

FIRST HARVEST

Beer-Battered Wisconsin Cheese Curds 9.5
Housemade Catsup, Spicy Curd Sauce

Six Cheese Caramelized Onion Dip 12.5
Roasted Pecans, Dried Fruit, Pretzel Toast

Amish Chicken Soup 6.5
Kale, Celery, Carrot, Crimini Mushrooms

Potato & Onion Stuffed Pierogies 12.5
Four Pan Seared Pierogies, Bacon Marmalade, Chive Sour Cream,
Crispy Buttermilk Cheddar Onions, Bacon Lardons

Bundle Board 19.5
Locally Sourced Meats and Cheeses, Seasonal Chef's Accompaniments,
Potter's Crackers

Farm Green Salad 9.5
Urban Produce Greens, Cucumber,
Mighty Vine Tomatoes, Brown Dog Honey Vinaigrette

Midwestern Winter Salad 13.5
Spinach and Baby Arugula, Shaved Red Cabbage, Dried Fruit,
Toasted Pumpkin & Sunflower Seeds,
Herb Whipped Ricotta, Roasted Garlic Ginger Vinaigrette

Chopped Salad 13.5
Mixed Farm Greens with Farm Egg, Catalpa Grove Bacon,
Mighty Vine Tomatoes, Radish, Cucumber, Ditalini Pasta,
Green Goddess Dressing

Winter Vegetable Flatbread 11.5
Creamy Roasted Garlic Spread, Roasted Sweet Potatoes,
Medjool Dates, Smokey Caciocavera Cheese, Baby Arugula,
Red Wine Mustard Seed Gastrique

FARMHOUSE

CHICAGO

D I N N E R

SIDES

7 for one / 13 for the table

*Honey Glazed Carrots
~Salty Toasted Pistachios~*

Creamed Kale & Mushrooms

Baked Cheddar Mac & Cheese

Garlic Whipped Potatoes

Side Farm Green Salad

*Tavern Fries
Garlic Mayo, Housemade Catsup*

Add to Any Salad or Entree

Flat Iron Steak 6 Chicken Breast 5

Lake Trout 7 Veggie Patty 4

DESSERTS

Triple Chocolate Bacon Bread Pudding 9

Warm Blondie Sundae 8.5

Michigan Cider Doughnuts 7.5

Walnut Marjolaine Cake 8.5 (Gluten Free)

Ice Cream & Sorbet 4

MAIN HARVEST

Strauss Farms Flat Iron Steak 31.5
Grass Fed & Pasture Raised with Caramelized Leeks, Beef
Fat Fingerling Potatoes, Marinated Oven Dried Tomatoes,
Traditional Hunter's Mushroom Sauce

Bone-in Catalpa Grove Pork Chop 29.5
House Brined & Applewood Smoked, Roasted Indiana Farm Carrots,
Sour Cream & Chive Potato Latkes, Bacon Bourbon Demi

Midwestern Ten Bean Cassoulet 26.5
Confit Indiana Duck Leg, Smoked Venison Kielbasa, Bacon Lardon,
Creamed Kale, Pretzel Toast Breadcrumbs

Short Rib Mac & Cheese 24.5
Strauss Farms Beef, Red Wine Braise, Caramelized Onions,
Catalpa Grove Bacon, Root Vegetables, Pea Tendrils

Roasted Half Chicken 23.5
Crystal Valley Farms Chicken, Potato Gnocchi, Celery Root Cream
Sauce, Shitake Mushrooms, Fennel & Herb Salad

Ruby Red Steelhead Trout 23.5
Black Forbidden Rice, Caramelized Parsnips, Parsnip Purée,
Roasted Garlic Ginger Vinaigrette, Lemon Herb Butter

Rigatoni Root Vegetable Puttanesca 18.5
Mighty Vine Tomatoes, Roasted Root Vegetables,
Olives, Capers, Herb Whipped Ricotta

Old World Grains Veggie Burger 14.5
Forest Mushroom, Poblano Pepper, Garlic Mayo, LTO,
Caciocavera Cheese, Butter Bun, Tavern Fries

Pasture Raised Grass Fed Burger 15.5
Strauss Farm 100% Grass Fed Beef, LTO, Catalpa Grove Bacon,
Red Barn Heritage White Cheddar, Butter Bun, Tavern Fries

*Gluten Free Buns Available Upon Request \$1



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 and farmers we know and trust, all delivered with great Midwestern hospitality everyday.

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



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



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.