

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 | chipotle fried Campo Lindo chicken thigh, house-made pimento, lettuce, tomato, onion, 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

Fried Bologna Sammy | seared local mortadella, swiss, crack pepper mayo, Dijon, shredded romaine, dill pickles, toasted wheat 14 GFA

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

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

SIDES

gouda smashed yukon potatoes 5, whipped sweet potatoes 5, beer battered fries 5, sweet potato fries 5, house chips 5, zesty potato medallions 5, vegetable of the day 5, spaghetti squash 5, honey glazed carrots 5, roasted red beets 5, broccoli 5

SOUP & SALADS

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

Grain Bowl | shredded kale, roasted red beets, quinoa, whipped sweet potatoes, feta, dried cherries, sunflower seeds, balsamic vinaigrette 13 GFA

Warm Apple Salad | spinach, warmed apples, bacon & roasted red beets, boursin cheese, apple cider vinaigrette 14 GFA

Steak Tip Salad | mixed greens, marinated flat iron, crumbled bleu cheese, crispy shallots, pickled red onion, tomato, bleu cheese dressing 19 GFA

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

Marinated Steak Tips 8

Grilled Chicken Breast 7

Chipotle Fried Chicken Thigh 7

CHEF SPECIALTIES

Faroe Island Salmon | 6oz. | grilled salmon, whipped sweet potatoes, roasted red beets, beurre blanc, curried crème fraiche 24 GF

Tagliatelle Bolognese | slow cooked Chances R Ranch ragout, parmesan, bread 18 GFA

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

Blackberry Feta Dip | whipped herbed feta, honey chipotle roasted blackberries, sage, crostini 13 GFA

Shrimp Scampi Linguine | jumbo shrimp sautéed in garlic butter, artichoke hearts, Wakarusa Valley Farm mushrooms, spinach chiffonade, parmesan, 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. 101420221wln