



Wilder

Menu Prices — October 23, 2026

Wilder menu with prices in United States, updated February 2025: 107 items
across 14 categories, prices from \$7.00 to \$37.00.

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Wilder Menu with Prices (United States)

Wilder menu with prices in United States, updated February 2025: 107 items across 14 categories, prices from \$7.00 to \$37.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/wilder

Menu categories: Most Ordered · Pizza · Starters · Mains · Salads · Pasta · Desserts · Wood-Oven Pizza · Appetizers & Sides · Handmade Pastas · Dessert · Mains & Sandwiches · Pizzas · Salads & Sides

Most Ordered

ITEM	PRICE
Mafaldine Alla Vodka Chesapeake jumbo lump crab, chili, basil, breadcrumb	\$31.00
Bomboloni Cinnamon sugar, marshmallow, peanut ganache	\$13.00
Seasonal Greens Shaved vegetables, picked herbs, Dijon vinaigrette	\$12.00
Sansom Street 'Saesar' Little gem, sourdough croutons, anchovy dressing, parmesan	\$13.00
Sweet and Spicy Pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil	\$24.00
Grilled Salmon Salad 'Everything' furikake, cucumber, avocado, red onion, capers, egg, goat cheese dressing	\$23.00
Hanger Steak Salad Asparagus, pickled onions, pumpkin seeds, farro, manchego, peanut salsa macha	\$23.00
Bucatini Carbonara Guanciale, parmesan, egg yolk, scallion	\$24.00
Margherita Tomato sauce, fresh mozzarella, basil	\$19.00
Wilder Cheeseburger 8oz brisket blend, maitake mushroom, taleggio cheese, caramelized onion, confit cherry pepper relish, gem lettuce dresse...	\$23.00
Ricotta Toast Sourdough, honey, fennel pollen	\$9.00
Peperoncino Hot Chicken Sandwich Yogurt & cabbage slaw, dill ranch	\$17.00

Pizza

ITEM	PRICE
Margherita (Pizza) Tomato sauce, fresh mozzarella, basil	\$19.00
Sweet and Spicy (Pizza) Pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil	\$24.00
Sweetie Pie Sweet potato, n'duja, rosemary, aged balsamic	\$24.00
Winter Fever Maitake mushrooms, mushroom-marsala sauce, fontina, brussels sprouts	\$24.00

Starters

ITEM	PRICE
Ricotta Toast (Starters) Sourdough, honey, fennel pollen	\$9.00
Roasted Oysters Fermented chili butter, Meyer lemon, herbs, breadcrumb	\$18.00
Squash and Saffron Bisque Crab arancini, coconut milk, pepitas	\$10.00
Tomato and Espelette Soup Served with robiolina & arugula pesto crostini	\$10.00

Mains

ITEM	PRICE
Wilder Cheeseburger (Mains) 8oz brisket blend, maitake mushroom, taleggio cheese, caramelized onion, confit cherry pepper relish, gem lettuce dresse...	\$23.00
Peperoncino Hot Chicken Sandwich (Mains) Yogurt & cabbage slaw, dill ranch	\$17.00
Scarmorza Stuffed Meatball Grinder Seeded roll, prosciutto, broccolini, onion, red sauce	\$18.00
Porchetta Puccia House porchetta, braised collard greens, provolone, pickled red pepper, dijonnaise	\$17.00
Jumbo Lump Crab Cake Gribiche tartare sauce, seasonal greens	\$28.00
Mushroom Melt Grateful Ched, maitake, caramelized onion	\$17.00

Salads

ITEM	PRICE
Sansom Street 'Saesar' (Salads) Little gem, sourdough croutons, anchovy dressing, parmesan	\$13.00
Hanger Steak Salad (Salads) Asparagus, pickled onions, pumpkin seeds, farro, manchego, peanut salsa macha	\$23.00
Falafel Salad Tahini dressing, feta, cucumber, sun-dried tomato zhug	\$21.00
Seasonal Greens (Salads) Shaved vegetables, picked herbs, Dijon vinaigrette	\$12.00
Grilled Salmon Salad (Salads) ‘Everything’ furikake, cucumber, avocado, red onion, capers, egg, goat cheese dressing	\$23.00

Pasta

ITEM	PRICE
Mafaldine Alla Vodka (Pasta) Chesapeake jumbo lump crab, chili, basil, breadcrumb	\$31.00
Cacio E Pepe Pecorino & black pepper	\$24.00

