

J. WILSON'S DINNER

Executive Chef, Luke Nestler

APPETIZERS

Mushrooms & Goat Cheese | Wakarusa Valley Farm mushrooms, goat cheese, rosemary & sun dried tomatoes, sherry butter sauce, Farm to Market rolls and crackers 16 GFA/V

Lump Crab Cakes | 4 | mixed greens with apple cider vinaigrette, remoulade 16

Mussels | 13 | artichoke & shallot cream, Farm to Market rolls 15 GFA

Grazing Board | local meats & cheeses, house pickles, spiced nuts, Zesto Peño, dijón, Farm to Market crackers 18 GFA

Blackberry Feta Dip | whipped herbed feta, honey chipotle roasted blackberries, sage, fried pita chips, Farm to Market crackers 13 GFA

Spicy Hummus | white bean hummus topped with jalapeno Zesto Peño & red pepper coulis, veggies, fried pita chips 11 GFA/V+

Pretzel Rolls | Farm to Market pretzel rolls, house pimento, garlic butter 7 V

SOUP & SALADS

Soup | Tomato Basil Bisque or Soup of the Day Bowl 6 | Cup 4 GFA

Grain Bowl | shredded kale, roasted red beets, quinoa, whipped sweet potatoes, feta, dried cherries, sunflower seeds, balsamic vinaigrette 13 GFA

Warm Apple Salad | spinach, warmed apples, bacon & roasted red beets, boursin cheese, apple cider vinaigrette 14 GFA

Steak Tip Salad | mixed greens, marinated flat iron, crumbled bleu cheese, crispy shallots, pickled red onion, tomato, bleu cheese dressing 19 GFA

Caesar | Two Sisters Farm romaine, parmesan, croutons, tossed in traditional Caesar dressing 11/6 GFA

House | mixed greens, queso fresco, radish, dried cranberries, sunflower seeds, Farm to Market cracker, choice of dressing 6 GFA/V

House-made Dressings: apple cider vinaigrette, balsamic vinaigrette, red wine vinaigrette, ranch, caesar, bleu cheese

ADD PROTEINS

Sautéed Shrimp 10

Grilled Salmon Filet 7

Lump Crab Cakes | 2 | 8

Marinated Steak Tips 8

Grilled Chicken Breast 7

Chipotle Fried Chicken Thigh 7

SANDWICHES CHOICE OF SIDE OR SOUP. HOUSE AND CAESAR SALAD ADD 2

J. Wilson's Burger | house-ground tenderloin & bacon patty, boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun 16 GFA

Salmon Burger | house-made Faroe Island salmon patty, lettuce, tomato, onion, remoulade, Farm to Market egg bun 15 GFA

Fried Chicken | chipotle fried Campo Lindo chicken thigh, house-made pimento, lettuce, tomato, onion, Farm to Market egg bun 16

Black Bean Burger | house made black bean patty, pepper jack cheese, southwest sauce, bread & butter pickles, crispy shallots, Farm to Market egg bun 13 GFA/V

STEAK

Filet Mignon | 8oz. | choice of potato, vegetable of the day, garlic butter 39 GF

KC Strip | 12oz. | choice of potato, vegetable of the day, garlic butter 36 GF

ADD ONS:

Peppercorn Cream Sauce | cream, peppercorns & brandy 4 GF

Bleu Cheese 3 **Boursin Cheese** 3 **Sautéed Local Mushrooms** 3

CHEF SPECIALTIES

Faroe Island Salmon | 6oz. | grilled salmon, whipped sweet potatoes, roasted red beets, beurre blanc, curried crème fraiche 24 GF

Roast Chicken | Campo Lindo airline breast & thigh, gouda smashed yukon potatoes, artichoke pan sauce 22 GF

Fish Fry | Johnny's Blue Collar Lager battered shrimp & Icelandic cod, hush puppies, beer battered fries, remoulade, Roots bloody mary mix cocktail sauce 24

Shrimp Scampi Linguine | jumbo shrimp sautéed in garlic butter, artichoke hearts, Wakarusa Valley Farm mushrooms, spinach chiffonade, parmesan, Farm to Market roll 24 GFA

Bolognese | slow cooked Chances R Ranch mushroom ragout, egg noodles, parmesan, Farm to Market roll 18 GFA

Pork Chop | parmesan breaded heritage breed, local bone-in pork chop, white cheddar grits, apple cider slaw 23 GFA

Spaghetti Squash Bake | sautéed spaghetti squash & kale, tomato basil cream sauce, parmesan, Farm to Market rolls 15 GF/V

SIDES

Potatoes | gouda smashed yukon potatoes 5, whipped sweet potatoes 5, beer battered fries 5, sweet potato fries 5, house chips 5, zesty potato medallions 5, loaded baked potato (after 5pm) 5

Vegetables & Grains | vegetable of the day 5, spaghetti squash 5, honey glazed carrots 5, roasted red beets 5, apple cider slaw 5, white cheddar grits 4, hush puppies 4, broccoli 5

LOCAL PARTNERSHIPS

Lawrence, Kansas | Chances R Ranch | Four Generations Farm | Goddard Farm | Irick Farms
J & S Coffee | Juniper Hill Farm | Meat, LLC. | Steven Bogler | Two Sisters Farm
Wakarusa Valley Farms

Neighbors | Campo Lindo, Lathrop MO |
Farm to Market Bread Co., Kansas City MO | Good Farms, Inc., Olsburg KS
Paradise Locker Meats, Trimble MO | Roots Bloody Mary Mix, Overland Park KS
Wiebe Farms, Durham KS

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.

20% gratuity will be added for parties of 8 and larger.

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