

PIZZA ON THE PRAIRIE

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

SEPTEMBER 30 MENU

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

TONIGHT'S LIVE MUSIC:
TIM EARP

PIZZA

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

10" HOUSE PIZZA

Margherita | 13

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

Veggie & Sausage | 15

Graziano Sausage, Caramelized Onions & Bell Peppers, Mozzarella, Red Sauce, Herbs

Cheese | 13

Shredded Mozzarella, Red Sauce

10" WEEKLY SPECIAL

Taco | 15

Seasoned Beef, Black Beans, Red Sauce, Mexi-Cheese Blend, Garden Pepper Pico, Chipotle-Lime Creama, Tortilla Chips

SIDES

Green Salad | 6

Greens, Spinach, Carrots, Cherry Tomato, Cucumber, Lemon-Honey-Herb Vinaigrette

Cucumber-Tomato Salad | 6

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

DESSERTS

Dark Chocolate Brownie | 3

Sea Salt

Apple Crisp | 4

Homemade Whipped Cream

SOFT DRINKS (sorry, no free refills)

Hot Cider | 12 oz | 2

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:

Peach Basil Spritzer!

2022 PIZZA ON THE PRAIRIE

EVERY FRIDAY

June 3 - September 30, 5 pm - 9 pm
(4:45 pm starting Sept. 9)

TIPS & REMINDERS

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: Please 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, Peaches, Tomatoes, Cucumbers, Carrots, Onions, Greens, Spinach, Radishes, Poblano Peppers, Bell Peppers, Basil, Garlic & Herbs

LIVE MUSIC PERFORMANCES

Sept. 30 Tim Earp, Des Moines

unless noted, all 2022 live music sponsored by



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

Peach Basil Spritzer | 6

Vinho Verde, Peach Basil Syrup, Lime, Seltzer

Non-alcoholic Peach Basil Spritzer | 5

Peach 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

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: Harvest Time
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



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