

PIZZA ON THE PRAIRIE

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

PIZZA

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

10" HOUSE PIZZA

Veggie & Sausage | 16

Graziano sausage, caramelized onions & peppers, shredded mozzarella, red sauce

Pepperoni | 15

Graziano pepperoni, shredded mozzarella, red sauce

Cheese | 14

Shredded mozzarella, red sauce

10" WEEKLY SPECIAL

Carnitas | 17

Poblano, sweet corn, pickled onion, cilantro, cotija, queso fresco, salsa roja

Ratatouille | 16

Eggplant, zucchini, tomatoes, red sauce, shredded mozzarella

ADD ON

Hot Honey | 1

Add local honey, made hot with jalapeños from our farm

Tomato Compote | 1

Add house made tomato compote for a hint of cinnamon/cloves

SIDES

Cucumber & Zucchini Salad | 6

Onion, red wine vinegar, garlic, parsley, dill

Greens Salad | 6

Radish, bread crumbs, pickled vegetables, goat cheese, raspberry vinaigrette

DESSERTS

Dark Chocolate Brownie | 3

Sea Salt

Cherry Zucchini Cake | 5

Cream cheese frosting

SOFT DRINKS (sorry, no free refills)

Coke, Diet Coke, Sprite, Sparkling Water | 2

AUGUST 8 MENU

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

TONIGHT'S MUSIC BY: **LES GOERING**

THANK YOU TO
LEAD SPONSOR:



2025 PIZZA ON THE PRAIRIE

EVERY FRIDAY

May 30 - September 26, reservations 5 pm - 7:30 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

Basil, Cherries, Cilantro, Cucumber, Dill, Eggplant, Garlic, Greens, Jalapenos, Lavender, Onions, Oregano, Peppers, Poblano, Radish, Raspberries, Sweet Corn, Tomatoes, Zucchini, WCI Abundance Tomato Compote

LIVE MUSIC PERFORMANCES

8/8: Les Goering - Greater Regional Health

8/15: Janis & Tim Falk - Farmers & Merchants State Bank

8/22: Kyle Jorgensen - Farm Bureau Financial Services

8/29: Joel Kinser - Northwest Bank

9/5: Dan Holste - Farmers & Merchants State Bank

9/12: Kyle Jorgensen - Greater Regional Health

9/19: Dewey Cantrell - Farmers & Merchants State Bank

9/26: Janis & Tim Falk - Farmers & Merchants State Bank

TONIGHT'S LIVE MUSIC SPONSOR



THE WALLACE CENTERS OF IOWA: WALLACE FARM
641.337.5019 | www.wallace.org/pizza-on-the-prairie/

Facebook: TheWallaceCentersofIowa | **Instagram:** @wallacecenters
Share your Experience: #pizzaontheprairie

GIVE

Support the Farm even more with a tax-deductible gift



HOUSE LEMONADES

Our house-made lemonades are crafted with flavor-infused syrups using ingredients from the farm.

House Lemonade | 4

Flavor Infused: Basil or Lavender | 5

Add Vino Verde Wine | 2

HOUSE COCKTAILS

Cherry Mint Spritz | 7

Vinho Verde, cherry syrup, mint, lemon juice, seltzer

Non-Alcoholic Cherry Mint Spritz | 5

Cherry syrup, mint, lemon juice, seltzer

BEER

IOWA

Farmer John's, Multi-Grain Ale | Confluence | 16oz | 6

Light, wheat, sessionable, smooth

Blue Corn, Lager | Confluence | 16oz | 6

Smooth, crisp, light

Yard Yacht Session Hazy IPA | Confluence | 16oz | 6

Big bright flavors of citrus, berries and exotic fruits

NON-ALCOHOLIC

American Gold, N/A Lager | Untitled Art | 12oz | 5

Crisp, easy drinking, full-flavored and alcohol-free

DOMESTIC

Miller Lite | 12oz | 4

Blue Moon Belgian White | 12oz | 5

Leinenkugel's Summer Shandy | 12oz | 5

Boulevard Brewing Co. Quirk Hard Seltzer | 12oz | 4

WINE BY THE BOTTLE

WHITE

Casa Garcia | Vinho Verde | Portugal | 15

Low in alcohol, light-bodied, refreshing

Larochette Mâcon Chaintre | Chardonnay | France | 25

Round in the mouth with golden apple fruit & a bright finish

Iconic | Nothing Ventured | Orange Muscat | California | 35

Semi sweet with honey and citrus notes

Dom. De Poix Touraine | Sauvignon Blanc | France | 24

Crisp, citrusy snap, & mouth-watering acidity

RED/ROSÉ

Les Hauts Plateaux | Rosé | France | 18

Light, crisp, bursting berry flavors

Gillet | Bordeaux Rouge | France | 18

Fresh and vibrant with a round and generous palate

Charles Baur | Pinot Noir | France | 29

Organic dry wine, light bodied with notes of red fruit and herbs

Metairie | Pinot Noir | France | 18

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

PRAIRIE ART EXHIBIT

75+ paintings of "Prairie Faces"

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

Souvenir T-shirts & Caps | Doe A Deer Tea Towels
Abundance Preserved Foods | Hand Made Jewelry |
Notecards | Aprons | Hand Lotion | Lip Balm | Pottery |
Goat Milk Soaps | Children's Books | Cookbooks

HENRY A. WALLACE HISTORIC CORN PLOT

5 varieties of corn that changed agriculture

- 1847
- 1936
- 1954
- 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

GARDEN PARTY LUNCHEON

August 20 | 11:30 - 1:30pm | \$45 | Wallace House

Enjoy a beautifully curated three-course meal featuring farm-fresh produce and delicate edible flowers.

KNOW YOUR FARMER DINNER

August 24 | 6-8:30 pm | \$75 | Wallace Farm

Meet Kevin Blair, Garden Programs Manager and learn about the garden programs at the Wallace Farm while enjoying a three-course dinner outside (weather permitting).

GET TICKETS:

www.wallace.org/events



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Share your Experience: #pizzaontheprairie

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