ITEM	PRICE
Bucatini Carbonara (Pasta) Guanciale, parmesan, egg yolk, scallion	\$24.00
Desserts	
Bomboloni (Desserts) Cinnamon sugar, marshmallow, peanut ganache	\$13.00
Most Ordered	
Sweet and Spicy Pizza Pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil	\$24.00
Mafaldine Alla Vodka Chesapeake jumbo lump crab, chili, basil, breadcrumb	\$31.00
Bomboloni Cinnamon sugar, marshmallow, peanut ganache	\$13.00
Margherita Pizza Tomato sauce, fresh mozzarella, basil	\$19.00
Bucatini Cacio e Pepe Pecorino & black pepper	\$24.00
Seasonal Greens Shaved vegetables, picked herbs, Dijon vinaigrette	\$12.00
Broccolini Aglio e Olio Garlic, lemon, chili, breadcrumb, tonnato sauce	\$13.00
Figs and Burrata Roasted delicata squash, pecan crumble, radicchio sage	\$18.00
Wilder Cheeseburger 8oz brisket blend, maitake mushroom, taleggio cheese, caramelized onion, confit cherry pepper relish, gem lettuce dresse...	\$23.00
Roasted Oysters Fermented chili butter, Meyer lemon, herbs, breadcrumb	\$18.00
Grilled Hanger Steak Taleggio Roman gnocchi, black pepper jus	\$37.00
Winter Fever Pizza Maitake mushrooms, mushroom-marsala sauce, fontina, brussels sprouts	\$24.00
Wood-Oven Pizza	
Sweet and Spicy Pizza (Wood-Oven Pizza) Pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil	\$24.00
Margherita Pizza (Wood-Oven Pizza) Tomato sauce, fresh mozzarella, basil	\$19.00
Winter Fever Pizza (Wood-Oven Pizza) Maitake mushrooms, mushroom-marsala sauce, fontina, brussels sprouts	\$24.00
Sweetie Pie Sweet potato, n'duja, rosemary, aged balsamic	\$24.00

Appetizers & Sides

ITEM	PRICE
Broccolini Aglio e Olio (Appetizers & Sides) Garlic, lemon, chili, breadcrumb, tonnato sauce	\$13.00
Seasonal Greens (Appetizers & Sides) Shaved vegetables, picked herbs, Dijon vinaigrette	\$12.00
Roasted Oysters (Appetizers & Sides) Fermented chili butter, Meyer lemon, herbs, breadcrumb	\$18.00
Figs and Burrata (Appetizers & Sides) Roasted delicata squash, pecan crumble, radicchio sage	\$18.00
Crispy Calamari Citrus & frisee salad, tarragon aioli	\$18.00
Baby Carrots Vadouvan, Bulgarian feta, chermoula, hazelnuts	\$13.00
Smoked Maitake Mushroom Wilted leeks, espelette oil	\$13.00

Handmade Pastas

ITEM	PRICE
Mafaldine Alla Vodka (Handmade Pastas) Chesapeake jumbo lump crab, chili, basil, breadcrumb	\$31.00
Bucatini Cacio e Pepe (Handmade Pastas) Pecorino & black pepper	\$24.00
Chèvre Stuffed Cestini Shellbark hollow chevre, dill pistou, sunchoke puree, aged balsamic	\$25.00
Tortellini En Brodo Veal sausage, veal & prosciutto broth, escarole	\$27.00

Mains

ITEM	PRICE
Grilled Hanger Steak (Mains) Taleggio Roman gnocchi, black pepper jus	\$37.00
Wilder Cheeseburger (Mains) 8oz brisket blend, maitake mushroom, taleggio cheese, caramelized onion, confit cherry pepper relish, gem lettuce dresse...	\$23.00
Calabrian Hot Chicken Half chicken milanese, spicy relish, pepperoncini, caesar salad, boquerones	\$30.00
Grilled Wild Striped Bass Braised lentils, spicy bass 'sausage', charred cabbage, fennel	\$33.00
Sautéed Sea Scallops Chicory salad, celery root puree, apple, pancetta vinaigrette	\$36.00
Braised Lamb Shoulder Eggplant & radicchio caponata, pine nuts, charred eggplant puree, cerignola olives	\$30.00

