TO SHARE

Pork Belly | maple cider glaze, apple puree, pickled mustard seed 18 GF•

Lump Crab Cakes | 4 | house remoulade, mixed greens 23 DFA

Calamari Fries | lightly breaded, jalapeno peppers & carrots, sweet chili aioli 15 DFA

Baked French Onion Dip | Gruyere, fontina, caramelized onions, chive, ciabatta crostini 15 GFA

Great Harvest Cheddar Garlic Rolls | whipped butter 9 V

Local Mushrooms & Goat Cheese | sun dried tomatoes, rosemary, sherry cream, ciabatta crostini 16 GFA / V

Crispy Potato Wedges | roasted garlic crema, aged parmesan 9 GF / V / DFA

Crispy Brussels Sprouts | pancetta, dried cherries, spiced apple gastrique 16 DF / GF•

SOUP & SALAD

Soup of the Day or **Signature Tomato Basil Bisque** Bowl 7 Cup 5 GFA / VA

Salad Proteins
fried or grilled chicken 8, sauteed shrimp 11, grilled salmon 14

Winter Citrus & Goat Cheese | mixed greens, blood orange, grapefruit, pistachio, fennel, mint, citrus & champagne vinaigrette 18 GF / V / DFA

Roasted Pear & Walnut | spinach, gorgonzola dulce, dried cherries, pickled red onion, cracked pepper vinaigrette 17 GF / V

Burrata Delicata | arugula, roasted delicata squash, candied pepitas, pickled cherries, warm brown butter vinaigrette 17 GF / V / DFA

House | spring mix, cherry tomatoes, red onion, queso fresco, sunflower seeds, croutons, dressing choice 8 GFA / V / DFA

Caesar | romaine, parmesan, croutons, tossed in our traditional Caesar dressing 11 GFA

Vinaigrette | red wine, citrus & champagne, cracked pepper, warm brown butter
Dressing | honey mustard, ranch, bleu cheese, Caesar

STEAKS

J. Wilson's serves quality Certified Angus Beef®

Filet Mignon | 8oz | 47
KC Strip | 12oz | 45
garlic butter; choice of vegetable and potato GF / DFA*

Steak Add Ons | sauteed local mushrooms 8
peppercorn cream sauce, Boursin, red wine balsamic reduction 4

Bone-In Ribeye | 14oz | coffee & cocoa rub, garlic butter, duck confit fingerling potatoes, green beans & red onion, red wine balsamic reduction 57 GF / DFA*

Steak Frites | 8oz | bistro sliced, marinated flank steak, chimichurri, garlic parmesan potato wedges 27 GF / DFA*

MAINS

Faroe Island Salmon | pan seared, delicata squash, parsnip puree, sage beurre blanc, spiced apple gastrique 31 GF*

Rainbow Trout | brown butter pan seared, pumpkin risotto, brussels sprouts & pancetta, pickled cranberries 28 GF•

Miso Short Rib | mashed yukons, honey glazed baby carrots, miso demi-glace 27 DFA

Crispy Pork Katsu | Japanese style pork cutlet, soft-scrambled egg, shirodashi-sautéed onion, jasmine rice, tonkatsu sauce 21 DF•

Shrimp 'n' Grits | Cajun shrimp, andouille sausage, trinity sauce, white cheddar grits 21 GF

Butter Chicken | traditional curry, cashews, spiced basmati rice, naan 23 GFA

Korean Glazed Meatloaf | green beans & red onion, mashed yukons, onion gravy 25 •

Rigatoni | alla vodka, parmesan 17 GFA / V
add crab cakes 12 or miso braised short rib 8

Substitute gluten free bread or pasta available | Fry oil may contain gluten.
*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

SANDWICHES

Served with your choice of Soup or Side | Substitute a House Green Salad 2

J. Wilson's Burger | 2 | Certified Angus Beef® patties (or sub veggie patty), grilled onion, cheddar, lettuce, tomato, house dill pickles, house sauce, Farm to Market egg bun 18 GFA / DFA*

Bison Burger | Boursin, house bread & butter pickles, arugula, pickled red onion, mayo, Farm to Market egg bun 21 GFA / DFA*•

Bistro Steak | strip steak, herbed mayo, onion jam, arugula, lemon zest, Farm to Market baguette 21 GFA / DFA*

Balsamic Glazed Mushroom | local mushrooms, arugula, provolone, onion jam, truffle cream, Farm to Market ciabatta 19 GFA

Grilled Salmon | marinated salmon filet, arugula, tomato, crispy fried onion, roasted garlic mayo, Farm to Market egg bun 21 GFA / DFA*

Grilled Cheese | Boursin, cheddar, Havarti, Farm to Market ciabatta 16 GFA / V

Chicken | grilled breast, bacon, Havarti, lettuce, tomato, onion, honey mustard, Farm to Market egg bun 18 GFA / DFA

SIDES 6

potato fries waffle sweet potato fries mashed yukons
potato wedges baked potato jasmine rice
parsnip puree roasted delicata squash
white cheddar grits green beans & red onion
brussels sprouts & pancetta 7 •
loaded baked potato 7
honey glazed baby carrots 7

PROTEINS

grilled salmon 14
sautéed shrimp 11
grilled or crispy chicken 8
two lump crab cakes 12
local sautéed mushrooms 8

20% gratuity may be charged for parties of 7 or more
Please let us know of any dietary restrictions.
GF = Gluten Free | GFA = Gluten Free Available
DF = Dairy Free | DFA = Dairy Free Available
V = Vegetarian | V+ = Vegan
• Contains Pork

J.WILSON'S

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 Farm | Farm to Market Bread
Scimeca's | Yoli® Tortilleria
Kansas Dairy Farm | Great Harvest
Four Generation Farm