

PIZZA ON THE PRAIRIE

BRICK OVEN PIZZA • LIVE MUSIC
IOWA PRAIRIE • ART EXHIBITS • YARD GAMES

JUNE 17 MENU

(subject to change depending on the week's harvest)

TONIGHT'S LIVE MUSIC:
BILL MATYKOWSKI

PIZZA

handmade gluten-free crust +\$3 • made in same kitchen as regular crust

10" HOUSE PIZZA

Margherita | 13

Fresh Mozzarella, Red Sauce, Basil, Garlic Oil,
Tomato Compote

Veggie & Sausage | 15

Graziano Sausage, Caramelized Onions & Peppers, Mozzarella,
Red Sauce, Oregano

Cheese | 13

Shredded Mozzarella, Red Sauce

10" WEEKLY SPECIAL

Cheeseburger Pizza | 15

Ground Beef, Cheese Blend, Red Sauce, Housemade Pickles,
Lettuce, Tomato

SIDES

Spring Salad | 6

Greens, Spinach, Radishes, Carrots, Tomato, Cheddar,
Rhubarb Vinaigrette

Classic Macaroni Salad | 6

Elbow Macaroni, Peas, Celery, Onions, Cheese,
Sweet Mayo Dressing

DESSERTS

Dark Chocolate Brownie | 3

Sea Salt

Rhubarb Crisp | 4

Oat Crumble, Whipped Cream

SOFT DRINKS (sorry, no free refills)

Bottled Water, Iced Tea | 1

Coke, Diet Coke, Sprite, Sparkling Water | 2

Barn Town Brewing Root Beer | 16oz | 3

ADDITIONAL DRINKS LISTED ON THE BACK

Try this week's special house drink: Rhubarb Basil Spritzer!

2022 PIZZA ON THE PRAIRIE

EVERY FRIDAY

June 3 - September 30, 5 pm - 9 pm

TIPS & REMINDERS

Deposit: All or part of your ticket deposit is applied toward your bill, depending on the final number in your party.

Orders: Order inside the Barn and a server will deliver.

Flags: Make sure your flag is visible so the servers can find you easily.

Restrooms: Barn, Farmhouse, east end of Red Shed

Trash & Recycling: Please dispose food & liquid waste, then recycle. Available for cans, glass, & plastics. Pizza boxes cannot be recycled.

Prairie: Stay on the path when walking the prairie.

PRODUCE IN TONIGHT'S MENU GROWN ON-SITE

Tomato, Greens, Asparagus, Spinach, Rhubarb, Basil

LIVE MUSIC PERFORMANCES

June 17: Bill Matykowski, Des Moines

June 24: Eric Van Patten & Vickie Strawn, Des Moines

July 1: Scott Davis & Linda Oleson, Des Moines

July 8: Marilyn Jerome, Des Moines

July 15: Patresa Hartman, Des Moines

July 22: Jan & Tim Falk, West Des Moines

July 29: Bill Matykowski, Des Moines

August 5: Tim Earp, Des Moines

August 12: Marilyn Jerome

unless noted,
all 2022 live music
sponsored by



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THE WALLACE CENTERS OF IOWA: WALLACE FARM

641.337.5019 | www.wallace.org/pizza-on-the-prairie/

Facebook: The Wallace Centers of Iowa | Instagram: @wallacecenters

HOUSE COCKTAIL

Rhubarb Basil Spritzer | 6

Vinho Verde, Rhubarb Basil Syrup, Lime, Seltzer

BEER BY THE BOTTLE/CAN

Coors Light | 12 oz | 3

Quirk | Strawberry-Lemon Basil Seltzer | 12 oz | 4

Sangria | Jasper Winery | Des Moines | 12 oz | 6

made with real fruit, semi-sweet, slightly fizzy

Neon | Barn Town Brewing | West Des Moines | 16 oz | 6

double dry-hopped hazy IPA

Red Rambler | Peace Tree Brewing | Knoxville | 12 oz | 4

amber ale, deep red color & malty flavor

WINE BY THE BOTTLE

WHITE

Casa Garcia | Vihno Verde | Portugal | 13

low in alcohol, light-bodied, refreshing

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 | 16

crisp, citrusy snap & mouth-watering acidity

Cuvee Esprit De Bulles | Moscato | Italy | 14

a slightly sweet and sparkling version of Moscato with unbeatable freshness

RED/ROSÉ

Famaey | Malbec Rosé | France | 15

light, crisp, bursting berry flavors

Métairie | Pinot Noir | Southern France | 16

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

Saint-Bernard Bordeaux | Merlot | France | 17

dry, medium body; one of the best values for the money from the popular Bordeaux region

PIZZA ON THE PRAIRIE IS SUPPORTED BY:



PRAIRIE ART EXHIBIT 80+ prairie paintings of "Roots & Wings"

free • self-guided
open dawn - dusk

1-mile path begins by the
swing

Sponsored by the Knock
Family Charitable Fund



OPEN TONIGHT! FARMHOUSE GIFT SHOP

Tea Towels • Notecards • Pottery • Goat Milk Soaps
Hand-Loomed Rugs • Jewelry • Cookie Cutters
Abundance Preserved Foods • Organic Spices
Photography & more!

HENRY A. WALLACE HISTORIC CORN PLOT

5 varieties of corn that
changed agriculture

- 1847
- 1936
- 1953
- 1991
- 2014

Sponsored by Corteva/
Pioneer Hi-Bred



CORN DINNER Sunday, June 26

All 3 courses feature dishes made from corn grown in last year's Historic Corn Plot + produce grown on the farm. A short program during dinner will share the corn plot story and its journey to your plate.

6 pm Dinner | come early to walk the grounds

MENU + TICKETS: wallace.org/event/corn-dinner/

HISTORY LESSON LUNCHES

History from the pages of Wallaces' Farmer: 1895-1933

Connect to Iowa's agriculture stories thru reminiscences and lively discussions about farm life.

October 12: Iowa Harvest
November 16: Holidays on the Farm

Reserve your seat online or call 641.337.5019



WALLACE FARM AUDIO TOUR

Hear how the Wallace family is connected to this farm. Start at the birthplace farm sign near the Farmhouse Call 515.318.5344 & press 1 | 6 stops, 20 minutes



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