

FIRST HARVEST

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

Cinnamon Pecan Monkey Bread 6
Cranberry Orange Glaze

Bavarian Pretzel 12
Baked Capriole Goat Cheese, Beer Cheese Onion Fondue

Breakfast Flatbread 9
Scrambled Farm Eggs, Chef Martin's Sausage, Catalpa Grove Bacon, Sharp Cheddar, Scallions, Mimosa Dressing

SOUP & SALADS

Amish Chicken Soup 6
Kale, Celery, Carrots, Crimini, Shiitake & Oyster Mushrooms

Homemade Soup of the Day 6
Ask Your Server for Details

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

Midwestern Winter Salad 13
Baby Spinach and Shaved Napa Cabbage, Fennel, Dried Cranberries, Manchego Cheese, Salty Pecan Granola, Charred Orange Vinaigrette

Squash & Greens 13
Lacinato Kale, Baby Arugula, Shaved Red Cabbage, Roasted Winter Squash, Mighty Vine Tomatoes, Candied Pistachios, Burrata Cheese, Burnt Shallot Vinaigrette

Add to Any Salad or Entree

Grass Fed Steak 8 Chicken Breast 5
Veggie Patty 4 Atlantic Cod 6



B R U N C H

LIBATIONS

Mimosa 9
Classic, Pink, or Mead Mimosa
Farmhouse Bloody Mary 9
Sparrow Coffee and Tea 3
Cold Brew Iced Coffee 5
Coke 4 Diet Coke & Sprite 3

SIDES

Spicy Breakfast Potatoes 5
Mac & Cheese 6
Catalpa Grove Bacon 5
Chef Martin's Sausage 5
Toast 2

MAIN HARVEST

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

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

Mighty Vine Florentine Benedict 13
Wilted Baby Spinach, Roasted Mighty Vine Tomato, English Muffin, Spicy Green Chili & Herb Hollandaise, Spicy Breakfast Potatoes

Brown Sugar Brioche French Toast 12
Salty Sweet Pecan Granola, Tart Cherry Pie "Filling", Whipped Cream, Wisconsin Maple Syrup
Ala mode \$2

Grass-Fed Steak & Farm Eggs 18
Seared Butcher's Cut Hanger Steak, Farm Eggs, Spicy Breakfast Potatoes

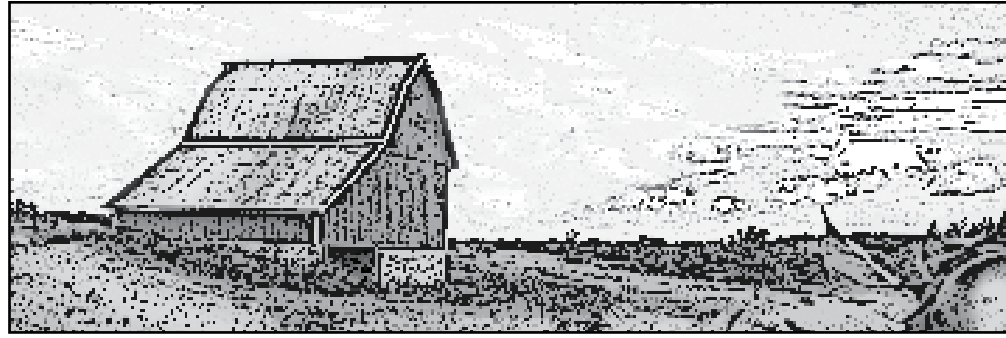
Veggie Burger 14
Forest Mushrooms, Roasted Poblano Peppers, Smoked Gouda Old World Grains, LTO, Garlic Mayo, Butter Bun, Tavern Fries

Pork Belly "PB&J" 14
Slow Roasted, House Made Pecan Honey Butter, Raspberry Jam, Spicy Backwoods Mustard, Whole Grain Bread, Kettle Chips

Brunch Tartine 14
Farm Eggs, Andouille Sausage, Confit Potatoes, Roasted Mushrooms, Stu's Bloody Mary Sauce, Manchego Cheese, Herb Salad

Vegetable Hash 13
Roasted Root Vegetables, Mighty Vine Tomatoes, Pickled Fresnos, Spicy Potatoes, Muenster Cheese, Farm Eggs

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.