

A midday repast to make sure you're gonna last!

J. WILSON'S LUNCH

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 | fried Campo Lindo chicken thigh, chipotle seasoning, 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

Grilled Cheese | cheddar, Boursin, & Swiss cheeses on Farm to Market sourdough 11 GFA/V

Roasted Veggie | tomato, caramelized onions, local mushrooms, spinach, goat cheese, whole wheat bread 12 GFA/V

SIDES

herb smashed yukon potatoes 5, house chips 5, beer battered fries 5, sweet potato fries 5, vegetable of the day 5, sautéed spaghetti squash 5, zucchini 5, green bean & red onion 5

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

ADD PROTEINS

Sautéed Shrimp 10

Grilled Salmon Filet 7

Lump Crab Cakes | 2 | 8

Grilled Chicken Breast 7

Chipotle Fried Chicken Thigh 7

CHEF SPECIALTIES

Faroe Island Salmon | 6oz. | grilled salmon, cumin spiced polenta cakes, sauteed zucchini, chipotle compound butter 26 GF

Trout | 6oz. | pan-seared; fried potato medallions, strawberry spinach & shallot salad, Dijon caper beurre blanc 27 GFA

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

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

White Cheddar Mac | jumbo elbow pasta tossed in house cream sauce, topped with gremolata 13 GFA/V

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

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

V - Vegetarian GF-Gluten Free GFA-Gluten Free Available - upon request— upcharges may apply

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

Please notify your server of any severe food allergies

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 08222022w