PIZZA ON THE

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

JULY 12 MENU

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

THANKS TO OUR LEAD SPONSOR:



PIZZA

gluten-free crust +\$4 | made in same kitchen as regular crust

10" HOUSE PIZZA

Veggie & Sausage | 16

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

Pepperoni | 15

Graziano Pepperoni, Shredded Graziano Mozzarella, Red Sauce

Cheese | 14

Shredded Graziano Mozzarella, Red Sauce

10" WEEKLY SPECIAL

Chicken Alfredo | 16

Diced Chicken, Shredded Mozzarella Cheese, Parmesan Cheese, House Made Alfredo Sauce

Baby Bella | 15

Sautéed Baby Bella Mushrooms, Shredded Mozzarella Cheese, Goat Cheese, Roasted Garlic Olive Oil, Fresh Garden Herbs

Hot Honey | 1

Add Randol Honey Farm (Winterset, IA) honey, made hot with jalapenos from our farm, to any pizza!

SIDES

Watermelon & Arugula Salad | 6

Watermelon, Arugula, Feta Cheese, Balsamic Vinaigrette

Grinder Salad | 6

Shredded Brussel Sprouts, Salami, Olives, Pepperoncini, Red Onion, Cherry Tomatoes, Provolone, Parmesan Cheese, Italian Dressing

DESSERTS

Dark Chocolate Brownie | 3

Sea Salt

Ooey Gooey Butter Cake | 4

Powdered Sugar Dusting

SOFT DRINKS (sorry, no free refills)

Iced Tea | 1

Coke, Diet Coke, Sprite, Sparkling Water, Lemonade | 2 Peace Tree Root Beer | 3

ADDITIONAL DRINKS □



2024 PIZZA ON THE PRAIRIE

EVERY FRIDAY

May 31 - September 27, reservations 5 pm - 8 pm Come early & stay late!

TIPS & REMINDERS

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

Free Water: Bring your reusable water bottle and fill at our cooler.

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

Restrooms: Barn, Farmhouse Gift Shop

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

Prairie: Stay on the path as wild parsnip can burn. Check the Prairie Plant reference guide to identify.

PRODUCE IN TONIGHT'S MENU GROWN ON-SITE

Tomatoes, Cherry Tomatoes, Bell Peppers, Jalapeno,

Basil, Oregano, Thyme, WCI Abundance Basil Salt

LIVE MUSIC PERFORMANCES

7/12: Janis & Tim Falk - Farmers Electric Co-op

7/19: Rick Burke - Greater Regional Health

7/26: Skip the Box Elders - Farmers & Merchants Bank

8/2: Dewey Cantrell - Northwest Bank

8/9: Dan Holste - FNB

8/16: Les Goering - FNB

8/23: Joel Kinser - Farmers & Merchants Bank

8/30: Marilyn Jerome, Connie Hohertz - Farm Bureau

9/6: Rusted Steel String Band - Farmers & Merchants Bank

9/13: Julia Weisshaar-Mullin & Bill Mullin - Etc. Graphics

TONIGHT'S LIVE MUSIC SPONSOR



GIVE

Support the Farm even more with a taxdeductible gift





Facebook: The Wallace Centers of lowa | **Instagram**: @wallacecenters Share your Experience: #pizzaontheprairie

HOUSE COCKTAIL

Mixed Berry Spritzer | 7

Vinho Verde, Strawberry Syrup, Blueberry Syrup, Lime Seltzer

Non-Alcoholic Mixed Berry Spritzer | 5

Strawberry Syrup, Blueberry Syrup, Lime Seltzer

LOCAL IOWA BREWS

Hot Air Brewing | Recreational Outrage | Creston | 16oz | 6

Hot Air Brewing | Canary in a Coal Mine | Creston | 16oz | 6 Pilsner

Peace Tree Brewing | Blonde Fatale | Knoxville | 12oz | 5 Belgian-style blonde ale

Peace Tree Brewing | Red Rambler | Knoxville | 12oz | 5 Malty flavored red ale

ADDITIONAL BEFR

Coors Light | 12oz | 4

Blue Moon Belgian White | 12oz | 5 Belgian-style wheat ale

Quirk | 12oz | 4

Blackberry & Sage, Cherry Blossom & Lime, Strawberry Lemon & Basil, Blueberry Lemon & Lavender

WINE BY THE BOTTLE

WHITE

Casa Garcia | Vinho Verde | Portugal | 14 Low in alcohol, light-bodied, refreshing

Larochette Mâcon Chaintré | Chardonnay | France | 20 Round in the mouth with golden apple fruit & a bright finish

Dom. De Poix Touraine | Sauvignon Blanc | France | 17 Crisp, citrusy snap & mouth-watering acidity

RED/ROSÉ

Les Hauts Plateaux | Rosé | France | 16

Light, crisp, bursting berry flavors

Saint-Bernard Bordeaux | Merlot | France | 17 Dry, medium body; one of the best values for the money

from the popular Bordeaux region

Metairie | Pinot Noir | France | 16

Super-easy drinking, light, but fruity with some structure

PRAIRIE ART EXHIBIT 80+ paintings of "Prairie Grasses & Flowers"

Free | Self-guided Open Dawn - Dusk 1-mile path begins by the Sponsored by the Knock Family Charitable Fund



OPEN TONIGHT! FARMHOUSE GIFT SHOP

Souvenir T-shirts & Caps | Doe A Deer Tea Towels Abundance Preserved Foods | Hand Made Jewelry Throw Pillows | Notecards | Milkhouse Candles | Aprons Hand Lotion | Lip Balm | Pottery | Goat Milk Soaps Bowl Cozies | Baby Burp Cloths | Children's Books

HENRY A. WALLACE HISTORIC CORN PLOT

4 varieties of corn that changed agriculture

- 1847
- 1936
- 1991
- 2023



Sponsored by Corteva/Pioneer Hi-Bred

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

FRESH FROM THE FARM DINNERS

September 18 | Tomato

October 28 & 29 | Garlic

A single ingredient is harvested from the Wallace Farm, then showcased at the Wallace House in every dish of a multi-course dinner. Accompanying the meal is a

program exploring the culinary background of the featured ingredient.





Community seating. Doors open at 6 pm, service begins at 6:30 pm

BOOK YOUR TICKETS:

https://wallace.org/farm-to-table



THE WALLACE CENTERS OF IOWA: WALLACE FARM

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

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

Share your Experience: #pizzaontheprairie



