

# J. WILSON'S 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 16 GFA/V

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

**Grazing Board** | Local meats & cheeses, pickled red grapes, dill pickles, bread & butter pickles, spiced nuts, Zesto Peño, dijon, crostini, Farm to Market crackers 18 GFA

**Strawberry Feta Dip** | Whipped feta, honey and balsamic roasted strawberries, basil chiffonade, crostini 12 GFA

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

**House Bread** | garlic butter, whipped butter 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, local goat cheese, fig jam, roasted red pepper, croutons, tossed in apple cider vinaigrette 11 GFA

**Salmon & Orange Salad** | mixed greens, grilled Faroe Island salmon, orange supremes, fennel, croutons, citrus vinaigrette 16 GFA

**Herb Salad** | mixed greens, queso fresco, fresh cilantro, basil, tarragon, green onions, radish, red cabbage, sunflower seeds, cucumber vinaigrette 10 GF

**Caesar** | Two Sisters Farm romaine, parmesan, croutons, tossed in traditional Caesar dressing 11/6 GFA

**House** | mixed greens, queso fresco, radish, dried cranberries, sunflower seeds, Farm to Market cracker, choice of dressing 6 GFA/V

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

## ADD PROTEINS

Sautéed Shrimp 10

Grilled Salmon Filet 7

Lump Crab Cakes | 2 | 8

Grilled Chicken Breast 7

Chipotle Fried Chicken Thigh 7

## SANDWICHES CHOICE OF SIDE OR SOUP. HOUSE AND CAESAR SALAD ADD 2

**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, classic Cole slaw, Farm to Market egg bun 16

**Black Bean Burger** | house made black bean patty, pepper jack cheese, southwest sauce, bread & butter pickles, crispy shallots, Farm to Market egg bun 13 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 26 GF

**Roast Chicken** | Campo Lindo airline breast & thigh, spring onion rice pilaf, artichoke pan sauce 27 GF

**Trout** | 6oz. | pan-seared; fried potato medallions, strawberry spinach & shallot salad, Dijon caper beurre blanc 27 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 24 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, beer battered 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, polenta cakes | 3 | 5, classic cole slaw 5

## 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**