

TO SHARE

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

Mushrooms & Goat Cheese | local mushrooms, goat cheese, basil & sherry butter sauce, tomatoes, Farm to Market crostini 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 | 4 | kimchi slaw, green onion, peanuts, sesame seeds, house Korean barbecue sauce 12

Crab Bruschetta | 4 | focaccia, ricotta, lump crab, tomatoes, leeks, arugula, lemon vinaigrette, parmesan 16 GFA

Strawberry Feta Dip | whipped feta, white balsamic, roasted strawberries, mint, fried pita 17 GFA

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

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, snow peas, cashews, sesame seeds, crispy wonton strips, honey ginger vinaigrette 18

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

Beet | roasted beets, arugula, feta, mint, red onion, sunflower seeds, blood orange vinaigrette 11 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, microgreens 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 | saffron couscous, sautéed local kale & leeks, tomato coulis, capers, 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 | Two Sisters

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 dill pickles, house sauce, Farm to Market egg bun 16 GFA*

Black Bean Burger | goat cheese, pickled red onion, arugula, blueberry barbecue sauce, Farm To Market egg bun 17

Salmon Burger | salmon burger patty, lettuce, tomato, onion, house remoulade, Farm To Market egg bun 18 GFA*

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

French Onion Grilled Cheese
caramelized French onions, white cheddar & gruyère, Farm to Market 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 potato 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.4.17.24

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