

TO SHARE

Lump Crab Cakes | 4 | mixed greens, spiced vanilla vinaigrette, house remoulade 17

Mushrooms & Goat Cheese

Wakarusa Valley Farm mushrooms & local goat cheese in a rosemary & sherry butter sauce, sun dried tomatoes, Farm To Market focaccia crostini 17 GFA/V

Hummus | house made black bean hummus, harissa, cucumbers, carrots, fried pita, queso fresco, microgreens 12 GFA/V+

Shakshuka Meatballs | 4 | beef and lamb meatballs, Shakshuka sauce, Greek yogurt, toasted almonds, mint, grilled pita 14 GF

Farm to Market Bread | rosemary focaccia, garlic butter 5 V

SOUP & SALADS

Signature Tomato Basil Bisque or Soup of the Day | Bowl 7 Cup 5 GFA

Chicken Cobb | chicken breast grilled or crispy, spinach, hard boiled egg, bleu cheese, cranberries, bacon, pickled beets, toasted almonds, poppy seed vinaigrette 16 GFA

Apple Crisp | spring mix, apple chips, pancetta, gorgonzola, pecans, tossed with spiced vanilla vinaigrette 14 GF

Southwest Steak Tip | romaine & cabbage blend, black bean corn salsa, Yoli® Corn Tortilla crisps, queso fresco, creamy chili-lime dressing 18 GF*

Caesar | local romaine, parmesan, house croutons, tossed in our traditional Caesar dressing 10 GFA*

House Greens | spring mix, queso fresco, tomato, red onion, sunflower seeds, croutons, choice of dressing 8 GFA/V

MAINS

Filet Mignon | 8oz. | garlic butter, choice of potato and vegetable 41 GF*

KC Strip | 12oz. | Certified Angus Beef® garlic butter, choice of potato and vegetable 38 GF*

Steak Add Ons 4

local mushrooms, gorgonzola cream, peppercorn demi-glace

Roast Chicken | 8oz | marinated airline chicken breast, butternut squash puree, broccolini, apple brandy pan sauce 26 GF

Jägerschnitzel | breaded pork cutlet, braised red cabbage, spaetzle, local mushroom gravy 23

Spaghetti Squash Bake | spaghetti squash, baby kale, tomato basil cream sauce, fresh mozzarella, Farm To Market focaccia crostini 15 GFA/V

Rigatoni | Scimeca's Italian Sausage, local mushrooms, creamy red sauce, fresh mozzarella, parmesan, Farm To Market focaccia 18 GFA

Cajun Shrimp Linguini | creamy Cajun sauce, local mushrooms, peppers, onions, tomatoes, green onions, Farm to Market focaccia crostini 23 GFA

Ruby Red Trout | almond flour dredged & pan seared, white cheddar grits, collard greens, brown butter sauce 27 GF

Short Ribs | smoked gouda smashed yukons, blistered brussel sprouts with bacon, local mushroom burgundy demi-glace 34 GF

Scottish Salmon | grilled salmon filet, sautéed baby kale, delicata squash, toasted pecans, honey-ginger sauce 24 GF*

LOCAL PARTNERSHIPS

We believe that every plate tells a story. Without our local partners, these stories would have no beginning. J & S Coffee | Wakarusa Valley Farms | Farm to Market Bread Four Generation Farm | Juniper Hill Farm Chances R Ranch | Scimeca's | VivaSola Farm

J. WILSON'S

SANDWICHES

Served with your choice of Soup or Side or Substitute a Green Salad 3

J. Wilson's Burger | house beef & bacon patty, gruyere, caramelized French onions, arugula, dijonnaise, Farm to Market Salt & Pepper Egg Bun 16 GFA*

Grilled Salmon | Scottish salmon filet, lettuce, tomato, onion, house remoulade, Farm To Market Salt & Pepper Egg Bun 17 GFA*

Crispy Chicken | buttermilk fried chicken breast, swiss, tomato, honey mustard slaw, cracked pepper mayo, Telera Roll 15 GFA

French Onion Grilled Cheese

caramelized French onions, white cheddar & gruyere, ciabatta, side of fig jam 14 GFA
Add pecan wood smoked bacon 4

Veggie | mushrooms, red onions, goat cheese, arugula, harissa, Telera roll 15 GFA

Vegetables & Sides 5

seasonal vegetable broccolini
spaghetti squash delicata squash
blistered cauliflower sautéed baby kale
blistered brussel sprouts with bacon
beer battered fries sweet potato fries
smoked gouda smashed yukons
bacon cheddar baked potato (After 5pm)

Proteins

Grilled Salmon 10* Grilled or Crispy Chicken Breast 7
Sautéed Shrimp 10 Two Lump Crab Cakes 9

Dressings

spiced vanilla vinaigrette, red wine vinaigrette, ranch, bleu cheese, Caesar, creamy chili-lime, poppy seed vinaigrette

Please let your server know of any dietary restrictions.

GF = Gluten Free | GFA = Gluten Free Available

V = Vegetarian | V+ = Vegan

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

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 11.15.23jf

20% gratuity may be charged for parties of 7 or more.