

FIRST HARVEST

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

Bavarian Pretzel 12
Baked Capriole Farms Chevre, Beer Cheese Onion Fondue

Pork Belly 12
Slow Roasted & Backwoods Mustard Glazed, Creamy Parsnip Puree,
Czech Style Red Cabbage, Candied Beer Pecans

Veggie Board 11
Smoked Tomato White Bean Spread, Seasonal House Pickles,
Marinated Olives, Potter's Crackers

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

Flatbread 9
Herb Roasted Mushrooms, Melted Leeks,
Muenster Cheese, Kale Pecan Pesto

Amish Chicken Soup 6
Kale, Celery, Carrot, Oyster & Shiitake Mushrooms

DESSERTS

Brown Sugar Banana & Walnut Bread Pudding 8
Warm Blondie Sundae 8
Chocolate Chip Rugelach 8
Walnut Marjolaine Cake 8 (Gluten Free)
Ice Cream & Sorbet 4



D I N N E R

SIDES

Loaded Sweet Potato Steak Fries
Bacon, Chive Sour Cream, Manchego

Seasonal Vegetables

Baked Cheddar Mac & Cheese

Buttermilk Smashed Potatoes

Side Farm Green Salad

Tavern Fries with Garlic Mayo

6 for one / 11 for the table

Add to Any Salad or Entree

Grass Fed Steak 8 Chicken Breast 5

Atlantic Cod 6 Veggie Patty 4

MAIN HARVEST

Strauss Pasture Raised Steak 35
Grassfed and Pasture Raised Strip Loin, Craft Beer Battered Onion Rings,
House Steak Sauce, Yukon Gold Horseradish Whipped Potatoes

Bone-in Catalpa Grove Pork Chop 26
House Brined and Hickory Smoked, Creamy Sweet Potato Gratin,
Braised Red Cabbage, Mulled Red Wine Gastrique

Indiana Duck Breast Schnitzel 24
Warm Sweet Potato Frites Salad with Napa Cabbage, Pecans,
Wisconsin Parmesan Cheese, Dried Michigan Cranberries,
Cider Gastrique, Shallot Lemon Aioli

Beef Shortrib Mac & Cheese 24
Red Wine Braise, Caramelized Onion,
Bacon, Root Vegetables, Pea Tendrils

Roasted Half Chicken 23
Black Pepper Dill Spatzle, Herb Roasted Mushrooms,
Rich Chicken Jus

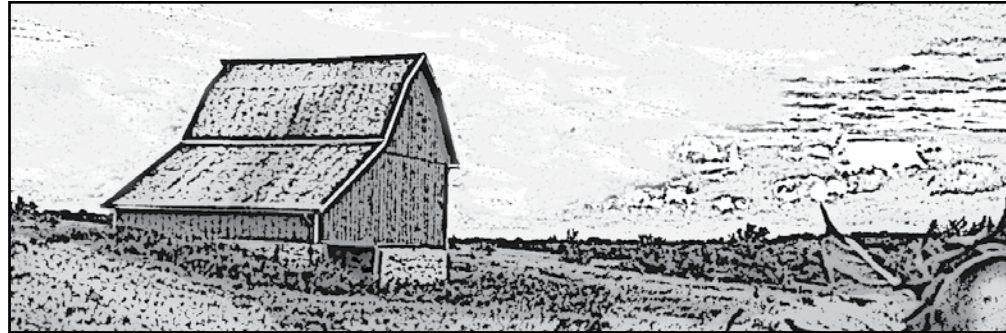
Pan Roasted Atlantic Cod 22
Wild Rice & Farro Risotto, Wilted Spinach,
Blistered Mighty Vine Cherry Tomatoes, Cider Beurre Blanc

Farfalle and Winter Greens 18
Kale and Baby Spinach, Mighty Vine Tomatoes, Manchego Cheese,
Toasted Walnuts, White Wine Garlic Cream Sauce

Old World Grains Veggie Burger 14
Forest Mushroom, Poblano Pepper, Garlic Mayo,
Smoked Gouda, Butter Bun, Tavern Fries

Pasture Raised Grass Fed Burger 15
Strauss Farm 100% Grass Fed Beef, LTO, Catalpa Grove Bacon,
Red Barn Heritage White Cheddar, Butter Bun, Tavern Fries

FARMHOUSE



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



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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.