

FIRST HARVEST

Beer-Battered Wisconsin Cheese Curds 9
Housemade Catsup, Spicy Curd Sauce

Cinnamon Pecan Monkey Bread 6
Brown Dog Farm Caramel

Bavarian Pretzel 11
Soft Pretzel with Spicy Habanero Backwoods Mustard,
Wisconsin Cheese Sauce

Norwegian Smoked Salmon 13
Smoked Salmon Tossed with Peas, Napa Cabbage and Pickled Red Onion,
Served with Caper Cream Cheese, Herb Salad, Potter's Crackers

SOUP & SALADS

Amish Chicken Soup 6
Kale, Celery, Carrots, Crimini Mushrooms

Farm Green Salad 9
Urban Produce Greens, Cucumber, Mighty Vine Tomatoes,
Brown Dog Honey Vinaigrette

Midwestern Summer Salad 13
Shaved Napa Cabbage & Spinach, Summer Vegetables, Blueberries, Mighty
Vine Tomatoes, Farmer's Feta Cheese, Smoked Tomato Vinaigrette

Chopped Salad 13
Mixed Farm Greens, Farm Egg, Catalpa Grove Bacon, Blistered Sweet Corn,
Cucumber, Summer Squash, Wagon Wheel Pasta, Green Goddess Dressing

Add to Any Salad or Entree
Flat Iron Steak 6 Chicken Breast 5
Veggie Patty 4 Atlantic Cod 6

FARMHOUSE

CHICAGO

B R U N C H

LIBATIONS

Mimosa 9
Classic, Pink, or Mead

Farmhouse Bloody Mary 9

Sparrow Coffee and Tea 3

Cold Brew Iced Coffee 5

French Press For Two 6

Coke 4 Diet Coke & Sprite 3

SIDES

Spicy Breakfast Potatoes 5

Mac & Cheese 7

Catalpa Grove Bacon 5

Chef Martin's Sausage 5

Toast 2

MAIN HARVEST

Farmer's Breakfast 13
Scrambled Farm Eggs, Scallions, Mushrooms,
Wisconsin Sharp Cheddar, Spicy Breakfast Potatoes,
Choice of Catalpa Grove Bacon or Chef Martin's Sausage, Side of Toast

Farm Eggs Benedict 13
Jake's Country Ham, Poached Farm Eggs, Hollandaise,
English Muffin, Spicy Breakfast Potatoes

Spinach & Mighty Vine Tomato Frittata 14
Tossed and Baked with Gruyere and Charred Spring Onions,
Served with a Side Farm Green Salad

Brown Sugar Brioche French Toast 12
Maplee Macerated Michigan Stone Fruit, Pecan Crumble,
Salty Sweet Cream, Maple Syrup
Ala mode \$2

Strauss Farms Grass Fed Steak & Farm Eggs 19
Flat Iron Steak, Sunnyside Farm Eggs, Spicy Breakfast Potatoes,
Green Chili Hollandaise

White Breakfast Flatbread 13
Bechamel Sauce, Herb Roasted Mushrooms, Chef Martin's Chorizo,
Summer Squash, Peas, Manchego, Sunnyside Egg

Veggie Burger 14
Forest Mushrooms, Roasted Poblano Peppers, Smoked Gouda,
Old World Grains, LTO, Garlic Mayo, Butter Bun, Tavern Fries

Open Faced Breakfast Sandwich 15
Shaved Smoking Goose Ham and Catalpa Grove Bacon on French Toast with a
Sunnyside Farm Egg, Raspberry Jam, Melted Gruyere, Spicy Breakfast Potatoes

Heirloom Grains Breakfast Bowl 14
Heirloom Grains Blend Tossed with Summer Vegetables, Stewed Breakfast Tomatoes
and Belly Soy Sauce, Topped with Poached Farm Eggs, Feta and Herb Salad

Farmhouse Classic Burger 15
Grass Fed Beef, Catalpa Grove Bacon,
Red Barn White Cheddar, LTO, Butter Bun, Tavern Fries



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.

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



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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.