
FOR THE TABLE

Fresh Baked Breads, Crackers & Sea Salt Butter	7
Chesapeake Crab Dip Lump Crab, Cheddar, Cream Cheese, TIBC Stuffed Pretzel Roll	16
Local Oysters On the ½ Shell Pomegranate Black Pepper Mignonette, Lemon, Cocktail Sauce	17/26
Wild Caught Oysters Rockefeller Broiled, Cream Spinach, Toasted Breadcrumbs, Parmesan	18
Crab & Corn Hushpuppies Safflower Fried Crab, Corn & Herb Fritters, Rosemary-Buttermilk Sauce	15
Oyster Po' Boy Sliders Crispy Fried Oysters, Cole Slaw, Toasted Mini Brioche Buns	17
House Made Duck Charcuterie Platter Pistachio Pate, Pastrami, Foie Gras Terrine, Accents	29

APPETIZERS

Truffle-Tarragon Cream of Crab Soup Burgundy Truffle, Fresh Herbs, Chesapeake Seasoning	8/15
House Made Duck & Pistachio Pate Organic Greens, Grainy Mustard, Pickles & Olives	12
Pork Belly Wedge Salad Thick Roast Bacon, Avocado-Ranch Dressing, Red Onion Pickles	14
Chicken Caesar Salad Lemon -Thyme Chicken Ballontine, Romaine, Parmesan, Classic Dressing	16
Sweetbreads Grenobloise Crispy Veal Offals Brown Butter, Lemon, Caper, Potato Puree	16/28
Foie Gras Terrine Pistachio Crust, Citrus Peel Marmalade, Dates & Celery Leaf, Toasted Brioche	24

MUMBO JUMBO

Sandwiches served with choice of French Fries, Sweet Potato Fries or Coleslaw

Peel & Eat Shrimp Jumbo Steamed Shrimp Chesapeake Butter, Lemon	17/32
Royal Oak Smoke Chicken Wings Bleu Cheese or Ranch Dressing, Celery Sticks	9/14
Maryland Lump Crab Cake Sandwich Lettuce, Fresh Tomato, Brioche Roll, Tartar Sauce	21
Buttermilk Spice Fried Chicken Sandwich Royal Oak Smoke Aioli, Cole Slaw, Brioche Bun	15
Duck Reuben Duck Pastrami, House Made Sauerkraut, Russian Dressing, Swiss Cheese	19
Wylder Beef & Mushroom Burger Bleu Cheese Fried Onion Rings, Brioche Bun	16

MAIN COURSES

Rockfish Imperial Wild Striped Bass, Lump Crab & Herb Stuffing, Imperial Glaze Chesapeake-Lemon Butter Jus, Brioche Croutons	34
Wild Mushroom Crusted Salmon Organic Scottish Salmon, Garlic Roasted Maitake & Oyster Mushrooms, Roasted Yukon Gold Potatoes, Mushroom-Thyme Jus	28
MD Crab Cake Dinner Broiled 5 oz Crab Cake, Roasted Vegetable Hash, Tartar Sauce & Lemon	27/44
Red Wine Braised Short Rib & Bleu Cheese Cannelloni Spinach & Ras El Hanout Pasta Salad of Spinach, Bay Bleu Cheese & Watermelon Radish, Natural Jus	27
Steak Tartar & Frites Roseda Farms Beef Eye Round, Farm Fresh Egg Yolk Classic Bistro Sauce & Garnish, Hand Cut French Fries	24
Bone-in Pork Chop Schnitzel Pounded, Breaded & Fried Pork Chop, Blades Orchard Apples & Roasted Brussel Sprouts, Apple Cider Glaze, Dijon Crema, Fennel & Celery	29
Surf & Turf 8 oz Roasted Ribeye, 5 oz Crab Cake, Seasonal Vegetables Bordelaise Jus, Tartar Sauce, Lemon	44

SIDE DISHES

Glazed Baby Carrots	5
Steam Broccoli, Lemon Butter	5
Cabbage-Carrot Slaw	4
Hand Cut French Fries	6
Sweet Potato Fries	6
5 oz MD Crab Cake	18

Support Local

Our Chefs are excited to work with local ingredients. Here are a few but not all providers we proudly work with.

Phillips Wharf Environmental Center – Cottingham Farms – Quartre Acre Farms
 Baywater Farms – Chapel Country Creamery – Royal Oak Smoke Bottling
 Cambridge Spice Co. – Tilghman Island Baking Co. – Roseda Farms – Bay
 Mushroom Co. – Wild Diver Oyster Co. – Shi Mar Farms – Bagery – Gingersnap
 Farms – Highland Creamery – Our Greek Market – Heritage Homestead
 Turnbridge Talbot – St. Michaels Farmers Market

COCKTAILS

"One martini is all right. Two are too many, & three are not enough." -J. Thurber

