

A midday repast to make sure you're gonna last!

# J. WILSON'S LUNCH

## 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

**Grilled Cheese** | cheddar, Boursin, & provolone cheeses on Farm to Market sourdough 11 GFA/V

**Roasted Veggie** | tomato, caramelized onions, local mushrooms, greens, local goat cheese, whole wheat bread 12 GFA/V

### SIDES

gouda smashed yukon potatoes 5, whipped sweet potatoes 5, beer battered fries 5, sweet potato fries 5, house chips 5, zesty potato medallions 5, vegetable of the day 5, spaghetti squash 5, honey glazed carrots 5, roasted red beets 5, broccoli 5

## SOUP & SALADS

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

**Grain Bowl** | quinoa, barley, lentils, shredded kale, roasted red beets, 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, cucumber, croutons, choice of dressing 6 GFA/V

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

### ADD PROTEINS

**Sautéed Shrimp** 10

**Marinated Steak Tips** 8

**Grilled Salmon Filet** 7

**Grilled Chicken Breast** 7

**Lump Crab Cakes** | 2 | 8

**Chipotle Fried Chicken Thigh** 7

## CHEF SPECIALTIES

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

**Bolognese** | slow cooked local beef and mushroom ragout, tagliatelle, parmesan, Farm to Market roll 18 GFA

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

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

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

**White Cheddar Mac** | jumbo elbow pasta tossed in house cream sauce, crispy shallots 13 GFA/V

**Spaghetti Squash Bake** | Sautéed spaghetti squash & kale, tomato basil cream sauce, provolone, Farm to Market rolls 15 GFA/V

**Filet Mignon** | 8oz | choice of potato, seasonal vegetable, garlic butter 39 GF \*

**KC Strip** | 12oz | choice of potato, seasonal vegetable, garlic butter 36 GF \*

V = Vegetarian GF=Gluten Free GFA=Gluten Free Available - upon request— upcharges may apply

**Non Gluten Free items are cooked in the same oil or on our grill as Gluten Free items.**

Please notify your server of any severe food allergies

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness. 1128221wln

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