



brick oven pizza • prairie • live music • art sculptures
tonight's musicians:

SAMPLE PIZZA MENU

10" HOUSE PIZZA: \$12

Margherita

fresh mozzarella, tomato jam, basil, garlic oil, red sauce

Veggie & Sausage

Graziano sausage, caramelized onions, pepper relish, mozzarella, herbs, red sauce

10" WEEKLY SPECIAL: \$13

Iowa Mushroom & Greens

oyster & chanterelle mushrooms, braised kale, baby mustard greens, mozzarella, garlic quark cheese, red sauce

gluten-free cauliflower crust: \$3 extra • take-home orders welcome

SIDES: \$5

Beet Salad

roasted beets, pickled beets, lettuce, pickled onion vinaigrette, Milton Creamery quark cheese, toasted almonds

Farm Veggies

sugar snap peas, broccoli & kohlrabi, smoked garlic sea salt & rosemary fennel orange sea salt

DESSERTS

Cherry Chocolate Blondie | \$2

cherries, dark chocolate chips, orange

Apple Crisp | \$3

Red Free apples, oat crumble, caramel sauce

SOFT DRINKS (sorry, no refills)

Coke, Diet Coke, Sprite, Sparkling Water, Bottled Water, Iced Tea | \$1

Barn Town Brewing Root Beer | \$3

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

snap peas, broccoli, kohlrabi, kale, beets, mustard greens, lettuce, arugula, micro greens, tomatoes, peppers, onions, garlic, & herbs

ADDITIONAL DRINKS LISTED ON THE BACK

Try this week's special house drink: Spring on the Farm!

2021 Pizza on the Prairie:

FRIDAYS, JUNE 4 - OCT. 1

5:00 - 8:00 pm

TIPS & REMINDERS:

Reservations: Required with a \$5/ person deposit

Social distancing: You're encouraged to wear a mask whenever you're not sitting with your group

Restrooms: Women's inside Barn, Men's inside east end of Red Shed

Orders: A server will take and deliver your order. No self-service, please, including drinks

Please Recycle: Available for cans, glass, pizza box tops, & plastic. Pizza box tops can be recycled, but not the bottoms

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



SAMPLE DRINK MENU

HOUSE DRINK: \$6

Spring on the Farm

Vinho Verde, rhubarb syrup, basil, sparkling water

BEER BY THE BOTTLE/CAN

Coors Light | 12oz. | 4.2% | \$3

Miller High Life | 12oz. | 4.2% | \$3

Confluence Brewing Farmer John | 16oz. | 6.4% | \$6

American light ale

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

double dry-hopped hazy IPA

WINE BY THE BOTTLE

White:

Larochette Mâcon Chaintré | **Chardonnay** | Burgundy | \$18

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

Jasper La Crescent | Iowa | \$13

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

Red/Rosé:

La Tonnelle | **Rosé** | Provence | \$15

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

Coulange Cotes du Rhone "Rochelette" | **Syrah Blend** | Rhone Valley | \$15

full-bodied, hearty & robust; blackberry fruit & earthy notes

Jasper Behind the Shed Red | Iowa | \$16

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

Other adult beverages to be added

LIVE MUSIC PERFORMANCES

June 4: Tim & Jan Falk, WDM

June 11: Nickels & Dimes, Greenfield
(Anthony Weber)

June 18: Rusty Steel String Band,
Afton (Jere Busenbarrick)

June 25: Les Goering, Massena

July 2: TBA

July 9: TBA

July 16: TBA

July 23: TBA

July 30: TBA

Aug. 6: TBA

Aug. 13: TBA

Aug. 20: TBA

Aug. 27: TBA

Sept. 3: Bill & Julia Mullin, Creston

Sept. 10: TBA

Sept. 17: TBA

Sept. 24: TBA

Oct. 1: TBA

Sponsorships available

Contact Lisa: 641.337.5019 or
lisaswanson@wallace.org

Pizza on the Prairie is supported by:

