

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

The Greek | 17

Braised lamb, onion, feta, tzatziki, shredded mozzarella, roasted red sauce

Roasted Veggie | 15

Peppers, onions, asparagus, zucchini, shredded mozzarella, red sauce

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

Tabouleh | 6

Bulgar, cucumber, tomatoes, fresh herbs, lemon

Radish and Butter | 5

Radish, whipped garlic compound butter

DESSERTS

Dark Chocolate Brownie | 3

Sea Salt

Apple Crumble | 4

SOFT DRINKS (sorry, no free refills)

Iced Tea | 2

Coke, Diet Coke, Sprite, Sparkling Water | 2

JUNE 6 MENU

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

THANK YOU TO
LEAD SPONSOR:  **MIDAMERICAN
ENERGY COMPANY.**

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

Apple, Asparagus, Basil, Chives, Dill, Garlic, Jalapenos, Lavender, Mint, Onions, Oregano, Parsley, Peppers, Rosemary, Tomatoes, Zucchini
WCI Abundance Tomato Compote

LIVE MUSIC PERFORMANCES

6/6: Les Goering - FNB

6/13: Logan Porter - The Law Shop

6/20: Joel Kinser - etc!graphics

6/27: Skip the Box Elders - Agriland

7/11: Skip the Box Elders - West Aerial Services, LLC

7/18: Marilyn Jerome - Farmers & Merchants State Bank

7/25: Dan Holste - FNB

8/1: Janis & Tim Falk - Greater Regional Hospital

TONIGHT'S LIVE MUSIC SPONSOR



GIVE

Support the Farm even more with a tax-deductible gift



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

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

Rosemary Rhubarb Spritz | 7

Vinho Verde, rosemary rhubarb syrup, seltzer

Non-Alcoholic Rosemary Rhubarb Spritz | 5

Rosemary rhubarb syrup, 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

Backyard Beer, IPA | Gezellig Brewing Co. | 16oz | 6

Strikes a balance of light and flavorful

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 Chaintré | 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

Charles Baur | Pinot Noir | France | 29

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

PRAIRIE ART EXHIBIT 80+ 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

TAPAS IN THE GARDEN

June 24 | 6-8 pm | \$35 | Wallace Farm

Enjoy a summer evening at the farm with a seasonal spread of garden-inspired tapas and a specialty mocktail. Additional drinks available for purchase.

HISTORIC CORN PLOT DINNER

July 1 | 6-8 pm | \$75 | Wallace Farm

Each course of this special meal at the Wallace Farm includes corn, previously harvested from the historic corn plot as a featured ingredient.

GET TICKETS:

www.wallace.org/events



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

