

## APPETIZERS

<b>Bread Basket</b>   Crispy Flatbread, Fresh Cornbread, Buttermilk Biscuits, Sea Salt Butter	7
<b>Wylder Garden Salad</b>   Baywater Farm Greens, Shaved Vegetable Crudit�, Lemon Shallot Vinaigrette	10
<b>Local Oysters On the 1/2 Shell</b>   Pomegranate Black Pepper Mignonette, Lemon, Cocktail Sauce	17/26
<b>Truffle-Tarragon Cream of Crab Soup</b>   Burgundy Truffle, Fresh Herbs, Chesapeake Seasoning	8/15
<b>Chesapeake Crab Dip</b>   Lump Crab, Cheddar, Cream Cheese, Stuffed Pretzel Roll	16
<b>Crab &amp; Corn Hushpuppies</b>   Safflower Fried Crab, Corn & Herb Fritters, Rosemary-Buttermilk Sauce	15
<b>Classic Steak Tartar</b>   Fresh Ground Beef, Capers, Cornichons, Red Onion, Egg Yolk, French Fries	12/22
<b>Royal Oak Smoke Chicken Wings</b>   Bleu Cheese or Ranch Dressing, Celery Sticks	11/17
<b>Applewood Smoked Pork Brisket</b>   Calendula Flower Braised Lentils, Baywater Farms Roasted Baby Carrots, Fine Herb Chimichurri	14
<b>Charcuterie Platter &amp; Cheese</b>   Thin Sliced Prosciutto & Salami, Talbot Reserve Amber Cheddar, Pickled Red Onions, Cornichons, Arugulas, Lavash Spice Flat Breads	24

## HANDHELDS

<b>Oyster Po' Boy Sliders</b>   Crispy Fried Oysters, Cole Slaw, Toasted Mini Brioche Buns	17
<b>Maryland Lump Crab Cake Sandwich</b>   Lettuce, Fresh Tomato, Brioche Roll, Tartar Sauce	21
<b>Buttermilk Spice Fried Chicken Sandwich</b>   Royal Oak Smoke Aioli, Cole Slaw, Brioche Bun	15
<b>Wylder Bacon Cheese Burger</b>   Amber Cheddar Fried Onion Rings, Royal Oak Smoke Aioli, Lettuce, Tomato, Brioche Bun	16

## MAIN COURSES

<b>Rigatoni Pasta Alfredo</b>   Spice Cured Ham, Brussel Sprouts, Roasted Mushrooms, Garlic-Tarragon Cream Sauce	24
<b>Jumbo Shrimp Imperial</b>   Jumbo Shrimp, Lump Crab & Herb Stuffing, Imperial Glaze Chesapeake-Lemon Butter Jus, Provenale Breadcrumbs	36
<b>Maryland Crab Cake Dinner</b>   Broiled 5 oz Crab Cake, Roasted Vegetable Hash, Tartar Sauce & Lemon	29/48
<b>Grilled Organic Scottish Salmon</b>   Garlic Roasted Maitake & Oyster Mushroom Fricasse, Crispy Yukon Gold Potatoes & Puree, Mushroom-Thyme Jus	34
<b>Garlic-Mint Stuffed Leg of Lamb</b>   Salad of Arugulas, Goat Cheese Mousse Pickled Red Onions & Natural Jus	32
<b>Surf &amp; Turf</b>   Roasted 8oz Filet Mignon, 5 oz Broiled Crab Cake served with Roasted Vegetable Hash, Bordelaise Jus, Tartar Sauce & Lemon	48

## SIDE DISHES

<b>Glazed Baby Carrots</b>	5
<b>Sweet Potato Casserole</b>	5
<b>Cabbage-Carrot Slaw</b>	4
<b>Hand Cut French Fries</b>	6
<b>Sweet Potato Fries</b>	6
<b>5 oz MD Crab Cake</b>	16
<b>Grilled Chicken Breast</b>	7

## 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 – Quarter 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 – St. Michaels Farmers Market

## HOMEMADE DESSERTS

<b>Pomegranate Mousse</b>	10
Cocoa Krispies, Chocolate Shards	
<b>Apple or Mix Berry Pie</b>	8/25
Sweet Whipped Cream	
<b>Classic Brownie Sundae</b>	10
Cookie Ice Cream, Whipped Cream, Jimmies	

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

1.8.21

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

## WYLDER WINE SERIES

*"Wine makes every meal an occasion, every table more elegant, every day more civilized." -A. Simon*

