



SOCIAL. LOCAL. SUSTAINABLE. RESPONSIBLE.



SOCIAL.

We believe that we can collectively raise the standards of our community by connecting our Midwest farmers, distillers and producers to the neighborhoods we live in.

LOCAL.

By making our own cider, sourcing our food from local farmers and our liquor from local distilleries, we aim not only to reduce the amount of carbon emissions from shipping, but also to support our local community by connecting people to where they live. 80% of our ingredients are sourced directly from our four state footprint.

SUSTAINABLE.

Our Brown Dog Farm grows organic heirloom apples, cider apples, pears, plums, cherries, raspberries, elderberries, apricots and peaches for Farmhouse & Farm Bar.

RESPONSIBLE.

Humanely raised grass-fed beef. Hormone-free chicken. Ethically farmed and line caught seafood. At the forefront of every decision is respect for our farmers whether they do it on land or at sea.

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





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BE SOCIAL

FARMHOUSE CHICAGO 228 W CHICAGO AVE. CHICAGO, IL 60654
Features: 15-80 Seated, 15-110 Reception



1st floor



2nd floor



FARMHOUSE EVANSTON 703 CHURCH STREET. EVANSTON, IL 60201
Features: 15-180 Seated, 15-200 Reception



1st floor (Pickled Room)



1st floor (Snug Room)



2nd floor (Hayloft)



2nd floor (Beacon Room)



First floor Bar

FARM-BAR LAKEVIEW 1300 W WELLINGTON AVE. CHICAGO, IL 60657
Features: 15-45 Seated, 15-65 Reception



1st floor



Front patio

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SOCIAL RECEPTIONS

The following Chef's Menus change seasonally, based on local ingredient freshness.
Add-on Happy Hour & Late Night Snacks available. Please consider the following customized menus.

2-HOUR RECEPTION INCLUDES

3 Stationed Appetizers & 2 Chef's Boards ... 30

3-HOUR RECEPTION INCLUDES

4 Stationed Appetizers & 3 Chef's Boards ... 45

Packages priced per person. (20 guest minimum for all packages).

A la carte pricing for additional selections below.

Beverage packages sold separately.

APPETIZER SELECTIONS

(The following are also available to be added to any dinner or reception package. 1 baker's dozen per order. 2 dozen minimum)

SWINGBELLY FARM FRESH DEVILED EGGS ... 30

CAPRIOLE FARMS GOAT CHEESE & HERB STUFFED MUSHROOMS ... 30

MIGHTY VINE BRUSCHETTA Mighty Vine ripe tomato, feta, balsamic glaze ... 48

CHEESY ROASTED CAULIFLOWER BITES Red Barn monterey jack, pickled fresnos & herbs ... 30

GRILLED JUMBO SHRIMP COCKTAIL SKEWERS Sustainably sourced with house made cocktail sauce ... 36

STRAUSS FARM GRASS FED BEEF TARTARE Classic preparation with garlic toast ... 36

MUSHROOM AND POBLANO ARANCINI Ellsworth creamery cheese curd stuffed ... 36

Midwestern Satay Choose Urban Belly soy marinated steak, chicken or beets ... 40

(Add 2 of the following to any reception package for an additional \$6/person)

CATALPA GROVE BACON WRAPPED DATES Stuffed with Hook's Wisconsin blue cheese ... 48

GRANDMA TILLIE'S PIEROGIS Choose short rib & blue cheese or potato & aged cheddar ... 48

PRAIRIE FRUITS CREAMERY CHEVRE TARTELETES Savory onion jam ... 48

GRANDPA MIKE'S HOMEMADE MEATBALL BITES Choose Swedish, BBQ, or red sauce ... 48

AGED BALSAMIC MARINATED WISCONSIN SKEWERS Mighty Vine tomatoes, fresh basil, cheese curds ... 48



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CHEF'S BOARDS

*Also available to be added to any dinner or reception package.
Priced per board. (Each serves 12 guests)*

CELLAR BOARD ... 45
Local cheeses & charcuterie,
pickled veggies, olives, spreads

GARDEN BOARD ... 30
Carrot & cumin spread, olive, fresh &
pickled veggies, root vegetable chips

