning, Lemon & Malt Vinegar

Extra Bites

4 oz Crab Cake 14	Cabbage-Carrot Slaw 4
Sweet Potato Fries 5	Hand Cut French Fries 6
Grilled Chicken Breast 7	Seasonal Vegetables 5
Side Garden Salad 5	TIBC Bread & Butter 3

Desserts

Seasonal Fruit Napoleon	8
Classic Brownie Sundae	9
Highland Creamery Ice Cream	per scoop 4
Chocolate/Vanilla/ Strawberry	

Welcome to Wylder! Please note that facemask are required while entering, exiting and ordering in the restaurant. Thank you!
 OPEN Thur & Fri 4pm-9pm Sat 12pm-9pm Sun 10am-5pm Wylder Resorts are non-smoking facilities.

SUNDAY BRUNCH



STARTERS

Truffle-Tarragon Cream of Crab Soup 9/12 Burgundy Truffle, Fresh Herbs, Chesapeake Seasoning	Local Oysters On the 1/2 Shell 15/26 Black Pepper Mignonette, Lemon & Cocktail
Blue Crab Hushuppies 15 Safflower Fried Cornmeal, Crab & Herb Fritters Herb-Buttermilk Dipping Sauce	Chesapeake Crab Dip 16 Lump Maryland Crab, Fresh Herb Cheddar, Cream Cheese, Parmesan, TICB Pretzel Roll
Cottingham Farms Caprese Salad 13 Heirloom Tomatoes, Fresh Mozzarella Balsamic Glaze, Thai Basils & Pesto	Cecil's Rubba Fried Oysters 13 Chesapeake Rub Remoulade, Farm Lettuce, Lemon
Jumbo Shrimp Cocktail 15 Classic Cocktail Sauce, Lemon, Garden Greens	Royal Oak Smoke Chicken Wings 9/14 Bleu Cheese or Ranch Dressing, Celery Sticks

Maryland Steamed Crabs **MKT Price**
Fresh Locally Caught Maryland Steamed Crabs by the Dozen & Half Dozen
Accompanied by Drawn Butter, Chesapeake Seasoning, Lemon & Malt Vinegar

HANDS ON DECK

Served with a Dill Pickle Spear & choice of French Fries, Sweet Fries or Carrot Cabbage Slaw

Prince Edward Island Mussels 18 Spicy White Wine Local Pork Sausage Broth, Fried Shishito Peppers, Rustic-Garlic Soaking Bread	Chesapeake Oyster Po Boy 15 Wild Diver Oyster Co. Fried Oysters, Carrot Cabbage Slaw, Old Bay Remoulade, Lemon, TIBC Po Boy Bun
Wylder Burger -Changes seasonally 16 Shi Mar Farms Beef, Gingersnap Farm Fried Egg, Avocado, Applewood Bacon, Royal Oak Smoke Chipotle Mayo, Farm Lettuce, Tomato, TIBC Brioche Roll	B - L - T 17 Braised Pork Belly, Baywater Farms Lettuce, Cottingham Heirloom Tomatoes, Roasted Garlic- Lemon Mayonnaise, TIBC Toasted Brioche Roll
Honey Mustard Chicken Sandwich 14 Grilled Chicken Breast & Leg, Crispy Bacon, Gruyere Cheese, Farm Lettuces, TIBC Toasted Brioche Bun	Maryland Lump Crab Cake Sandwich 19 Cottingham Farm Lettuce, Fresh Tomato, TIBC Toasted Brioche Roll, Tartar Sauce

BRUNCH ALL DAY

Mornin' Talbot Tickler 12 TIBC Buttermilk Biscuit, Local Sausage, Fried Egg & Talbot Reserve Cheddar, Royal Oak Smoke Aioli	Smoked Salmon Bagel 15 Smoked Salmon, Hot Pressed Bagery Bagels Cream Cheese, Capers, Pickled Red Onions
Buttermilk Vanilla Bean Pancakes 9 Warm Maple Syrup & Butter Add Blueberries or Chocolate Chips	Maryland Crab Cake Benedict 19 Maryland Crab Cake, Gingersnap Farm Poached Eggs & 2 Hollandaise, Toasted TIBC English Muffin
Market Hash & Egg Your Way 14 Local Farm Roasted Vegetables, Gingersnap Farm Fried Egg, Andouille, Herb Pesto	TIBC Country Loaf French Toast 14 Tahitian Vanilla-Cinnamon Soaked Bread, Fresh Berries, Warm Maple Syrup, Fresh Whipped Cream

Extra Bites

Sweet Fries 4	Cabbage-Carrot Slaw 4
Smoked Bacon/Sausage 4	Hand Cut French Fries 6
Biscuit w/ Jam & Butter 3	Farm Fresh Fried Egg 2
Cottingham Garden Salad 5	4 oz Crab Cake 14

Dessert

Blades Orchards Peach Crumble 8
Classic Brownie Sundae 9
Highland Creamery Ice Cream per scoop 2
Chocolate/Vanilla/ Strawberry

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* consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions

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