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### Bubbles/Rosé

<b>Poema – Cava Brut, Barcelona, Spain NV</b>	10/35
peach, pears & toasted brioche on the nose with layers of orange & spice on the finish	
<b>Tenuta Sant'Anna Prosecco Extra Dry, Veneto Italy NV</b>	11/38
scents of acacia, peach, and pear flowers on the nose	
<b>La Marca Prosecco D.O.C., Veneto Italy NV</b>	12/40
fresh citrus, lemon, green apple & touches of grapefruit, minerality & toast	
<b>Ramon Canals Brut Reserva Especial, Spain 2017</b>	13/44
intense aroma with fruity hints, fresh, silky, slightly sweet and very round palate	
<b>Lago Cerqueira – Rosé, Portugal 2019</b>	10/35
strawberry-like fruit notes revealing pleasant freshness & crisp acidity finish	
<b>Domaine Ste. Michelle – Brut Rosé, Columbia Valley</b>	11/36
crisp, refreshing bubbles, off-dry raspberry notes, light on the palate	
<b>Le Grand Courtaige Blanc de Blancs Brut, France (Split)</b>	21
perfect balance of dryness, acidity & fruit, Meyer lemon, honeydew & apple finish,	

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### White Wine

<b>Zufini – Pinot Grigio, Veneto IGT Italy 2018</b>	10/35
well-orchestrated fruity bouquet, refreshing acidity, medium body, backbone & texture	
<b>Arona – Sauvignon Blanc, New Zealand 2019</b>	11/40
tropical fruit, spiced stone fruit flavors with passionfruit finish	
<b>Three Brooms Sauvignon Blanc, Marlborough, New Zealand 2019</b>	13/45
nose of bright lime leaf, jalapeño and tomato leaf. The acidity is crisp harmonized by a chalk & fruit	
<b>Craggy Range – Sauvignon Blanc New Zealand 2018</b>	16/52
pale lemon straw, vibrant aromas of nectarine, green apple & honeysuckle, long dry finish	
<b>Bluefish – Reisling, Germany 2018</b>	10/30
ripe peaches, lemon & mineral notes, balanced structure & acidity	
<b>Les Vignerons De Florensac Picpoul de Pinet, Languedoc, France 2019</b>	10/35
soft, delicate nose with hints of grapefruit, unripe peach, accacia and briney notes	
<b>Weingut Frank – Gruner Veltliner, Austria 2016</b>	13/45
crisp green apple, fresh pear on the nose, light, easy, fresh	
<b>Francois Millet Sancerre White, Loire Valley France 2019</b>	18/60
Mineral and light flint notes with ripe fruit aromas like plum, peach and citrus fruit	
<b>Glenbrook – Chardonnay, CA 2017</b>	10/35
toasted fruit notes with tart green apple finish	
<b>Stillman St. - Chardonnay, Sonoma, CA 2018</b>	12/38
Anjou Pear and Crisp Apple with a rich middle pallet.	
<b>Alexander Valley – Chardonnay, CA 2018</b>	13/45
vanilla & floral notes lead to flavors of apple & pear with long oak finish	
<b>Deep Sea – Chardonnay, Santa Barbara, CA 2014</b>	14/48
apple, pear and apricot, bouquet of vanilla & cream	
<b>Sonoma-Cutrer – Chardonnay, Sonoma, CA 2017</b>	15/50
stone fruit, white peach, melon and oak spice accented with hints of vanilla	
<b>Domaine Céline &amp; Frédéric Gueguen, Bourgogne Chardonnay, Burgundy, France 2019</b>	15/50
aromas of white flowers, almonds and toast. the minerality brings out the typicity of soils, honey finish	