BARNYARD BOARD ... 45
Trio of signature sliders - grass fed burger,
buffalo chicken or BBQ pulled pork,
seasonal accompaniments (handmade
veggie slider available upon request)

**SUPPER CLUB STYLE
SHRIMP COCKTAIL ... 36**
Proprietary cider poached,
signature cocktail sauce

**SIGNATURE BEER BATTERED
WISCONSIN CHEESE CURDS ... 25**
House made catsup, spicy curd sauce

TAVERN CUT KETTLE CHIPS ... 15
Sweet caramelized onion &
Capriole Farm goat cheese dip

CUSTOM INTERACTIVE STATIONS

*Add-on to any dinner or reception per person package at \$15/person.
Available individually starting at \$30 per person. Customization is always
available. We look forward to hearing your ideas.*

WHOLE SUCKLING PIG ROAST SUPPER Brined, slow roasted and
ready to impress!

MIDWESTERN MAC & CHEESE BAR All the mac & cheese: 3 special
cheese sauce blends and stationed accompaniments

DOOR COUNTY FISH BOIL Just like in Door County but with Farmhouse
style...local line caught fish, jumbo shrimp, corn cob, seasonal vegetables
and potatoes. Poached in DTW proprietary cider & herb broth.
(Makes an awesome atasty spectacle for any party!)

CHEF ERIC'S COUNTRY STYLE BACKYARD BARBEQUE A curated selection
of house smoked meats with seasonal accompaniments and fresh
baked breads

ADD-ON HAPPY HOUR/LATE NIGHT SNACKS
Pick 2 at \$10/person

CATALPA GROVE BBQ PORK SLIDERS 14-Hour smoked pork, butter bun,
housemade pickle

FRIED CRYSTAL VALLEY CHICKEN SLIDERS Garlic mayo & pickle

STRAUSS FARM BURGER SLIDERS Strauss Farm 100% grass fed beef,
Catalpa Grove bacon, Red Barn Heritage white cheddar

VEGGIE SLIDERS Signature recipe of old world grains mixed with roasted
mushrooms & poblanos

HOUSE BAKED PRETZEL BITES Spicy mustard & beer cheese dipping sauces



SOCIAL DINING

PLATED MENUS

Priced per person. Two market sides, artisan tea & sparrow coffee service included.

CHEF'S TASTING MENU

Customized by Chef Eric based on freshness & seasonality ... 75

LUNCH / DINNER TWO COURSE

Choice of 3 mains, dessert ... 30 / 35

LUNCH / DINNER THREE COURSE

Salad, choice of 3 mains, dessert ... 45 / 50

FOUR COURSE

Appetizer, salad, choice of 3 mains, dessert ... 60

FARMHOUSE CIDER, CRAFT BEER OR WINE PAIRING MENU

Priced based on selection



FAMILY STYLE MENUS

Priced per person. Two market sides, artisan tea & sparrow coffee service Included

THREE COURSE Salad, 3 mains, dessert ... 40

FOUR COURSE Appetizer, salad, 3 mains, dessert ... 55

BUFFET STYLE MENUS

Priced per person. Two market sides, artisan tea & sparrow coffee service Included

THREE COURSE Salad, 3 mains, dessert ... 35

FOUR COURSE Appetizer, salad, 3 mains, dessert ... 50

MARKET SIDES

Two fresh market sides served family style are included with plated and family style menus

DESSERTS

Choice of Farmhouse signature dessert

**Ask about pricing on our custom Farmhouse Mason Jar favors for your guests*

COFFEE & TEA

artisan teas & sparrow coffee service included

SAMPLE SEASONAL MENU

SPRING

Seasonal produce typically available:

Arugula, Asparagus,
Beets, Broccoli,
Cabbage, Cauliflower,
Collard Greens,
Fennel, Garlic,
Green Beans,
Green Onions,
Mustard Greens, Basil,
Kale, Lettuce,
Potatoes,
Radish, Rhubarb,
Spinach, Squash,
Strawberries,
Turnips, Zucchini

SUMMER

Seasonal produce typically available:

