

LOCAL PARTNERSHIPS

We believe that every plate tells a story. Without our partners, these stories would have no beginning.

Lawrence, Kansas | Irick Farms | Juniper Hill Farm | Meat, LLC.

Two Sisters Farm | Wakarusa Valley Farms

Neighbors | Alma Creamery, Alma KS | Campo Lindo, Lathrop MO |

Creekstone Farms, Arkansas City KS | Farm to Market Bread Co., Kansas City MO |

Good Farms, Inc., Olsburg KS | Paradise Locker Meats, Trimble MO | Wiebe Farms, Durham KS

Please let your server know of any dietary restrictions.

GF = gluten free | GFA = gluten free available | V = vegetarian.

Substitute gluten free bread 2 | Fry oil may contain gluten.

SHAREABLES

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, sundried tomatoes, sherry butter sauce, baguette 13 GFA

Red Pepper & Roasted Garlic Hummus | mixed vegetables, tzatziki, olive tapenade, fried Sharon Springs chickpeas, pita chips, Farm to Market crackers 10 V/GFA

Crab Cakes | 4 | mixed greens, radish, roasted garlic aioli 14

Grazing Board | summer sausage, jackfruit, Alma cheddar curds & Wiebe raw cheddar, house pickles, mixed nuts, polenta croutons, crispy shallots, Dijon grain mustard, Farm To Market crackers 15 GFA

Mussels | 13 | Prince Edward Island; dill beurre blanc, baguette 10 GFA

Deviled Eggs | 4 | crispy shallots, house dill pickles 5 V/GF

Cheese and Crackers | pick two | house pimento, herbed goat, applewood smoked bleu, Wiebe cheddar, or Alma curds; Good Natured Family Farms jam, Farm to Market crackers 8 v

Baguette | hummus, olive tapenade, whipped butter 4

CHEF SPECIALTIES

Filet Mignon | 8 oz.; vegetable of the day, choice of potato, roasted onion butter * 32 GF

KC Strip | 12 oz.; vegetable of the day, choice of potato, roasted onion butter * 29 GF

Faroe Island Salmon | champagne poached; roasted red potatoes, sautéed greens, dill beurre blanc * 24/17 GF

Trout | almond & cornmeal crusted; black bean cake, sautéed greens, fresh corn salsa, garlic béchamel, queso fresco 22/16 GFA

Surf & Surf | two crab cakes, sautéed shrimp, polenta cakes, sautéed greens, Cajun cream sauce 26

Shrimp & Catfish Creole | blackened shrimp & catfish, white cheddar grits, bourbon creole sauce, baguette 18

Fish Fry | cornmeal crusted catfish, potato fries, hush puppies, sweet slaw, house dill pickles, white remoulade 17

Bourbon Chicken | pan roasted Campo Lindo Farm chicken; sour cream & herb smashed yukons, sautéed greens, bourbon reduction 24 GF

Mac & Cheese | elbow pasta, creamy queso, sunflower seed gremolata 12 GFA

Add chorizo, fried chicken thigh, or jackfruit 4

Pasta Primavera | gluten free penne pasta, goat cheese & sunflower seed pesto, sautéed vegetables, goat cheese 12 V/GF

Linguine & Clams | Little Neck clams, jalapeño basil butter & white wine sauce, fresh tomato & jalapeño, parmesan, baguette 19 GFA

Prosciutto & Pea Pasta | campanelle pasta, roasted garlic & green onion cream sauce, parmesan, baguette 16 GFA

Spaghetti Squash Bake | spaghetti squash, local greens, creamy tomato basil sauce, parmesan, baguette 13 V/GFA

See Protein list for add-ons.

SOUP & SALADS | FEATURING LOCALLY SOURCED GREENS

Signature Tomato Basil Bisque, Seasonal Soup, or Soup of the Day 6/4

Green Goddess Salad | greens, red cabbage, fresh herbs, arugula, shaved fennel, peas, radish, almonds 11 V/GF

Quinoa Salad | greens, tri-colored quinoa, cucumber, olive tapenade, tomato, feta, almonds, radish, lemon vinaigrette 9 V/GF

Fruit & Goat Cheese Salad | greens, berries, apples, goat cheese, chia seeds, champagne vinaigrette 11 V/GF

Cobb | grilled chicken breast or fried thigh, greens, bacon, hard egg, applewood smoked bleu cheese, tomato, crispy shallots, bleu cheese dressing 15 GFA

Steak Tip Salad | greens, olive tapenade, Alma cheddar curds, tomato, sunflower seeds, polenta croutons, red wine herb vinaigrette 14 GF

