

DINNER

Executive Chef Luke Nestler

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

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, basil & cherry tomatoes in sherry butter sauce, bread 15 GFA/V

Lump Crab Cakes | 4 | mixed greens with apple cider vinaigrette, remoulade 16

Fromage Board | imported meats & cheeses, fig jam, ginger apricot purée, white grapes, apple, pecans, honey comb GFA 22

Scallops St. Germain | scallops with shallots, leeks, local mushrooms & cream, topped with parmesan and baked, crostini 17

Spicy Hummus | white bean hummus topped with jalapeno Zesto Peño & red pepper coulis, veggies, fried pita chips 11 GFA/V+

House Bread 4 GFA/V

SOUP & SALADS

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

Fig & Goat Cheese Salad | mixed greens, goat cheese, fig jam, roasted red pepper, crostini, tossed in apple cider vinaigrette 14 GFA

Salmon & Orange Salad | mixed greens, grilled Faroe Island salmon, orange supremes, fennel, croutons, citrus vinaigrette 15 GFA

Herb Salad | mixed greens, queso fresco, fresh cilantro, basil, tarragon, green onions, radish, red cabbage, sunflower seeds, cucumber vinaigrette 14 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

House-made Dressings: apple cider vinaigrette, citrus vinaigrette, cucumber vinaigrette, red wine vinaigrette, ranch, caesar, bleu cheese

ADD PROTEINS

Grilled Salmon Filet 7

Chipotle Fried Chicken Thigh 7

Sautéed Shrimp 10

Grilled Chicken Breast 7

Lump Crab Cakes | 2 | 7

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

J. Wilson's 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, lettuce, tomato, onion, remoulade, Farm to Market egg bun 15 GFA

Fried Chicken | chipotle fried Campo Lindo chicken thigh, cilantro slaw 15

Black Bean Burger | house made black bean patty, pepper jack cheese, southwest sauce, bread & butter pickles, crispy shallots, Farm to Market egg bun 12 GFA/V

STEAK

Filet Mignon | 8oz. | choice of potato, vegetable of the day, garlic butter 39 GF

KC Strip | 12oz. | choice of potato, vegetable of the day, garlic butter 36 GF

ADD ONS:

Peppercorn Cream Sauce | cream, peppercorns & brandy 4 GF

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

CHEF SPECIALTIES

Faroe Island Salmon | 6oz. | grilled salmon, cumin spiced polenta cakes, sauteed zucchini, chipotle compound butter 24 GF

Roast Chicken | Campo Lindo airline breast & thigh, local mushroom risotto, artichoke pan sauce 27 GF GF

Trout | 6oz. | pan-seared; fried potato medallions, strawberry spinach & shallot salad, Dijon caper beurre blanc 29 GFA

Pork Chop | local bone-in heritage breed chop, corn hushpuppies, peach salsa, balsamic reduction 24 GFA

Shrimp Scampi Linguine | jumbo shrimp sautéed in garlic butter and tossed with linguine & Wakarusa Valley Farm mushrooms, peas, and cherry tomatoes, topped with spinach chiffonade, bread 22 GFA

Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, topped with parmesan and baked, bread 15 GFA/V

SIDES

Potatoes | herb smashed yukon potatoes 5, hand-cut fries 5, sweet potato fries 5, house chips 5, zesty fried potato medallions 5, loaded baked potato (after 5pm) 5

Vegetables & Grains | vegetable of the day 5, spaghetti squash 5, zucchini & squash 5, green bean & red onion 5, corn hushpuppies | 3 | 5, polenta cakes | 3 | 5, local mushroom risotto 6

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

J. WILSON'S