Apples, Apricots, Arugula,
Beets, Broccoli, Cabbage,
Carrots, Cauliflower, Corn,
Cucumbers, Eggplant,
Fennel, Garlic, Green
Beans, Collard Greens,
Celery, Mustard Greens,
Basil, Kale, Kohlrabi,
Leeks, Lettuce, Melons,
Onions, Pears,
Peppers, Potatoes,
Radish, Shallots,
Squash, Tomatoes,
Turnips, Watermelon,
Wax Beans, Zucchini

FALL

Seasonal produce typically available:

Apples, Arugula, Beets,
Broccoli, Brussel Sprouts,
Cabbage, Carrots,
Cauliflower, Celery,
Corn, Fennel,
Garlic, Green Beans,
Basil, Cilantro, Kale,
Kohlrabi, Leeks, Lettuce,
Onions, Pears, Peppers,
Potatoes, Radish, Shallots,
Swiss Chard,
Spinach, Squash,
Sunchokes, Tomatoes,
Turnips, Watermelon

WINTER

Seasonal produce typically available:

Cabbage, Leeks,
Rainbow Carrots,
Red Onions, Potatoes,
Rhubarb, Strawberries





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BRUNCH MENU

3 HOUR BRUNCH

Choice of 2 Mains, 2 Sides and 1 Add-on item | Family Style Brunch \$35 per guest
Brunch Buffet \$30 per guest | Plated Brunch \$25 per guest *for events ending by 3pm

BRUNCH MAINS

FARMER'S SCRAMBLE Swingbelly Farm fresh eggs, Wisconsin cheddar, mushrooms, scallions

VEGETABLE HASH Seasonal veggies, red potatoes, scrambled Swingbelly Farm Fresh eggs

BRIOCHE FRENCH TOAST Housemade seasonal jam, Burton's maple syrup

CHEF'S FRITTATA Caramelized onions and Swingbelly Farm fresh eggs with choice of Catalpa Grove bacon, Wisconsin cheddar or Swiss cheese, mushrooms or spinach

CRYSTAL VALLEY FARMS CHICKEN SALAD Charred green onion aioli, currants, toasted Three Sister's Garden pecans



BRUNCH SIDES

GREENS SALAD Artisan lettuce, cucumber, shallot, Mighty Vine tomatoes, Brown Dog Farm honey vinaigrette

HOUSE BAGELS Cream cheese

SELECTION OF TOAST Homemade seasonal jam & whipped Brown Dog Farm honey butter

SPICY BREAKFAST POTATOES

CATALPA GROVE FARM BACON

CHEF MARTIN'S BREAKFAST SAUSAGES

BRUNCH ADD-ONS

Add-on platters listed serve 12 guests each

BAKERY BASKET ... 30
Selection of breakfast breads

LOX PLATTER ... 40
Mighty Vine tomatoes, capers, red onion, pickled veg

SEASONAL FRUIT ... 25

WISCONSIN CHEESE CURDS ... 25
Homemade catsup, spicy curd sauce

GARDEN CRUDITE ... 20
Season's best veggies & white bean dip

CINNAMON MONKEY BREAD Homemade ... 30

BRUNCH BEVERAGE PACKAGE ... 18
Priced per person 2 Hour Service includes

Seasonal cider sangria, Brown Dog Farm honey mimosa bar & bloody mary bar



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SOCIAL LIBATIONS

PER PERSON BEVERAGE PACKAGES

Prices listed for 2 hour packages. All per person beverage packages include dedicated bartender. Craft cocktails and shots sold separately.

BEER, WINE & CIDER BAR \$28/PP (\$5 every additional hour)

Farmhouse Seasonal Cider, 8 Local Craft Beers, 1 red and 1 white organic and bio-dynamic wine included.

