

FIRST HARVEST

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

Homemade Soup of the Day 6

Beer Battered Wisconsin Cheese Curds 9
Homemade Catsup & Spicy Curd Sauce

Bavarian Pretzel 11

Warm Soft Pretzel, Spicy Backwoods Mustard, Wisconsin Cheese Sauce

Veggie Board 11

Smoked Tomato and Olive Spread, Seasonal House Pickled Vegetables, 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 Romaine Salad 13

Half Baby Romaine Lettuce Head, Mighty Vine Cherry Tomatoes, Red Onions, Shaved Manchego, Black Garlic Crumble, Creamy Sherry Vinaigrette

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

FARMHOUSE

CHICAGO

L U N C H

SIDES

7 for one / 12 for the table

Asparagus with Lemon Herb Butter & Toasted Pine Nuts

Baked Cheddar Mac & Cheese

Caramelized Green Garlic Whipped Potatoes

Side Farm Green Salad

Tavern Fries with Garlic Mayo

BEVERAGES

"All Natural" Coke 4

Diet Coke, Sprite, Club Soda 3

Homemade Lemonade 3

Sparrow Coffee

Cold Brew 5

Hot Coffee 4

Iced Tea 3

Hot Tea 4

White, Black, Green, Chamomile

MAIN HARVEST

Farmhouse Lunch 13

Choice of 2:

Amish Chicken Soup, Malted Tomato Soup, Soup of the Day, 1/2 Farm Greens Salad, 1/2 Midwestern Spring Salad, 1/2 Shaved Brisket Sandwich, 1/2 Open Faced Shortrib Sandwich, 1/2 B.L.T.

Farmer's Grilled Cheese 11

Red Barn White Cheddar, Yellow Cheddar, Muenster, Sourdough, Malted Tomato Soup

Veggie Burger 14

Forest Mushroom, Poblano Pepper, Old World Grains, Garlic Mayo, Gouda, Butter Bun, Tavern Fries

Curry Spiced Heirloom Grains Bowl 14

Spring Vegetables, Heirloom Grains, Toasted Walnuts, Pickled Fresnos, Extra Virgin Olive Oil

Roasted Spicy Chicken Sandwich 14

Crystal Valley Farms Chicken Breast, Shaved Pickled & Raw Vegetables, Spicy Spring Garlic Chili Mayo, French Roll, Kettle Chips

House Smoked Shaved Brisket Sandwich 16

House Brined and Smoked Strauss Farms Brisket, Spicy Backwoods Mustard, Shaved Napa Cabbage, Horseradish Cream, Pickled Red Onions, Pumpernickel Bread, Kettle Chips

Farmhouse Classic Burger 15

Grass Fed Beef, Catalpa Grove Bacon, Red Barn White Cheddar, LTO, Butter Bun, Tavern Fries

Open Faced Short Rib Sandwich 17

Pulled Strauss Farms Short Rib, Catalpa Grove Pea Shoot Salad, Hidden Springs Feta & Ramp Mayo, Toasted Brioche, Kettle Chips

Fish Fry 15

Beer Battered Line Caught Haddock, Fresh Dill Tartar Sauce, 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.