

# 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

#### **BBQ Pork | 16**

*Pickled peppers, onions, cheddar, shredded mozzarella, apple butter bbq sauce*

#### **The Farm | 14**

*Zucchini, tomato, sweet corn, basil pesto, 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

#### **Pasta Salad | 6**

*Cous cous, tomatoes, shredded mozzarella, cucumber, garlic scape pesto*

#### **Greens Salad | 6**

*Bread crumbs, parmesan, tomato, basil balsamic dressing*

## DESSERTS

#### **Dark Chocolate Brownie | 3**

*Sea Salt*

#### **Cherry bread pudding | 4**

*Caramel whipped cream*

## SOFT DRINKS (sorry, no free refills)

**Coke, Diet Coke, Sprite, Sparkling Water | 2**

## JULY 18 MENU

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

TONIGHT'S MUSIC BY: **MARILYN JEROME**

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, Cucumber, Garlic, Garlic scapes,  
Jalapeños, Lavender, Onions, Oregano, Peppers,  
Tomatoes, Zucchini  
WCI Abundance Tomato Compote & Apple Butter

### LIVE MUSIC PERFORMANCES

7/18: Marilyn Jerome - Farmers & Merchants State Bank  
7/25: Dan Holste - FNB  
8/1: Janis & Tim Falk - Farmers Electric Cooperative, Inc.  
8/8: Les Goering - Greater Regional Hospital  
8/15: Marilyn Jerome - 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 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/](http://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

**Cherry Lime Spritz | 7**

*Vinho Verde, cherry lime syrup, seltzer*

**Non-Alcoholic Cherry Lime Spritz | 5**

*Cherry lime 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 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*



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**Share your Experience:** #pizzaontheprairie

## 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](http://www.wallace.org/events)

## GIVE

Support the Farm even more with a tax-deductible gift