SELECT BAR \$35/pp (\$6 every additional hour)

Farmhouse Seasonal Cider, 8 Local Craft Beers, 1 red and 1 white organic and bio-dynamic wine included. All select level alcohol. Farmhouse Vodka, Deaths Door Gin, Taildragger Rum, FEW Bourbon, FEW Whiskey, Sheep's Dip Scotch

PREMIUM BAR \$38/pp (\$10 every additional hour)

Farmhouse Seasonal Cider, 8 Local Craft Beers, 2 red and 2 white organic and bio-dynamic wine included. All select level brands in addition to premium level alcohol, Deaths Door & Farmhouse Vodka, Letherbee & Deaths Door Gin, Journeyman & Taildragger Rum, Gin, Koval & FEW Bourbon, Koval & FEW Whiskey, Sheep's Dip Scotch

BASED ON CONSUMPTION

With this beverage package, all beverages will be placed on one bill and presented to the host at the conclusion of the event. (Event hosts are invited to customize the beverage options by setting limitations (monetary limit and/or liquor exclusions). An optional private bartender is provided for based on consumption beverage packages with a \$75 bartender fee.

BEVERAGE PACKAGES UPGRADES

Available in addition to any per person beverage package

BUBBLES (\$3/pp)

Set the tone for a celebration and greet your guests upon arrival with a glass of bubbly.

**Also available as a toast*

FEATURED CRAFT COCKTAIL OR SIGNATURE CIDER (\$5/pp)

Love our old school craft cocktails AND CIDER? Choose one to be featured during your event.

Our staff will talk with your guests about it and tray-pass it as your signature cocktail throughout the event.

ADD-ON FARMHOUSE CIDER, CRAFT BEER OR WINE PAIRING

For a memorable one-of-a-kind experience, let us pair each course of your menu with our exclusively made Farmhouse ciders, local small-batch craft beers, or organic and bio-dynamic wines. Prices vary based on selections.

FARMHOUSE CIDER DEMONSTRATION STATION (\$8/pp)

All exclusively made Farmhouse Seasonal Ciders displayed for guests to taste and learn the fermentation process.

TIPPLES & TWISTS COCKTAIL STATION (\$10/pp)

Looking to wow your guests? Choose your favorite cocktail from our seasonal "Tipples and Twists" menu and we'll build an in-room station with varying tonics, fruits, house-made syrups to showcase all the different versions of your favorite cocktail for your guests. It's interactive, educational, and fun!

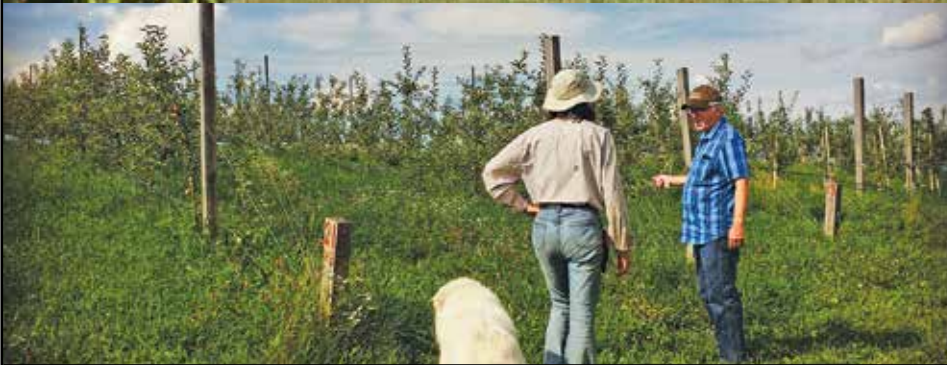


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BROWN DOG FARM

From grass-fed beef & hormone free chickens to the tomato that was picked from the vine the day before we serve it, knowing the path the food takes to get to your fork matters. Our guests tell us they can taste the difference and we believe that after one meal we can raise your standards too.

Since 2012, every year we have increased the production of our 140 acre Wisconsin farm in order to shorten the distance between farmer, chef and table in our restaurants.

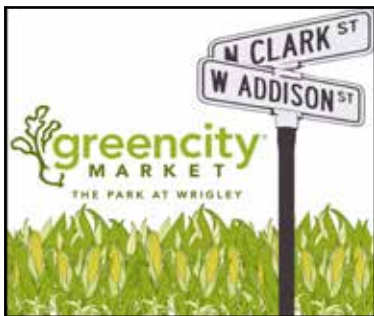
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We look forward to hosting your next party,
CHEF ERIC & team.



Green City Market Board Member



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