

TO SHARE

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

Mushrooms & Goat Cheese |

Wakarusa Valley Farm mushrooms & local goat cheese in a basil & sherry butter sauce, roasted tomatoes, Farm to Market focaccia crostini 16 GFA/V

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

Strawberry Feta Dip | whipped feta, balsamic roasted strawberries, fried pita, Farm to Market focaccia crostini 14 GFA/V

Arancini | 4 | Faroe Island salmon, arborio rice & mozzarella, dill cream sauce, baby kale 15

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

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

Chicken Chopped Salad | mixed greens, broccolini, cauliflower, peas, cherry tomatoes & green onions, tossed in green goddess, pecan wood smoked bacon, choice of crispy or grilled chicken breast 19 GF

Steak Tip Salad | mixed greens, bleu cheese crumbles, pickled red onion, cherry tomatoes, crispy shallots, blue cheese dressing 21 GFA

Caesar | local romaine, parmesan, house croutons, tossed in a traditional Caesar dressing 10 GFA

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

MAINS

Filet Mignon | 8oz. | 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 | 8oz | marinated airline chicken breast, honey lemon sauce, herbed orzo, sautéed broccolini 23

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, crostini 15 GFA/V

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

Ruby Red Trout | pan seared, white cheddar grits, cabbage, carrot & radish slaw, herb butter sauce 25 GF

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 | Scimeca's

20% gratuity may be charged for parties of 7 or more

J. WILSON'S

SANDWICHES

Served with your choice of soup or a side or substitute a green salad 3

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

Salmon Sandwich | Faroe Island salmon filet, lettuce, tomato, onion, remoulade, Farm to Market salt & pepper egg bun 17 GFA

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

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

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

Deli Roast Beef | swiss, tomato, arugula, balsamic roasted red onion, cracked pepper mayo, red wine vinaigrette, hoagie roll 14

VEGETABLES & SIDES 5

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

PROTEINS

Grilled Salmon 10 Grilled or Crispy Chicken Breast 7
Sautéed Shrimp 10 Two Lump Crab Cakes 9

DRESSINGS

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

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.062223