



brick oven pizza • prairie • live music • art sculptures

tonight's musician: Les Goering

PIZZA MENU: FRIDAY, OCT. 2

10" HOUSE PIZZA: \$13

Margherita

fresh mozzarella, roma tomatoes, basil, garlic oil

Veggie & Sausage

Graziano sausage, caramelized peppers & onions, braised kale, mozzarella, red sauce

10" WEEKLY SPECIAL: \$14

Hawaiian

Des Moines Bacon & Meat Co. smoked ham, pineapple melon, caramelized onions, jalapeno jelly, fresh mozzarella, red sauce

gluten-free cauliflower crust \$3 extra (*made in the same kitchen as our flour crusts*)

SIDES: \$6

Fresh Farm Veggies

carrots, winter radishes, cherry tomatoes, sweet peppers, kohlrabi with smoked garlic sea salt & rosemary orange sea salt

Fall Veggie Slaw

cabbage, broccoli, apples, watermelon radishes, lemon vinaigrette

DESSERTS:

Apple Crisp \$3

Red Free apples, oat crumble, caramel sauce

Pear Pound Cake \$2

Seckel pears, rosemary

SOFT DRINKS (sorry, no refills)

Bottled Water, Iced Tea | \$1

Coke, Diet Coke, Sprite, Sparkling Water | \$2

Barn Town Brewing Root Beer | \$3

—additional drinks on the back—

Try this week's special house drink: Sangria!

produce in today's menu grown & harvested on-site

Apples, Pears, Melon, Leeks, Peppers, Broccoli, Kale, Cabbage, Radishes, Hakueri Turnips, Tomatoes, Kohlrabi, Carrots, Onions, Garlic, Micro Greens and Herbs

2020 Pizza on the Prairie: FRIDAYS, JUNE 26 - OCT. 2

4:30 - 6:30 pm

TIPS & REMINDERS:

Reservations: Required with a \$5/ person deposit. All or part of the deposit applies towards your bill, depending on the final number of people in the group

Social Distancing: Please wear a mask when ordering or in the Barn

Restrooms: Women's inside Barn, Men's inside east end of Red Shed 1 person at a time unless assistance is needed

Orders: Order at the station per instructed and a server will deliver

Please Recycle: Available for cans, glass, plastic & pizza boxes no food waste or napkins in the boxes, please

Take home a Pizza on the Prairie t-shirt from the Barn!



Fresh Floral Bouquets

Tea Towels • Notecards • Iowa Honey
Botanical Jewelry • Cookie Cutters
Ghana Baskets • Organic Spices
Abundance Preserved Foods & more!

—a volunteer will be on hand to help—
due to COVID-19, please don't handle unless you intend to buy



PRAIRIE ART EXHIBIT 75+ pollinator paintings

free • self-guided
open dawn - dusk
sponsored by the Knock
Family Charitable Fund

path begins by the swing



Farmhouse Project wins State Historic Preservation grant!



THE WALLACE CENTERS OF IOWA: Henry A. Wallace Country Life Center
2773 290th Street, Orient, IA | www.wallace.org | 641.337.5019 | FB: The Wallace Centers of Iowa | IG: @wallacecenters



DRINK MENU: FRIDAY, OCT. 2

HOUSE DRINK: \$6

Sangria

white wine, pears, apples, basil

BEER BY THE BOTTLE/CAN

Coors Light | 12oz. | 4.2% | \$4

Confluence Brewery The Wizard | 16oz. | 3.9% | \$6

gose-style sour

Blue Moon | 12oz. | 5.4% | \$4

Confluence Brewing Blue Corn | 16oz. | 6.4% | \$6

American light lager

Barn Town Brewing Neon | 16oz. | 6.5% | \$6

double dry-hopped hazy IPA

Peace Tree Brewing Blonde Fatale | 12oz. | 8.5% | \$6

Belgian strong pale ale

WINE BY THE BOTTLE

White:

Larochette Mâcon Chaintré | Chardonnay | Burgundy | \$17

round in the mouth with golden-apple fruit & a bright finish

Dom. De Poix Touraine | Sauvignon Blanc | Loire Valley | \$15

crisp, citrusy snap & mouth-watering acidity

Richemer Piquepoul | Piquepoul | Southern France | \$14

Piquepoul (PEEK-POOL) means "lip stinger". This light-bodied wine goes well with cheese plates or salads

Jasper La Crescent | Iowa | \$13

grapefruit & pineapple flavors with a bit of floral aromatics, slightly sweet

Red/Rosé:

La Tonnelle | Rosé | Provence | \$14

light, crisp, "pretty," and refreshing, it goes with everything

Métairie | Pinot Noir | Southern France | \$15

light-bodied, with red-cherry fruit notes and a hint of baking spice

Jasper Behind the Shed Red | Iowa | \$16

medium-bodied, concentrated fruit flavors, similar to Pinot Noir

Two Saints Greatful Red | Iowa | \$14

lively dry red with complex fruit, oak, clove and allspice for a smooth, soft finish

LIVE MUSIC PERFORMANCES

June 26: Bill Matykowski, Des Moines

July 3: Bill & Julia Mullin, Creston

July 10: Bill Matykowski, Des Moines

July 17: Jason Reed, Massena

July 24: Les Goering, Massena

July 31: Tim & Jan Falk, West DSM

Aug. 7: Les Goering, Massena

Aug. 14: Logan Porter, Des Moines

Aug. 21: Jason Reed, Massena

Aug. 28: Bill Matykowski, Des Moines

Sept. 4: Jere Busenbarrick Group, Afton

Sept. 11: Tim & Janis Falk, West DSM

Sept. 18: Tim & Janis Falk, West DSM

Sept. 25: Jason Reed, Massena

Oct. 2: Les Goering, Massena

Sponsorships available

Contact Lisa: 641.337.5019 or lisaswanson@wallace.org

Pizza on the Prairie is supported by:



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