

## CHEF SPECIALTIES

**Fish & Chips** | Johnny's Blue Collar Lager battered Icelandic cod, potato fries, house dill pickles, white remoulade 11

**Faroe Island Salmon** | champagne poached; red potatoes, sautéed greens, tarragon beurre blanc 17 GF

**Mushrooms & Goat Cheese** | Wakarusa Valley Farm mushrooms, goat cheese, sundried tomatoes, sherry cream sauce, baguette 13 GFA

**Trout Schnitzel** | pan fried; rosemary spätzle, braised cabbage, tomato Dijon gravy 16

**Mac & Cheese** | elbow pasta, creamy queso, sunflower seed gremolata 12 Add chorizo, fried chicken thigh, or jackfruit 4

**Spaghetti Squash Bake** | spaghetti squash, local greens, creamy tomato basil sauce, parmesan, baguette 12

**Pasta Primavera** | corn spaghetti, sautéed vegetables, goat cheese, shallots, garlic, white wine & olive oil 12 V/GF

## SOUP & SALADS | FEATURING LOCALLY SOURCED GREENS

**Signature Tomato Basil Bisque** or **Soup of the Day** 6/4

**Quinoa Salad** | greens, tri-colored quinoa, cucumber, olive tapenade, tomato, feta, almonds, radish, lemon vinaigrette 9 GF

**Beet & Goat Cheese Salad** | greens, golden beets, herbed goat cheese, apples, chia seeds, lemon vinaigrette 12 GF

**Cobb** | grilled chicken breast or fried thigh, greens, bacon, hard egg, applewood smoked bleu cheese, apple, shallots, bleu cheese dressing 14/9 GF

**Steak Tip Salad** | greens, olive tapenade, Alma cheddar curds, tomato, sunflower seeds, polenta crouton, red wine herb vinaigrette 14/9 GF

**Cæsar** | romaine, parmesan, baguette croutons, cæsar dressing 9/6

GF = gluten free | GFA = gluten free available | V=vegetarian.

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.

## SANDWICHES | W/ SIDE, CUP OF SOUP, OR HOUSE SALAD

**Filet Burger** | house ground tenderloin and bacon burger, Boursin, caramelized onions, arugula, cracked pepper mayo,

Farm to Market egg bun \* 15

**Apple Bleu Burger** | fresh apple, applewood smoked bleu cheese, caramelized onions, Farm to Market egg bun \* 12 GFA

**Jalapeno Jack Burger** | pepper jack cheese, brown sugar bacon, bourbon pickled jalapeños & carrots, Farm to Market egg bun \* 12 GFA

**Salmon Burger** | Faroe Island salmon patty, lettuce, tomato, onion, white remoulade, Farm to Market egg bun 13

**Fried Chicken Thigh** | Napa cabbage & jalapeño slaw, pimento cheese, Farm to Market egg bun 10

**Turkey & Arugula** | cucumber, cranberry cream cheese, whole grain white bread 11 GFA

**Grilled Cheese** | Jisa Tank 7 cheddar, swiss, Boursin, sourdough 9 Add pork belly, chorizo, or jackfruit 2

**Tortillas** | 2 | steak, cod, or jackfruit, Napa cabbage & jalapeño slaw, queso fresco, bourbon pickled jalapeños & carrots,

Caramelo pork flour tortillas 12 VA/GFA

**Pita** | steak or falafel, cucumber yogurt sauce, diced tomato, cucumber, greens, feta 11

**Chicken Salad Sliders** | 2 | smoked chicken thigh, cranberries, sunflower seeds, Dijon, lettuce, tomato, Farm to Market egg slider buns 11 GFA

**Half Sandwich** | Grilled Cheese, Turkey & Arugula, or Tortillas 8 GFA

## SIDES & EXTRAS

**Potatoes** | roasted reds 3, Boursin smashed yukons 4, fries 4, sweet potato fries 4, house chips 3

**Vegetables & Grains** | vegetable of the day 4, local greens 4, spaghetti squash 4, polenta cake 3, basmati rice 3, tri-colored quinoa 3, sautéed golden beets 4, mac & cheese 6

**Proteins** | salmon filet\* 7, sautéed shrimp 7, | 2 | crab cakes 7, chicken breast 5, fried chicken thigh 5, steak tips 6, | 3 | falafel 4, smoked jackfruit 4, local egg\* 1

#INAPPROPRIATELYGOOD

## LOCAL PARTNERSHIPS

We believe that every plate tells a story. Without our partners, these stories would have no beginning.

**Lawrence, Kansas** | Irick Farms | Juniper Hill Farm | Meat, LLC.

Two Sisters Farm | Wakarusa Valley Farms

**Neighbors** | Alma Creamery, Alma KS | Campo Lindo, Lathrop MO

| Creekstone Farms, Arkansas City KS | Farm to Market Bread Co.,

Kansas City MO | Good Farms, Inc., Olsburg KS | Paradise Locker

Meats, Trimble MO | Wiebe Farms, Durham KS

## SUSTAINABILITY

### Food

We do our best to choose only the most sustainable fare to offer you.

With locally grown produce, sustainable seafood, and Animal

Welfare Approved meat products, our aim is to pass on the best

quality to you while protecting the environment.

### Recycling

Our team donates their personal time to recycle all of our glass, paper,

cardboard, plastic, aluminum and tin.

#RESTAURANTTHATSAVEDTHEWORLD @JWILSONSLFK

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**J. WILSON'S**

# LUNCH

MONDAY-FRIDAY | 11AM-4PM

**J. WILSON'S**