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## WYLDER WINE SERIES

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### Red Wine

<b>Between The Vines – Pinot Noir, CA, 2018</b>	10/35
light oak & rose petal nose, blackberry & cherry velvet smooth finish	
<b>Iris Pinot Noir, <u>Organic</u> Willamette Valley, Oregon 2018</b>	13/45
aromas of raspberry, plum and blackberry, deep, rich flavor, long palate	
<b>L'Oliveto Pinot Noir, Russian River Valley, CA 2018</b>	16/55
offering aromas of raspberry, cedar and orange zest, palate rich red fruit, long and seamless finish	
<b>Au Bon Climat Pinot Noir, Santa Barbara County, CA 2018</b>	18/64
complex flavors of green tea, strawberry, cranberry, clove, and unsweetened dark chocolate	
<b>Chehalem Pinot Noir, Willamette Valley, Oregon 2015</b>	20/68
ripe black cherry, brambly cassis on the nose, tea leaf, white pepper, cocoa	
<b>Long Meadow Ranch Pinot Noir, Anderson Valley, CA 2016</b>	22/86
combination of dried earth and musky roses, spice aromas on the nose, balanced, and complex	
<b>Silver Creek – Cabernet Sauvignon, CA 2018</b>	10/35
dark berries with black plum, chocolate & espresso mocha finish	
<b>Enos Cabernet Sauvignon, Sonoma County, CA 2017</b>	12/40
nose is rich with notes of worn leather, graphite, toasted pumpkin seeds, rich, weighty palate	
<b>Decoy Cabernet Sauvignon, Sonoma, CA 2017</b>	16/55
deep, inviting color, layers of boysenberry, black cherry, star anise, lush fruit palate, barrel spice	
<b>Scholar and Mason Cabernet Sauvignon, Napa Valley, CA 2016</b>	18/64
aromatically expressive with notes of dark cherries, ripe plum, structure is supple and generous	
<b>Stuhlmuller Vineyards ESTATE Cabernet Sauvignon, Alexander Valley CA 2016</b>	22/85
lovely note of freshness that adds definition to the sweet berry and violet flavors	
<b>Anderson Conn Valley Vineyards Cabernet Sauvignon, Napa Valley, CA</b>	26/98
medium to full-bodied, the palate is packed with vibrant black fruits, structural vivacity	
<b>Casalini Montepulciano D'Abruzzo DOC, Abruzzo, Italy 2018</b>	9/28
deep plum color with intense aromas of spice and cherries.	
<b>Novecento Malbec, Mendoza, Argentina 2019</b>	9/28
aromas of blackberries, cherries and ripe plums, well balanced	
<b>Chateau de Marjolet Cotes du Rhone Rouge, Rhone Valley, France 2018</b>	11/39
Very bright and robust palate and fresh with raspberry	
<b>Spellbound Petite Syrah, CA 2016</b>	13/42
famous tannins bring out jammy, berry flavors, dark in color, full-bodied, smooth texture	
<b>Kiona Columbia Valley Estates Cuvee Red Blend, Washington State 2016</b>	14/48
medium-plus body, black and some red fruit, velvety smooth tannins, light new oak	
<b>Mazzocco Zinfandel Dry Creek Valley, CA 2018</b>	16/55
robust and jammy, backed by black cherry, plum and spice	
<b>Pago de los Capellanes Joven Roble, Castilla y Leon, Spain 2018</b>	18/62
intense floral and red forest fruit bouquet, hints of vanilla, full velvet palate, elegant finish	
<b>Bliss Merlot, Mendocino, CA</b>	10/30
aromas of coffee, tobacco leaf, and dark plums, flavors of bright blackberries & chocolate	
<b>Duckhorn Merlot, Napa Valley, CA 2014</b>	32/116
rich & cohesive expression of Napa Valley, ripe cherry, plum, black fig, lush & supple palate	

*Thank you for joining us today. We hope you enjoy your food & drink here with Tickler's at Wylder Hotel, Tilghman Island. We are delighted to be at your service.*

## COCKTAILS

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

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

## BEER

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

### TAPPED

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

### BEER & CANNED WINE BUNDLE

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

### TRAPPED

*Enjoy an Eastern Shore Tradition*

<b>Bud Light</b>	<b>5</b>	<b>Budweiser</b>	<b>5</b>
<b>Miller Lite</b>	<b>5</b>	<b>Michelob Ultra</b>	<b>5</b>
<b>Corona Extra</b>			<b>7</b>
<b>Brooklyn Lager</b>			<b>7</b>
<b>Dogfish Head Campfire</b>			<b>7</b>
<b>St. Michaels Situation Critical</b>			<b>7</b>
<b>St. Michaels Amber Ale</b>			<b>7</b>
<b>St. Michaels Shoreos or Reesers</b>			<b>7</b>
<b>Guinness Draught</b>			<b>7</b>
<b>Stella Artois</b>			<b>7</b>

## 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!

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

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

<b>Brut Bubbles, CA, NV 375ml</b>	<b>12</b>
<b>Pinot Grigio, CA, NV 375ml</b>	<b>12</b>
<b>Rosé, CA, NV 375ml</b>	<b>12</b>
<b>Red Blend, CA, NV 375ml</b>	<b>12</b>

