

# PIZZA ON THE PRAIRIE

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

## 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, Pickled Red Onion, Herbs

#### Cheese | 13

Shredded Mozzarella, Red Sauce

### 10" WEEKLY SPECIAL

#### Chicken Pesto | 15

Roasted Chicken Breast, Mozzarella, Basil Pesto, Tomatoes, Balsamic Reduction

## SIDES

#### Green Salad | 6

Greens, Arugula, Carrots, Radishes, Pecans, Tomato, Lemon-Honey Vinaigrette

#### Pasta Salad | 6

Rotini, Tomatoes, Cucumbers, Red Onion, Oil & Vinegar

## DESSERTS

#### Dark Chocolate Brownie | 3

Sea Salt

#### Apple Crisp | 4

Homemade 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!

## AUGUST 5 MENU

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

TONIGHT'S LIVE MUSIC:  
TIM EARP

### 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. Grab a **Prairie Plant Identification Guide** from the post at either entrance and hang it on the post at the other end of the path when you're done.

#### PRODUCE IN TONIGHT'S MENU GROWN ON-SITE

Apples, Tomatoes, Radishes, Arugula, Greens, Garlic Scapes, Basil, Garlic, Herbs, Mulberries

#### LIVE MUSIC PERFORMANCES

August 12: Marilyn Jerome, Des Moines

August 19 Les Goering, Massena

August 26 Jan & Tim Falk, West Des Moines

Sept. 2 Imperial Mud Puppies

Sept. 9 Eric Van Patten & Vickie Strawn

Sept. 16 Les Goering: sponsored by FNB

Sept. 23 Rusted Steel String Band

Sept. 30 Tim Earp, Des Moines

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/](http://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

## Non-alcoholic Rhubarb Basil Spritzer | 5

Rhubarb Basil Syrup, Lime, Seltzer

# BEER BY THE BOTTLE/CAN

Coors Light | 12 oz | 3.5

Miller High Life | 12oz | 3.5

Sam Adams Oktoberfest | 12 oz | 4

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

# 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 Espirit De Bulles | Moscato | Italy | 14

a slightly sweet and sparkling version of Moscato with unbeatable freshness

## RED/ROSÉ

Les Hauts Plateaux | 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



## 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



## GARDEN CLASSROOM

Gardening is a year-long passion for many, so we're  
offering garden classes throughout the year as well.  
Master Gardener credits available. \$15/person.

October 5: Growing Healthy African Violets  
November 9: Growing Giant Pumpkins in Iowa

Online reservations or call 641.337.5919

## 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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