



Valentine's Day Menu

Beer-Battered Wisconsin Cheese Curds 9

with Housemade Catsup, Spicy Curd Sauce

Warm Beet Soup 7

Pickled Beets, Beet Chips, Crème Fraîche, Dill

Arugula & Pomegranate Salad 13

Toasted Pine Nuts, Capriole Farms Goat Cheese, White Soy Pomegranate Vinaigrette

Midwestern Winter Salad 13

Baby Spinach and Shaved Napa Cabbage, Fennel, Dried Cranberries, Manchego Cheese, Salty Pecan Granola, Charred Orange Vinaigrette

Slow Roasted & Maple Glazed Pork Belly 12

Chili Squash Puree, Czech Style Braised Red Cabbage, Pickled Mustard Seeds

Lamb Shank Osso Bucco 27

Creamy Yellow Grits, Pea Shoots & Crispy Potatoes, Marjoram, Chili Oil

Catalpa Grove Bone-in House Smoked Pork Chop 26

Creamy Sweet Potato Gratin, Brussels Sprouts & Bacon, Warm Bacon Vinaigrette

12oz. Strauss Farms Pasture Raised Steak 35

Caramelized Onion Craft Beer Butter, House Steak Sauce, Crispy Beef Fat Potatoes

Grilled Diver's Scallops & Carrots 21

Confit Rainbow Carrots, Smoked Carrot Puree, Spiced Pepitas, Wild Rice

Roasted Half Crystal Valley Farms Chicken 23

Glazed Parsnips, Carrots & Brussels Sprouts, Buttermilk Smashed Potatoes, Rich Chicken Jus

Forest Mushrooms and Fusilli Pasta 19

Herb Roasted Trumpet Mushrooms and Beech Mushrooms, Marinated Tomatoes, Urban Belly Mushroom Broth, Shaved Radish & Shallots, Wisconsin Parmesan

Farmhouse Classic Burger 15

Grass Fed Beef, Catalpa Grove Bacon, Red Barn White Cheddar, LTO, Butter Bun, Tavern Fries

SIDES

Brussels Sprouts & Bacon 6

Seasonal Winter Vegetables 6

Baked Wisconsin Cheddar Mac & Cheese 6

DESSERTS

Dark Chocolate Michigan Cherry Bread Pudding 8

Warm Autumn Apple Crisp 8

Daily Bang Bang Slice of Pie 8

Walnut Marjolaine Cake 8 (Gluten Free)

Bobtail Ice Cream & Sorbet 4

FARMHOUSE

CHICAGO



Farmhouse opened its doors in 2011 and was founded by TJ Callahan and his wife Molly McCombe & Ferdia Doherty and his wife Nora Gainer. Our goal is to bring the best of the Midwest to our guests through sustainable sourcing, scratch cooking, farmers we know and trust, all delivered with great Midwestern hospitality everyday.



OUR FARMERS

Strauss Farms, Franklin, Wisconsin, 79.4 miles. Ellsworth Co-op, Ellsworth, Wisconsin, 380 miles. Chuck the Egg Man, Sharon, Wisconsin 83.8 miles. Catalpa Farms, Dwight, Illinois, 79.3 miles. Brown Dog Farm, Mineral Point, Wisconsin, 165.9 miles. Crystal Valley Farms, New Paris, Indiana, 131 miles. Local Foods, Chicago, Illinois, 3 miles.

{RESPONSIBLE}

We are responsible to our environment, our people, our farmers, our investors, our independent purveyors and most importantly, to you our guests.

{LOCAL}

Michigan. Indiana. Wisconsin. Illinois.
We give back 10% of profits every year to local organizations and charitable groups that support our mission.

{SUSTAINABLE}

We compost. We use flowers on our tables and micro greens from Cabrini Blooms, an urban farm 1 block away. We make our own Hard Cider in Wisconsin from original cider apples. We provide maternity and paternity leave for our staff. We use paper straws because it's the right thing to do. We buy as much locally as possible.
We make our own Vodka. Our farm in Wisconsin provides all of our honey, elderberries, and black walnut bitters.

{SOCIAL}

We hire like-minded people who are in tune with our values and we firmly believe that we have a social responsibility to give back to our communities.

Farmheads Hospitality Group
farmhousechicago.com | farmhouseevanston.com | farm-bar.com



Facebook.com/farmhousechicago | Twitter.com/farmhousechi | instagram.com/farmtotavern.com

We will do our best to accommodate any dietary restrictions or needs. Please inform your server of any allergies or dietary restrictions. The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.