

LOCAL PARTNERSHIPS

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

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

Steven Bogler | Two Sisters Farm | Wakarusa Valley Farms

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

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 | V+ = vegan

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

APPETIZERS

Salt & Pepper Calamari | lightly dredged calamari, bay scallops & jalapenos; cabbage, carrot & jalapeno slaw; sweet chili aioli 14

Bay Scallop Ceviche | avocado, tomato, onion, chiles, cilantro, served with corn tortilla chips 13 GF

Lump Crab Cakes | 4 | mixed greens topped with sweet corn elotes 16

Grazing Board | Local meats & cheeses, spiced nuts & dried cherries, house pickles & kraut, pepper chutney, Dijon, Handmade Fire's Zesto Peño, Farm to Market crackers 15 GFA

Guacamole | avocado, tomato, red onion, cilantro, lime juice, corn tortilla chips 8 GF/V+

Hummus | navy bean & roasted red pepper hummus, veggies, fried pita chips 9 GFA/V+

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, basil, & tomatoes in sherry butter sauce, focaccia toast 14 GFA/V

House Bread 4 GFA/V

SOUP & SALADS

Soup | Tomato Basil Bisque or Soup of the Day GFA | Bowl 6, Cup 4

Chef Salad | mixed greens, choice of grilled chicken breast or fried chicken thigh, bacon, Wiebe cheddar, hard egg, tomato, red onion, sunflower seeds, dill horseradish ranch 15 GFA

Fruit & Goat Cheese | mixed greens, berries, apples, goat cheese, chia seeds, almonds, tossed in honey lemon vinaigrette 12 GF/V

Quinoa Salad | mixed greens, tri-color quinoa, salami, feta, olive tapenade, tossed in Italian vinaigrette 12 GF

Black & Bleu Steak Tip Salad | blackened steak tips, spinach, arugula, bleu cheese, pickled red onion, pistachios, tossed in bacon vinaigrette 15 GF

Caesar | Two Sisters Farm romaine, Parmesan, croutons, tossed in traditional Caesar dressing 9/6 GFA

House | mixed greens, queso fresco, diced tomato, cucumber, sunflower seeds, croutons, choice of dressing 5 GFA/V

Dressings: bacon vinaigrette, red wine herb vinaigrette, honey lemon vinaigrette, Italian vinaigrette dill horseradish ranch, caesar, bleu cheese

ADD PROTEINS

Grilled Salmon Filet 7

Fried Chicken Thigh 5

Sautéed Shrimp 7

Grilled Chicken Breast 5

Steak Tips 6

Lump Crab Cakes | 2 | 7

STEAK

Filet Mignon | 8oz. | choice of potato, vegetable of the day, spring onion butter 34 GF

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

ADD ONS:

Peppercorn Cream Sauce | cream, peppercorn & brandy 4 GF

Sauce Burgundy | roasted shallots & local mushrooms in red wine demi-glace 4 GF

Bleu Cheese 3 **Boursin Cheese** 3 **Sautéed Local Mushrooms** 3

CHEF SPECIALTIES

Faroe Island Salmon | grilled; herbed orzo pasta, zucchini & yellow squash, roasted red pepper & lime butter sauce 24/19 GF

Blackened Trout | pan-seared; white cheddar grits, sweet corn succotash 22/16 GF

Surf & Surf | sautéed Laughing Bird shrimp, crab cakes, Cajun cream sauce, sautéed kale, white cheddar grits 26

Roast Chicken | Jamaican jerk-rubbed local airline chicken breast; spring onion & apricot rice, broccolini, orange & nutmeg glaze, rum flambé 19 GF

Sausage Rigatoni | Scimeca's Italian sausage in house marinara tossed with rigatoni, topped with pecorino cheese & basil, focaccia toast 19 GFA

Garlic & Oil Linguine | tomatoes, basil, garlic, spinach, & Wakarusa Valley Farm mushrooms, tossed with linguine and topped with pecorino cheese & focaccia toast 14 GFA/V

Jalapeño Smoky Cheddar Mac & Cheese | jumbo elbow pasta tossed in smoky cheddar cream sauce & roasted jalapeños, topped with gremolata 13 GFA/V

Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, house bread 13 GFA/V

SANDWICHES SERVED WITH YOUR CHOICE OF HOUSE SALAD, SOUP OR SIDE

Filet Burger | house-ground tenderloin & bacon patty, Boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun 16 GFA

Salmon Burger | house-made Faroe Island salmon patty, house remoulade, lettuce, tomato, red onion, Farm to Market egg bun 13 GFA

Nashville Hot Chicken | fried Campo Lindo chicken thigh, brown sugar & cayenne glaze, Tank 7 cheddar, house dill pickles, Farm to Market egg bun 13

Chicken Bacon Guac | Campo Lindo chicken breast, guacamole, bacon, pepper jack, local microgreens, Farm to Market sourdough 14 GFA

SIDES

Potatoes | herb smashed potatoes 4, fries 4, sweet potato fries 4, house chips 3, zesty potato wedges 4, loaded baked potato (after 5pm) 5

Vegetables & Grains | vegetable of the day 4, broccolini 5, zucchini & summer squash 4, sweet corn succotash 4, spaghetti squash 4, sautéed kale 4, white cheddar grits 3, spring onion & apricot rice 4, sweet slaw 3, jalapeño smoky mac n' cheese 5

** GF=Gluten Free **GFA=Gluten Free Available - upon request— upcharges may apply V = Vegetarian
We are happy to accommodate any dietary needs. Please notify your server of any severe food allergies.

****Non Gluten Free items are cooked in the same oil or on our grill as Gluten Free items.**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 052320lw

From Rick and Nancy Renfro, authors of *Johnny's Tavern*, comes
INAPPROPRIATELY GOOD IV: THE VOYAGE HOME

The trip has been a strange one. Between Scylla, Charybdis, and a slingshot around the sun, this intrepid crew is through with improvising and they're ready to bring it home. And yet there are miles to go. Past sirens singing "take off your mask," past giants swinging like each day is the last, and finally to stop the menace that got us here in the first place.

As the crew debates how to make the last leg of the journey, our story begins. Bruce, Haight-Ashbury spiritual guru, thinks he can talk to whales, and listening to them will show the way home. Luke, the miracle worker down in engineering says, "Point me the way, and I'll get us there."

Communications Officer Steven, ever-uplifting, thinks the crew's indomitable spirit will carry through any difficulty. Evan, cranky and wary of ships in the first place says, "Damn it, I'm a doctor, not a navigator." Lisa, the Operations Officer who holds everything together, is head-down, patching holes in the rigging. What are your orders, Captain?

Lisa Wall: Manager / Ops

Evan Epperson: Manager / Ship's Surgeon

Steven Middleton: Manager / Comms

Luke Nestler: Chef / Miracle-Worker

Bruce Owens: Sommelier / Whale-Talker

Thank you to the crew of the lower decks, and to you, the stars, without whom this vessel would be lost!

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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