

## TO SHARE

**Charcuterie Plate** | ask your server about our rotating meats & cheeses, pickled onion, grain mustard, mostarda, crostini 19 GF

**Mushrooms & Goat Cheese** | local mushrooms, goat cheese, basil & sherry butter sauce, tomatoes, 18 GFA/V

**Lump Crab Cakes** | 4 | mixed greens, lemon vinaigrette, house remoulade 18

**Hummus** | house white bean hummus, olive oil, paprika, zucchini, fried garbanzo beans, fried pita 12 GFA/V+

**Crispy Pork Belly** | kimchi slaw, green onion, peanuts, sesame seeds, house Korean barbecue sauce 12

**Crab Bruschetta** | focaccia, ricotta, lump crab, tomatoes, arugula, lemon vinaigrette, parmesan 16 GFA

**Farm to Market Bread** | rosemary focaccia, garlic butter 6 V

**Strawberry Feta Dip** | whipped feta, white balsamic, roasted strawberries, mint, fried pita, Farm to Market focaccia crostini 17 GFA

## SOUP & SALADS

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

**Chinois Chicken** | mixed cabbage, spring greens, shredded chicken, carrot, mango, cashews, sesame seeds, crispy wonton strips, honey ginger vinaigrette 18

**Southwest Cobb** | fresh greens, chicken or steak, bacon, black bean corn salsa, pickled red onion, queso fresco, fried tortilla strips, mojo dressing 18 GFA

**Beet Salad** | beets, arugula, feta, mint, red onion, sunflower seeds, blood orange vinaigrette 14 GF

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

**House Greens** | spring mix, tomatoes, red onion, queso fresco, croutons, choice of dressing 8 GFA/V

## MAINS

**Filet Mignon** | 8oz. | Certified Angus Beef® garlic butter, choice of potato and vegetable 41 GF\*

**KC Strip** | 12oz. | Certified Angus Beef® garlic butter, choice of potato and vegetable 39 GF\*

**Steak Add Ons 4**  
local mushrooms, peppercorn cream sauce

**Roast Chicken** | airline chicken breast, ginger rice, wilted spinach, strawberry ginger pan sauce, strawberry, microgreen garnish 26 GF

**Pork Milanese** | breaded pork cutlet, orzo pasta salad, arugula salad, feta cheese, balsamic glaze 17

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

**Steak Frites** | 8oz | bistro sliced, marinated flank steak, chimichurri, garlic parmesan potato wedges 21 GFA\*

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

**Branzino** | cous cous, sautéed zucchini, paprika sauce, mandarin oranges, microgreens 28

**Miso Salmon** | miso marinated, ginger rice, asparagus, green onion, miso glaze 27 GFA

### 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  
Scimeca's | VivaSola Farm

**J. WILSON'S**

## SANDWICHES

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

**J. Wilson's Burger** | 2 | Certified Angus Beef® patties grilled onion, cheddar, lettuce, tomato, house pickles, house sauce, Farm to Market egg bun 16 GFA\*

**Black Bean Burger** | goat cheese, pickled red onion, arugula, blueberry barbecue sauce 17

**Grilled Salmon** | Scottish salmon filet, lettuce, tomato, onion, house remoulade, Farm To Market Salt & Pepper Egg Bun 18 GFA\*

**Hot Honey Chicken** | buttermilk fried chicken breast, kimchi slaw, hot honey, Kewpie mayo, house pickles, Farm to Market egg bun 16

**French Onion Grilled Cheese**  
caramelized French onions, white cheddar & gruyère, ciabatta, side of fig jam 14 GFA  
Add pecan wood smoked bacon 4

**Vegetables & Sides 5**  
parmesan broccolini      honey glazed carrots  
lemon asparagus      sautéed zucchini  
potato fries      sweet potato fries  
garlic parmesan wedges  
roasted garlic smashed red potatoes  
bacon cheddar baked potato (After 5pm)

**Proteins**  
Grilled Salmon 11 \*      Grilled or Crispy Chicken Breast 7  
Sautéed Shrimp 10      Two Lump Crab Cakes 9.5

**Dressings**  
red wine vinaigrette, lemon vinaigrette  
ranch, bleu cheese, Caesar, blood orange vinaigrette,  
mojo, honey ginger vinaigrette, honey mustard

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. 3.18.24jf

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