Chesapeake Crush Choice of Orange, Grapefruit, Pomegranate, Lemon	12	Maple Old Fashion Knob Creek Maple Bourbon, Cherry Bitters	13
Salty Dog Rocktown Vodka, Fresh Grapefruit Juice, Salted Rim	11	Fall N' Apple Lyon's Rum, Apple Cider Syrup, Fresh Lemon Juice, Club Soda	12
Pink & Stormy Pama Liqueur, Goslings Rum, Ginger Beer	12	Hot Toddy Jim Beam Bourbon, Honey, Fresh Lemon Juice	11
Pear Elderflower Spritz Absolut Pear Vodka, St. Germaine Liqueur, Club Soda	12	Bourbon Pumpkin Smash Bulliet Bourbon, Pumpkin Spice, Fresh Lemon Juice, Club Soda	12
Winter Solstice Hendrick's Gin, Vieux Carre Absinthe, Fresh O.J.	13	Irish Coffee Jameson Whiskey, Bailey's Cream, Rise Up Coffee	12

BEER

"Today I was a hero, I rescued some beer that was trapped in a bottle" -Anonymous

TAPPED

RAR Brewing "Nanticoke Nectar" hoppy West Coast-style IPA, well balanced body, packed with cascade, centennial & citra hops	7
Eastern Shore Brewing "Back Creek Blonde" crisp blonde ale, good ol' American barley, classic hops, full of flavor, named after St. Michaels, MD waterway	7
Rotating Seasonal Selection please ask your server for our current selection	7

BEER & CANNED WINE BUNDLE

pick 5 of your favorite beer or canned wine & get a 6th one on us!

TRAPPED

Enjoy an Eastern Shore Tradition

Bud Light	5	Budweiser	5
Miller Lite	5	Michelob Ultra	5
Corona Extra			7
Brooklyn Lager			7
Dogfish Head Campfire			7
St. Michaels Situation Critical			7
St. Michaels Amber Ale			7
St. Michaels Shoreos or Reesers			7
Guinness Draught			7
D.C. Brau Hard Seltzers			7

WINE & SPIRITS

"Here's to alcohol, the rose colored glasses of life." - F. Scott Fitzgerald

Please enjoy a variety of our favorite easy drinking wines with attractive pricing by the glass & by the bottle.
For our entire selection, ask your server for our Wylder Wine Series!

Poema – Cava Brut, Spain, NV	10 / 35
Zufini – Pinot Grigio, Italy, 2018	10 / 35
Glenbrook – Chardonnay, CA, 2017	10 / 35
Arona – Sauvignon Blanc, New Zealand, 2019	11 / 40
Lago Cerqueira – Rosé, Portugal, 2019	10 / 35
Between The Vines – Pinot Noir, CA, 2018	10 / 35
Silver Creek – Cabernet Sauvignon, CA, 2018	10 / 35
Spellbound – Petite Syrah, CA, 2016	13 / 42
Kiona – Red Blend, Washington, 2016	14 / 48

WINE BY THE CAN – Crafter's Union *Served Chilled*

Brut Bubbles, CA, NV 375ml	12
Pinot Grigio, CA, NV 375ml	12
Rosé, CA, NV 375ml	12
Red Blend, CA, NV 375ml	12

Wylder Hotels proudly presents local spirits & flavors hand-crafted with the award-winning skillsmanship of the Eastern Shore.

FLIGHTS

It's worth a shot! Taste a selection of 4 Local spirits **20**

Wendon Distilling – Saint Michaels, MD

Lyon's White Rum
Lyon's Dark Rum
Lyon's Sailor's Reserve
Lyon's Rock & Rum
Lyon's Curacao
Lyon's Coffee

Gray Wolf Distilling – Saint Michaels, MD

Gray Wolf's Timber Gin
Gray Wolf's Lone Vodka
Gray Wolf's Lobo Tequila

Sagamore Spirit Distilling – Baltimore, MD

Sagamore Spirit's Signature Rye Whiskey

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BRUNCH & MAIN COURSES

Mornin' Talbot Tickler TIBC Buttermilk Biscuit, Local Sausage & Fried Egg, Talbot Reserve Cheddar, Royal Oak Smoke Aiolo	12
Buttermilk Vanilla Bean Pancakes Warm Maple Syrup & Butter Add Blueberries or Chocolate Chips	9 2
Mushroom & Blue Cheese Quiche Farm Fresh Egg & Herb Casserole, Fresh Greens	14
TIBC Country Loaf French Toast Tahitian Vanilla-Cinnamon Soaked Bread Fresh Berries, Warm Maple Syrup, Fresh Whipped Cream	14
Crab Cake Benedict Broiled 5 oz Crab Cake, English Muffin, Sautéed Spinach, Lemon Hollandaise, Vegetable Hash	27/44
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SIDE DISHES

Fresh Pastry Selection	5
Eggs	2.50 ea
Bacon/Sausage	5
Veggie of the Day	5
Cabbage-Carrot Slaw	4
Hand Cut French Fries	6
Sweet Potato Fries	6
5 oz MD Crab Cake	18

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Welcome to Wylder! Please note that facemask are required while entering, exiting and ordering in the restaurant. Thank you!
 Please inform us of any allergies or nutritional preferences. We are happy to accommodate! Wylder Resorts are non-smoking facilities.

OPEN Thur & Fri 4pm-9pm Sat 12pm-9pm Sun 10am-4pm

November 30, 2020

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