Dessert

ITEM	PRICE
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Bomboloni (Dessert)	\$13.00
Cinnamon sugar, marshmallow, peanut ganache	
Most Ordered	
ITEM	PRICE
Sweet and Spicy Pizza	\$24.00
Pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil	
Seasonal Greens	\$12.00
Shaved vegetables, picked herbs, Dijon vinaigrette	
Hanger Steak Salad	\$23.00
Asparagus, pickled onions, pumpkin seeds, farro, manchego, peanut salsa macha	
Bucatini Carbonara	\$24.00
Guanciale, parmesan, egg yolk, scallion	
Margherita Pizza	\$19.00
Tomato sauce, fresh mozzarella, basil	
Peperoncino Hot Chicken Sandwich	\$17.00
Yogurt & cabbage slaw, dill ranch	
Grilled Salmon Salad	\$23.00
‘Everything’ furikake, cucumber, avocado, red onion, capers, egg, goat cheese dressing	
Wilder Cheeseburger	\$23.00
8oz brisket blend, maitake mushroom, taleggio cheese, caramelized onion, confit cherry pepper relish, gem lettuce dresse...	
Ricotta Toast	\$9.00
Sourdough, honey, fennel pollen	
Breakfast Potatoes	\$7.00
Parmesan & rosemary	
Bomboloni	\$13.00
Cinnamon sugar, marshmallow, peanut ganache	
Chilequiles Verde Pizza	\$24.00
Salsa verde, roasted chicken, crispy tortillas, crema, soft baked egg	
Mains & Sandwiches	
ITEM	PRICE
Mafaldine alla Vodka	\$31.00
Chesapeake jumbo lump crab, chili, basil, breadcrumb	
Bucatini Carbonara (Mains & Sandwiches)	\$24.00
Guanciale, parmesan, egg yolk, scallion	
Wilder Cheeseburger (Mains & Sandwiches)	\$23.00
8oz brisket blend, maitake mushroom, taleggio cheese, caramelized onion, confit cherry pepper relish, gem lettuce dresse...	
Mortadella and Egg Sandwich	\$16.00
Calabrian chili aioli, arugula, pecorino pepato	
Peperoncino Hot Chicken Sandwich (Mains & Sandwiches)	\$17.00
Yogurt & cabbage slaw, dill ranch	
Smoked Whitefish Omelette	\$18.00
Smoked trout roe, hollandaise, chives, seasonal greens	
Mushroom Melt Madame	\$17.00
Grateful Ched, maitake, caramelized onion, fried egg	

ITEM	PRICE
Sansom Street Scrambler Cheesy scrambled eggs, breakfast sausage, watercress salad, sourdough toast	\$19.00
Avocado Tartine Grilled sourdough, radish, greens, dried chilis, lime	\$15.00
Sausage Gravy Alla Norma Toasted focaccia, pancetta, sausage, herbs, fresh cream	\$20.00

Pizzas

ITEM	PRICE
Sweet and Spicy Pizza (Pizzas) Pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil	\$24.00
Chilequiles Verde Pizza (Pizzas) Salsa verde, roasted chicken, crispy tortillas, crema, soft baked egg	\$24.00
Margherita Pizza (Pizzas) Tomato sauce, fresh mozzarella, basil	\$19.00
Winter Fever Maitake mushrooms, mushroom-marsala sauce, fontina, brussels sprouts	\$24.00
Sweetie Pie Sweet potato, n'duja, rosemary, aged balsamic	\$24.00

Salads & Sides

ITEM	PRICE
Hanger Steak Salad (Salads & Sides) Asparagus, pickled onions, pumpkin seeds, farro, manchego, peanut salsa macha	\$23.00
Sansom Street 'Saesar' Little gem, sourdough croutons, anchovy dressing, parmesan	\$13.00
Seasonal Greens (Salads & Sides) Shaved vegetables, picked herbs, Dijon vinaigrette	\$12.00
Figs and Burrata Roasted delicata squash, pecan crumble, radicchio sage	\$18.00
Breakfast Potatoes (Salads & Sides) Parmesan & rosemary	\$7.00
Nueske's Bacon Thick-cut, smoked bacon strips	\$7.00
Ricotta Toast (Salads & Sides) Sourdough, honey, fennel pollen	\$9.00
House Breakfast Sausage Savory breakfast sausage patties crafted from seasoned ground meat	\$7.00
Grilled Salmon Salad (Salads & Sides) 'Everything' furikake, cucumber, avocado, red onion, capers, egg, goat cheese dressing	\$23.00
House Made Falafel Salad Tahini dressing, feta, cucumber, sun-dried tomato zhug	\$21.00

Desserts

ITEM	PRICE
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Bomboloni (Desserts)

\$13.00

Cinnamon sugar, marshmallow, peanut ganache