

# J. WILSON'S DINNER

## 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, dijon, Farm to Market crackers 18 GFA

**Blackberry Feta Dip** | whipped herbed feta, honey chipotle roasted blackberries, sage, fried pita chips, Farm to Market crackers 14 GFA

**Spicy Hummus** | white bean hummus topped with jalapeno Zesto Peño, 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, barley, lentils, whipped sweet potatoes, feta, dried cherries, 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, cherry tomatoes, cucumbers, croutons, 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, seasonal vegetable, garlic butter 39 GF \*

**KC Strip** | 12oz. | choice of potato, seasonal vegetable, 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 local beef and mushroom ragout, tagliatelle, 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, provolone, Farm to Market rolls 15 GFA/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** | seasonal vegetable 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.

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 2123wln

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

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