

FIRST HARVEST

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

Warm Bavarian Pretzel 11
Soft Pretzel with Spicy Habanero Backwoods Mustard,
Wisconsin Cheese Sauce

Potato & Cheese Pierogis 12
Three Pan Seared Pierogies with Lemon Herb Butter Glazed Spring
Vegetables, Carrot Puree, Horseradish Cream, Black Garlic Crumble

Veggie Board 11
Smoked Tomato and Olive Spread, Seasonal House
Pickled Veggies, Potter's Crackers

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

Midwestern Spring Salad 13
Shaved Napa Cabbage, Baby Spinach, Radicchio, Spring Vegetables,
Toasted Pine Nuts, Creamy Green Goddess Dressing

Baby Bibb Salad 13
Baby Bibb Lettuce, Mighty Vine Cherry Tomatoes, Red Onions, Shaved
Manchego, Black Garlic Crumble, Creamy Sherry Vinaigrette

White Flatbread 11
Bechamel Sauce, Herb Roasted Mushrooms, Asparagus, Peas,
Manchego, Pickled Red Onion

Amish Chicken Soup 6
Kale, Celery, Carrot, Crimini Mushrooms

FARMHOUSE

CHICAGO

D I N N E R

SIDES

7 for one / 12 for the table

*Asparagus with Lemon Herb Butter &
Toasted Pine Nuts*

Baked Cheddar Mac & Cheese

*Herb Roasted Mushrooms
with Leeks & Charred Spring Onions*

*Caramelized Green Garlic
Whipped Potatoes*

Side Farm Green Salad

Tavern Fries with Garlic Mayo

Add to Any Salad or Entree

Tri-Tip Steak 6 Chicken Breast 5

Atlantic Cod 6 Veggie Patty 4

DESSERTS

White Chocolate Bread Pudding 8

Warm Blondie Sundae 8

Vanilla Bean Cheesecake with Strawberry Cider Glaze 8

Walnut Marjolaine Cake 8 (Gluten Free)

Ice Cream & Sorbet 4

MAIN HARVEST

Marinated Tri Tip Steak 31
Grassfed & Pasture Raised from Strauss Farms, Local Asparagus, Bearnaise
Sauce, Beef Fat Rosefinn Potatoes

Bone-in Catalpa Grove Pork Chop 27
House Brined & Hickory Smoked, Caramelized Spring Garlic Whipped
Potatoes, Onion Top Gremolata, Bacon Marmalade

Braised Tender Lamb Shank 26
Catalpa Grove Lamb Fore Shank, Creamy White Grits,
Peas & Hominy, Sour Cherry Lamb Demi

Strauss Farms Braised Short Rib 24
Red Wine Braised, Creamed Red Russian Kale,
Roasted King Trumpet Mushrooms, Fried Pickled Ramps

Roasted Half Chicken 24
Roasted Asparagus, English Peas, Green Bamboo Rice
with Basil Vinaigrette, Fresh Torn Basil Salad

Pan Roasted Atlantic Cod 22
Spring Succotash of English Peas, Marble Potatoes, Mushrooms and Beans,
Pea Puree, Lemon Herb Butter

Farfalle & Peas 19
Bow Tie Pasta, Roasted Crystal Valley Farms Chicken,
Mint Cilantro Pesto, Shaved Manchego Cheese

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 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/farmtotavern.com



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.