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**

### Windon 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

## FOR THE TABLE

<b>Bread Basket</b>   Crispy Flatbread, Fresh Cornbread, Buttermilk Biscuits, Sea Salt Butter	7
<b>Chesapeake Crab Dip</b>   Lump Crab, Cheddar, Cream Cheese, Herb Crostini	16
<b>Local Oysters On the ½ Shell</b>   Pomegranate Black Pepper Mignonette, Lemon, Cocktail Sauce	17/26
<b>Crab &amp; Corn Hushpuppies</b>   Safflower Fried Crab, Corn & Herb Fritters, Rosemary-Buttermilk Sauce	15
<b>Oyster Po' Boy Sliders</b>   Crispy Fried Oysters, Cole Slaw, Toasted Mini Brioche Buns	17
<b>Charcuterie Platter &amp; Cheese</b>   Thin Sliced Prosciutto & Salami, Talbot Reserve Amber Cheddar, Pickled Red onions, Cornichons, Arugulas, Lavash Spice Flat Breads	24

## APPETIZERS

<b>Truffle-Tarragon Cream of Crab Soup</b>   Burgundy Truffle, Fresh Herbs, Chesapeake Seasoning	8/15
<b>Wylder Garden Salad</b>   Baywater Farm Greens, Shaved Vegetable Crudit�, Lemon Shallot Vinaigrette	10
<b>Applewood Smoked Pork Brisket</b>   Calendula Flower Braised Lentils, Baywater Farms Roasted Baby Carrots, Fine Herb Chimichurri	14
<b>Cecil's Rubba Fried Oysters</b>   Chesapeake Seasoning, Ham Hock Braised Collard Greens	18

## HANDHELDS

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

<b>Royal Oak Smoke Chicken Wings</b>   Bleu Cheese or Ranch Dressing, Celery Sticks	9/14
<b>Maryland Lump Crab Cake Sandwich</b>   Lettuce, Fresh Tomato, Brioche Roll, Tartar Sauce	21
<b>Buttermilk Spice Fried Chicken Sandwich</b>   Royal Oak Smoke Aioli, Cole Slaw, Brioche Bun	15
<b>Wylder Bacon Cheese Burger</b>   Amber Cheddar Fried Onion Rings, Royal Oak Smoke Aioli, Lettuce, Tomato, Brioche Bun	16

## BRUNCH & MAIN COURSES

<b>Mornin' Talbot Tickler</b> TIBC Buttermilk Biscuit, Local Sausage & Fried Egg, Talbot Reserve Cheddar, Royal Oak Smoke Aioli	12
<b>Buttermilk Vanilla Bean Pancakes</b> Warm Maple Syrup & Butter Add Blueberries or Chocolate Chips	9 2
<b>Mushroom &amp; Bleu Cheese French Egg Omelette</b>   Farm Fresh Egg, Maitake Fricasse, Herbs, Fresh Greens	14
<b>TIBC Country Loaf French Toast</b>   Tahitian Vanilla-Cinnamon Soaked Bread Fresh Berries, Warm Maple Syrup, Fresh Whipped Cream	14
<b>Crab Cake Benedict</b>   Broiled 5 oz Crab Cake, English Muffin, Arugula, Lemon Hollandaise, Vegetable Hash	26/34
<b>Steak Tartar &amp; Frites</b>   Roseda Farms Beef Eye Round, Farm Fresh Egg Yolk Classic Bistro Sauce & Garnish, Hand Cut French Fries	24
<b>Jumbo Shrimp Imperial</b>   Jumbo Shrimp, Lump Crab & Herb Stuffing, Imperial Glaze Chesapeake-Lemon Butter Jus, Provenale Breadcrumbs	36
<b>Rigatoni Pasta Alfredo</b>   Spice Cured Ham, Brussel Sprouts, Roasted Mushrooms, Garlic -Tarragon Cream Sauce	24
<b>Garlic-Mint, Stuffed Leg of Lamb</b>   Salad of Arugulas, Goat Cheese Mousse, Pickled Red Onions & Natural Jus	32

## SIDE DISHES

<b>Eggs</b>	2.50 ea
<b>Bacon/Sausage</b>	5
<b>Cabbage-Carrot Slaw</b>	4
<b>Hand Cut French Fries</b>	6
<b>Sweet Potato Fries</b>	6
<b>5 oz MD Crab Cake</b>	18
<b>Grilled Chicken Breast</b>	7

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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

## HOMEMADE DESSERTS

<b>Pomegranate Mousse</b>	10
Cocoa Krispies, Chocolate Shards	
<b>Apple or Mix Berry Pie</b>	8/25
Sweet Whipped Cream	
<b>Classic Brownie Sundae</b>	10
Cookie Ice Cream, Whipped Cream,	

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