

TO SHARE

Lump Crab Cakes | 4 | mixed greens, lemon vinaigrette, remoulade 17

Coppa & Cheese | sliced coppa, goat cheese spread, Italian wild cherries, Farm to Market cracker & grilled ciabatta mixed greens, lemon vinaigrette 17 GFA

Mushrooms & Goat Cheese |

Wakarusa Valley Farm mushrooms & Goddard Farm goat cheese in a roasted tomato, basil & sherry butter sauce, Farm to Market crackers & focaccia 16 GFA/V

Spicy Hummus | white bean hummus, jalapeno Zesto Peño, cucumbers, carrots, fried pita 11 GFA/V+

Blackberry Feta Dip | herbed feta, honey-chili roasted blackberries, fried pita, Farm to Market crackers 14 GFA/V

Farm to Market Bread | rosemary focaccia, garlic butter 5 V

SOUP & SALADS

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

Steak Tip Salad | mixed greens, marinated steak tips, bleu cheese, pickled red onion, roasted tomatoes, crispy shallots, blue cheese dressing 19 GFA

Quinoa Salad | tricolor quinoa, baby kale, olive tapenade & roasted heirloom tomatoes, radish, burrata, lemon vinaigrette 14 GF/V

Caesar | Two Sisters Farm romaine, parmesan, croutons, tossed in traditional Caesar dressing 10 GFA

Green Salad | mixed greens, cherry tomatoes, cucumber, queso fresco, croutons, choice dressing 8 GFA/V

MAINS

Filet Mignon | 8oz. | Certified Angus Beef, garlic butter, choice of potato and vegetable 41 GF*

KC Strip | 12oz. | Certified Angus Beef, garlic butter, choice of potato and vegetable 38 GF*

STEAK ADD ONS 3

Sautéed Local Mushrooms Bleu Cheese
Peppercorn Cream Sauce Boursin Cheese

Roast Chicken | airline breast, smoked gouda smashed potatoes, artichoke pan sauce 23 GF

Pork Chop | grilled, bone in prime chop; a blend of grilled peach, baby kale & shallots, roasted potatoes, Jamaican jerk peach puree 26 GF

Spaghetti Squash Bake | spaghetti squash, baby kale & tomato basil cream sauce, parmesan, focaccia 15 GFA/V

Shrimp and Andouille Pasta | sauteed shrimp, Local Pig andouille, spinach, linguine, light lemon cream sauce, parmesan, focaccia 23 GFA

Ruby Red Trout | pan seared, white cheddar grits, cabbage & radish slaw, lemon herb butter glaze 25

Faroe Island Salmon | succotash with roasted tomatoes & potatoes, poblano avocado cream 28 GF

LOCAL PARTNERSHIPS

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

J & S Coffee | Wakarusa Valley Farms | Farm to Market Bread | Irick Farms | Juniper Hill Farm | Steven Bogler | Goddard Farm | Four Generations Farm | Local Pig | Two Sisters Farm | Chances R Ranch

J. WILSON'S

SANDWICHES

Served with your choice of soup or a side
Green Salad add 3

J. Wilson's Burger | house beef & bacon patty, boursin cheese, caramelized onions, arugula, cracked pepper mayo, salt & pepper egg bun 16 GFA

Salmon Sandwich | salmon filet, lettuce, tomato, onion, remoulade, salt & pepper egg bun 16 GFA

Crispy Chicken | buttermilk fried chicken breast, swiss, tomato, honey mustard slaw, crack pepper mayo, telera roll 14

Jalapeno Grilled Cheese | parmesan crusted ciabatta, candied jalapenos, sharp cheddar, side of jalapeno Zesto Peño 13 GFA
add pecan smoked bacon 4

Veggie | local mushrooms, caramelized onions, roasted tomatoes, spinach, local goat cheese, ciabatta 13 GFA

Shaved Sirloin | boursin cheese, caramelized onions, horseradish cream, hoagie bun 16

VEGETABLES & SIDES 5

summer vegetable, spaghetti squash, succotash, white cheddar grits, smoked gouda smashed yukons, beer battered fries, sweet potato fries, roasted yukons, bacon cheddar baked potato (after 5pm)

PROTEINS

Grilled Salmon 7 Grilled or Crispy Chicken Breast 7
Sautéed Shrimp 10 Two Lump Crab Cakes 8

DRESSINGS

lemon vinaigrette, red wine vinaigrette, ranch, blue cheese, Caesar

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.

20% gratuity may be charged for parties of 8 or more.