

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

Please let your server know of any dietary restrictions.

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

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

SHAREABLES | 2 OFF DURING HAPPY HOUR

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

Hummus | carrots, celery, olive tapenade, fried chickpeas, queso fresco, pita chips, Farm to Market crackers 9 GFA

Crab Cakes | 4 | squash & cabbage slaw, roasted garlic aioli 14

Grazing Board | local, heritage breed pork belly & rinds, Alma cheddar curds &

Wiebe raw cheddar, house pickles, Dijon, polenta croutons, Farm To Market crackers 13 GFA

Mussels | 13 | Prince Edward Island; dill beurre blanc, baguette 10 GFA

Deviled Eggs | 4 | local tomato jam, house dill pickles, queso fresco 5 GF

Falafel | 4 | cucumber yogurt sauce 7 V/GF

Cheese and Crackers | pick two | herbed goat, applewood smoked bleu, Wiebe cheddar, or Alma curds; Good Natured Family Farms jam, Farm to Market crackers 8

Baguette | hummus, olive tapenade, whipped butter 5

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, apple, applewood smoked bleu cheese, shallots, bleu cheese dressing 14 GF

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

House Salad | greens, queso fresco, pickled radish, cucumber, Farm to Market cracker 5 V/GFA

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

CHEF SPECIALTIES

Filet Mignon | 8 oz., vegetable of the day, choice of potato, roasted onion butter * 32 GF

KC Strip | 12 oz., vegetable of the day, choice of potato, roasted onion butter * 29 GF

Faroe Island Salmon | champagne poached; roasted red potatoes, sautéed greens, tarragon beurre blanc * 24/17 GF

Surf & Surf | two crab cakes, sautéed shrimp, polenta cake, sautéed greens, Cajun cream sauce 26

Trout Schnitzel | pan fried; rosemary spätzle, braised cabbage, tomato Dijon gravy 22/16

Fish & Chips | Johnny's Blue Collar battered Icelandic cod, potato fries, house dill pickles, white remoulade 17

Seafood Pan Roast | Prince Edward Island mussels, shrimp, Icelandic cod, basmati rice, herbed tomato broth, baguette 22 GFA

Bourbon Chicken | pan roasted Campo Lindo Farm chicken; Boursin smashed yukons, sautéed greens, bourbon reduction 24 GF

Linguine Carbonara | pork belly, white wine parmesan sauce, local greens, peas, sundried tomatoes, parmesan, baguette 16 GFA

Mac & Cheese | elbow pasta, creamy queso, sunflower seed gremolata 12

Add chorizo, fried chicken thigh, or jackfruit 4

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

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

SANDWICHES | ALL WITH CHOICE OF 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 GFA

Fried Chicken Thigh Sandwich | 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 10

Add pork belly, chorizo, or jackfruit 2 GFA

Tortillas | 2 | steak, cod, or jackfruit, Napa cabbage & jalapeño slaw, queso fresco, bourbon pickled jalapeños & carrots, Caramelo pork flour tortillas 12 VA/GFA

SIDES & EXTRAS

Potatoes | roasted reds 3, Boursin smashed yukons 4, loaded baked potato 5
fries 4, sweet potato fries 4, house chips 3

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

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 111418&#

From Rick and Nancy Renfro, authors of Johnny's Tavern, comes
INAPPROPRIATELY GOOD: CULINARY CLUE

While enjoying your evening at Johnny's Tavern, a kindly acquaintance invites you to a dinner party at a mansion on the West side. The house defines the term "inner beauty" – demure on the outside, but full of elegance and charm. The planner of the event, a heavenly hostess, has everything ready as you arrive. You mingle with the many other guests at the party – an over-the-river-type socialite who lets nothing and no one escape her attention, a professor who delights with his extensive wine knowledge, a guest who has volunteered to bartend and looks rather like a mad scientist with his bottles and tools. You get the sneaking suspicion that they all can clock out any time they like, but they will never leave. A bell rings and the humble chef brings out an entrée – familiar, yet exquisite. The food, drink, and conversation swirl together until you feel altogether transported. Finally, the hostess reveals a cake she baked. And as you slip the surly bonds of reality into a realm of culinary ecstasy, you begin to wonder...

what did it?

Who made your experience so #inappropriatelygood? Was it—

Lisa Wall, The Socialite in the dining room with the candlestick

Evan Epperson, The Mad Scientist behind the bar with the muddler

Natasha Kopriva, The Hostess in the pantry with the spatula

Bruce Owens, The Professor in the lounge with the corkscrew

Luke Nestler, The Chef in the kitchen with the paring knife

or

Servers, Culinarians and Support Staff, the countless other guests you encountered?

Tell the world on social media! #inappropriatelygood @jwilsonslfk

THE PLOT ISN'T THE ONLY THING RECYCLED!

Our team donates their personal time to recycle all of our glass, paper, cardboard, plastic, aluminum and tin.

#RESTAURANTTHATSAVEDTHEWORLD @JWILSONSLFK

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