

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

Sauerkraut Stuffed Pierogies 12
Three Pan Seared Pierogies, Smoked Kielbasa, Roasted
Delecatta Squash, Peppadew Peppers Tossed in Supper Club Lager
Mustard Glaze, Chive Sour Cream

Bundle Board 19
Locally Sourced Meats and Cheeses,
Seasonal Chef's Accompaniments, Potter's Crackers

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

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

Midwestern Autumn Salad 13
Baby Arugula, Shaved Brussels & Kale, Roasted Beets, Marinated
Cranberries, Farmer's Goat Cheese, Charred Shallot Vinaigrette

Chopped Salad 13
Mixed Farm Greens with Farm Egg, Catalpa Grove Bacon,
Roasted Cauliflower & Sweet Potatoes, Cucumber, Ditalini Pasta,
Green Goddess Dressing

Fall Vegetable Flatbread 11
Smoked Tomato Bean Spread, Roasted Delecatta Squash,
Fall Giardiniera, Brussels Leaves, Cacciovolo Cheese

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

*Garlic Roasted Delecatta Squash
~Black Garlic Crumble~*

*Roasted Brussels Sprouts
~Apple Mostarda~*

Baked Cheddar Mac & Cheese

Garlic Whipped Potatoes

Side Farm Green Salad

Tavern Fries with Garlic Mayo

Add to Any Salad or Entree

Flat Iron Steak 6 Chicken Breast 5

Atlantic Cod 6 Veggie Patty 4

DESSERTS

Caramel Apple Bread Pudding 8

Warm Blondie Sundae 8

Walnut Marjolaine Cake 8 (Gluten Free)

Ice Cream & Sorbet 4

MAIN HARVEST

Strauss Farms Flat Iron Steak 31
Grass Fed & Pasture Raised with Heirloom Farm
Carrots, Herb Roasted Trumpet Mushrooms, Carrot Puree, Roasted
Garlic Demi, Spicy Toasted Almonds

Bone-in Catalpa Grove Pork Chop 28
House Brined & Hickory Smoked with Roasted
Garlic Whipped Potatoes, Savory Poached Apples, Cranberry Bacon
Demi, Pickled Apples, Frisee Salad

Braised Venison Osso Bucco 29
Sustainably Raised, Grass Fed, Tomato & Apple
Braised Venison, Creamy Butternut Squash, White Corn Grits,
Roasted Squash, Charred Cippolini Onions

Strauss Farms BBQ Braised Short Rib 24
Butter Blanched Kale, Creamy Turnip Mash, Bread & Butter
Pickled Turnip, House BBQ Sauce, Crispy Kalettes

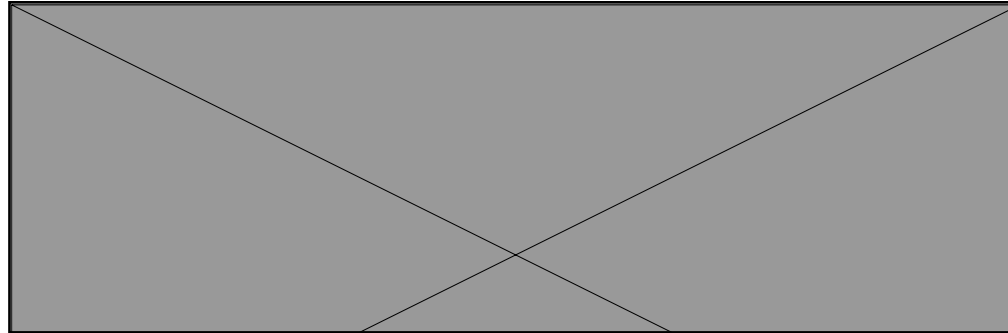
Confit Chicken Leg & Sausage 23
Crystal Valley Farms Confit Chicken Leg, Smoked
Chicken Apple Sausage, Apple & Chive Spaetzle, Quark Cheese,
Wilted Swiss Chard, Mustard Pickled Apples

Pan Roasted Norwegian Lake Trout 23
Sweet Potato Hash, Garlic Lemon Broccoli Raab,
Proprietary Cider Buerre Blanc

Mushroom Ragout Pappardelle 19
Vegetarian Mushroom Ragout, Butternut Squash,
Wisconsin Parmesan, Ricotta Salata, Crispy Sage

Old World Grains Veggie Burger 14
Forest Mushroom, Poblano Pepper, Garlic Mayo, LTO,
Cacciovolo Cheese, 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

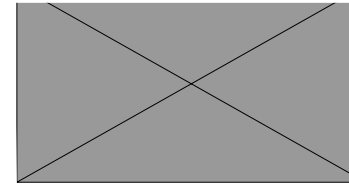


Farmhouse opened its doors in 2011 and was founded by TJ Callahan and his wife Molly McCombe & Ferdia Doherty and his wife Nora Gainer. Our goal is to bring the best of the Midwest to our guests through sustainable sourcing, scratch cooking and farmers we know and trust, all delivered with great Midwestern hospitality everyday.

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



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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.