House Salad | greens, queso fresco, pickled radish, cucumber, Farm to Market cracker 5 V/GFA

Cæsar | romaine, parmesan, polenta croutons, cæsar dressing 9/6

SANDWICHES | ALL WITH CHOICE OF SIDE, CUP OF SOUP, OR HOUSE SALAD

Filet Burger | house ground tenderloin & bacon burger, Boursin, caramelized onions, arugula, cracked pepper mayo, Farm to Market egg bun * 15 GFA

Apple Bleu Burger | fresh apple, applewood smoked bleu cheese, caramelized onions, cracked pepper mayo Farm to Market egg bun * 12 GFA

Jalapeño Jack Burger | pepper jack cheese, brown sugar bacon, bourbon pickled jalapeños & carrots, arugula, zesty bacon & jalapeño sauce, Farm to Market egg bun * 12 GFA

Salmon Burger | Faroe Island salmon patty, lettuce, tomato, onion, white remoulade, Farm to Market egg bun 13 GFA

Fried Chicken Thigh Sandwich | house pimento cheese, lettuce, tomato, Farm to Market egg bun 12

Turkey & Arugula | cucumber, cranberry cream cheese, whole grain white bread 11 GFA

Grilled Cheese | Jisa Tank 7 cheddar, swiss, Boursin, sourdough 10 GFA

Add bacon, chorizo, or jackfruit 2

Veggie Sandwich | squash, bell peppers & caramelized onion, goat cheese, arugula, whole grain white bread 10 V/GFA

Pita | steak or falafel; tzatziki, diced tomato, cucumber, greens, feta 11 VA

Tortillas | 2 | steak, blackened catfish, or jackfruit; sweet slaw, queso fresco, bourbon pickled jalapeños & carrots, house made hot sauce, Caramelo avocado flour tortillas 12 VA/GFA

SIDES & EXTRAS

Potatoes | roasted reds 4, sour cream & onion smashed yukons 4, loaded baked potato 5
fries 4, sweet potato fries 4, house chips 3, | 2 | loaded patties 5, zesty potato wedges 4

Vegetables & Grains | broccolini & crushed red pepper 5, vegetable of the day 4, sautéed greens 4, house salad 5,
spaghetti squash 4, roasted veggies 4, | 2 | polenta cakes 3, tri-colored quinoa 3, white cheddar grits 3

Miscellaneous | 2 | black bean cakes 5 GFA, | 4 | hush puppies 4, sweet slaw 3, mac & cheese 5

Proteins | salmon filet * 7, sautéed shrimp 7, | 2 | crab cakes 7, fried catfish 6, chicken breast 5, fried chicken thigh 5,
steak tips 6, | 3 | falafel 4, smoked jackfruit 4, local egg * 1

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 041619ewe

From Rick and Nancy Renfro, authors of Johnny's Tavern, comes

INAPPROPRIATELY GOOD: CULINARY CLUE

While enjoying your evening at Johnny's Tavern, a kindly acquaintance invites you to a dinner party at a mansion on the West side. The house defines the term "inner beauty" – demure on the outside, but full of elegance and charm. The planner of the event, a heavenly hostess, has everything ready as you arrive. You mingle with the many other guests at the party – an over-the-river-type socialite who lets nothing and no one escape her attention, a professor who delights with his extensive wine knowledge, a guest who has volunteered to bartend and looks rather like a mad scientist with his bottles and tools. You get the sneaking suspicion that they all can clock out any time they like, but they will never leave. A bell rings and the humble chef brings out an entrée – familiar, yet exquisite. The food, drink, and conversation swirl together until you feel altogether transported. Finally, the hostess reveals a cake she baked. And as you slip the surly bonds of reality into a realm of culinary ecstasy, you begin to wonder...

what did it?

Who made your experience so #inappropriatelygood? Was it—

Lisa Wall, The Socialite in the dining room with the candlestick

Evan Epperson, The Mad Scientist behind the bar with the muddler

Natasha Kopriva, The Hostess in the pantry with the spatula

Bruce Owens, The Professor in the lounge with the corkscrew

Luke Nestler, The Chef in the kitchen with the paring knife

or

Servers, Culinarians and Support Staff, the countless other guests you encountered?

Tell the world on social media! #inappropriatelygood @jwilsonslfk

THE PLOT ISN'T THE ONLY THING RECYCLED!

Our team donates their personal time to recycle all of our glass, paper, cardboard, plastic, aluminum and tin.

#RESTAURANTTHATSAVEDTHEWORLD @JWILSONSLFK

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