

LATE SPRING BRUNCH



FIRST HARVEST

Beer Battered Wisconsin Cheese Curds 9

Housemade Catsup, Spicy Curd Sauce

Farm Green Salad 9

Cucumber, Shallot, Fine Herbs, Black Pepper, Red Wine Vinaigrette

Spring Salad 12

Herban Produce Lettuce, Kale, Spinach, Cashew Lime Vinaigrette, Candied Cashews, Shaved Beets, Shaved Radish

Potted Trout 13

Applewood Smoked, Tomatoes and Cucumbers, Hard Boiled Egg, Pickled Red Onions, Capers, Toast

MAIN HARVEST

Fried Chicken Biscuit 12

Catalpa Bacon, Basted Egg, Swiss Cheese, Spicy Potatoes

Pecan French Toast 14

Baked Brioche, Molasses Syrup, Yogurt Ice Cream

Frittata 14

Roasted Potato, Red Pepper, Kale, Shallot, Cheese Curds

Eggs Benedict 14

Brioche, Fromage Blanc, Mushrooms, Squash, Bourbon Cured Bacon, Brown Butter Hollandaise

Cecilia's Breakfast Tacos 14

Housemade Flour Tortillas, Roasted Pork, Farm Egg, Pickled Red Onions, Spicy Potatoes

The Farmers Breakfast 13

Scrambled Farm Eggs, Sautéed Greens, Shallots, Fine Herbs, White Cheddar, Spicy Potatoes

Choice of Bacon or Sausage, White or Multigrain Toast

Old World Grains Veggie Burger 12

Forest Mushrooms, Poblano Pepper, Garlic Mayo, Grilled Country Bun, Hand Cut Fries

Pasture Raised Grass Fed Burger 13

Grilled Country Bun, Hand Cut Fries

Choices- Cheddar, Muenster, Blue, Swiss, Catalpa Bacon, Pickles, Pickled Fresno Chilies

1 Swing Belly Farm Egg- 2

SIDES

Buttermilk Biscuit- Brown Dog Farm Honey Butter 5

Multigrain Toast 2

Two Farm Eggs 4

Breakfast Sausage 4 Catalpa Bacon 3

Spicy Potatoes 2

Market Vegetable 5

Side Salad 5

Baked Cheddar Mac and Cheese 8

6 For One/12 For Table

* Denotes 'gluten-free' An 18% gratuity will be added to the bill for parties of six or more

FARMHOUSE

CHICAGO

