

## 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 12

Baked Capriole Goat Cheese, Beer Cheese Onion Fondue

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, Roasted Winter Squash, Shaved Red Cabbage,  
Mighty Vine Tomatoes, Candied Pistachios,  
Burrata Cheese, Burnt Shallot Vinaigrette

### BEVERAGES

Coke 4 Diet Coke & Sprite 3

Sparrow Coffee

Cold Brew Iced Coffee 5, Coffee 4,  
Iced Tea 3, Hot Tea 4

### 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



L U N C H

### SIDES

*Seasonal Vegetable*  
*Baked Cheddar Mac & Cheese*  
*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**

**Veggie Patty 4    Atlantic Cod 6**

**FARMHOUSE**

## MAIN HARVEST

Farmhouse Lunch 13

½ Sandwich & Cup of Soup

Choice of Homemade Chicken Soup, Malted Tomato, or Soup of the Day  
Choice of Fried Bologna Sandwich or B.L.T.

Farmer's Grilled Cheese 11

Red Barn White Cheddar, Yellow Cheddar,  
Muenster, Sour Dough, Malted Tomato Soup

Veggie Burger 14

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

Vegetable Farm Bowl 15

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

Crispy Chicken Sandwich 14

Spicy Buffalo Sauce, Shaved Carrot and Celery, Tomato,  
Bleu Cheese Dressing, Kettle Chips

Fried Bologna Sandwich 15

Bread and Butter pickles, Lettuce, Mighty Vine Tomato, Cheddar Cheese  
Aioli, Sourdough, Kettle Chips

Farmhouse Classic Burger 15

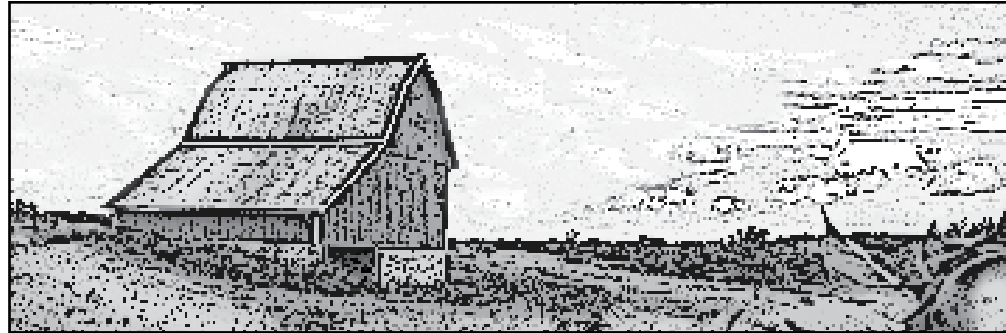
Grass Fed Beef, Catalpa Grove Bacon,  
Red Barn White Cheddar, LTO, Butter Bun, Tavern Fries

Cottage Pie 18

Red Wine Braised Strauss Beef, Roasted Root Vegetables, Rosemary Gravy,  
Buttermilk Smashed Potatoes, Cheesy Crumble

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](http://farmhousechicago.com) | [farmhouseevanston.com](http://farmhouseevanston.com) | [farm-bar.com](http://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.