

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 Summer
Squash, Peppadew Peppers Tossed in Supper Club Lager Mustard Glaze,
Chive Sour Cream

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 Summer Salad 13
Shaved Napa Cabbage & Spinach, Summer Vegetables, Blueberries,
Mighty Vine Tomatoes, Farmer's Feta Cheese, Smoked Tomato Vinaigrette

Chopped Salad 13
Mixed Farm Greens, Farm Egg, Catalpa Grove Bacon, Blistered
Sweet Corn, Cucumber, Summer Squash, Wagon Wheel Pasta,
Green Goddess Dressing

White Elotes Flatbread 11
Béchamel Sauce, Heirloom Tomatoes, Blistered Corn,
Basil Mayo, Wisconsin Parmesan

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

*Summer Squash Medley
with Lemon Herb Butter*

Baked Cheddar Mac & Cheese

Beer Mustard Blistered Shishito Peppers

*Caramelized Green Garlic
Whipped Potatoes*

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

Peaches & Cream Bread Pudding 8

Warm Blondie Sundae 8

Vanilla Bean Cheesecake with Summer Berry Cider Glaze 8

Walnut Marjolaine Cake 8 (Gluten Free)

Ice Cream & Sorbet 4

MAIN HARVEST

Strauss Farms Flat Iron Steak 31
Grass Fed & Pasture Raised with Blistered Shishito Peppers, Herb
Roasted Trumpet Mushrooms, Romesco Sauce, Roasted Garlic Demi,
Spicy Toasted Almonds

Bone-in Catalpa Grove Pork Chop 27
House Brined & Hickory Smoked with Roasted Garlic Whipped
Potatoes, Nichol's Farm Green Beans, Bacon Marmalade

Braised Tender Lamb Shank 26
Catalpa Grove Lamb Fore Shank, Creamy White Corn Grits, Roasted
Golden Beets, Blistered Corn, Charred Cipolini Onions, Chimichurri

Strauss Farms BBQ Braised Short Rib 24
Fried Green Tomatillos, Creamy Turnip Mash,
Bread & Butter Pickled Turnip, House BBQ Sauce

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

Pan Roasted Atlantic Cod 22
Summer Succotash of Sweet Corn, Marble Potatoes, Cauliflower and
Beans with Corn Puree and Smoked Tomato Vinaigrette

Sweet Corn & Basil Bucatini 19
Hollow Spaghetti, Parmesan Corn Broth, Tomatoes, Zucchini,
Fresh Basil, Shaved Wisconsin Parmesan

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/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.