

FARM TO TABLE THURSDAYS

seasonal dining in a historic house

August 4, 2022

appetizers

LAMB & VEGETABLE MEATBALLS 12
Creamy Arugula Puree | Pickled Eggplant & Herb Salad

VEGETABLE & CHEESE PLATE 13
Cucumbers | Broccoli | Cherry Tomatoes | Pickled Vegetables |
Milton Creamery Black Pepper Cheese | Housemade Tomato
Compote | Housemade Smoked Garlic Sea Salt

Chef's Special: BEET & QUARK CHEESE CROSTINI 11
Yellow Beets & Curry | Chiogga Beets & Basil |
Red Beets & Balsamic | Arugula Fennel Salad

entrees

CRISPY POLENTA CAKE 19
Sauteéd Zucchini, Eggplant & Garlic Scapes | Braised Kale |
Tomato Caper Sauce

SLIDER TRIO 17
Roasted Zucchini with Herb Quark Cheese | Braised Beef with
Chow Chow | Pork Sausage with Housemade Whiskey Apple
Butter & Apple Sage Seasoning

Chef's Special: RED WINE BRAISED BEEF SHORTRIBS 28
Crispy Potato Cake | Sautéed Swiss Chard | Red Wine Sauce |
Pickled Onions & Microgreens

shared vegetable sides 7

desserts

CANTALOUPE SORBET & CARDAMOM ICE CREAM 9
Lemon Lavender Cookies

Chef's Special: LEMON CHEESECAKE 9
Rhubarb Basil Compote

beverages

SMOKEY ROW COFFEE 3
RED DRAGON TEAS 3

*Consuming raw or undercooked meats, poultry, or eggs
may increase your risk of foodborne illness.*

A NOTE from Chef Katie:

I want to share our core food values and beliefs with you because they set us apart from many other dining options:

We embrace local food and sustainable agriculture. Farm to Table Thursdays connect you to our garden, land and historic sites and to other members of the local foods community.

Sourcing fresh, seasonal ingredients locally results in tastier, more nutritious food and showcases Iowa's ability to produce high quality ingredients.

Thank you for dining at the Wallace House tonight.

INGREDIENTS from our own Wallace Farm near Orient:

Melon, Apples, Rhubarb, Arugula, Lettuce, Nettles, Microgreens, Green Beans, Cabbage, Eggplant, Carrots, Radishes, Tomatoes, Peppers, Garlic, Onions, & Herbs

THANK YOU for supporting these other Iowa farms & food businesses:

Crooked Gap Farm
Mary's Farm & Garden
Mangalitsa Estates
Maplecrest Family Farms
R|C Farms
Boyer Family Farms
Early Morning Harvest
Milton Creamery
Picket Fence Creamery
South Union Bakery
Farm Table Delivery
Bread by Chelsea
Middlebrook Farm

CHOOSE FROM a selection of our Abundance preserved foods, seasoned salts & Red Dragon Teas to take home.

Thursdays thru December 8 (no Thanksgiving) | reservations from 5:30 - 8 pm | BYOB: beer or wine only
summer front porch seating | make your reservation online or call 515.243.7063



THE WALLACE CENTERS OF IOWA: WALLACE HOUSE

515.243.7063 | www.wallace.org/farm-to-table/

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