

## FIRST HARVEST

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

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, Cucumbers, Mighty Vine  
Cherry 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

### 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

## FARMHOUSE

CHICAGO

## L U N C H

### SIDES

*7 for one / 12 for the table*

*Summer Squash Medley  
with Lemon Herb Butter*

*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, 1/2 Farm Green Salad,  
1/2 Midwestern Summer Salad, 1/2 Chopped Salad, 1/2 Shaved Brisket  
Sandwich, 1/2 Veggie Pressed 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

Heirloom Grains Bowl 14  
Summer Vegetables & Heirloom Grains Tossed in Belly Soy Sauce,  
Toasted Walnuts, Pickled Fresnos, Extra Virgin Olive Oil

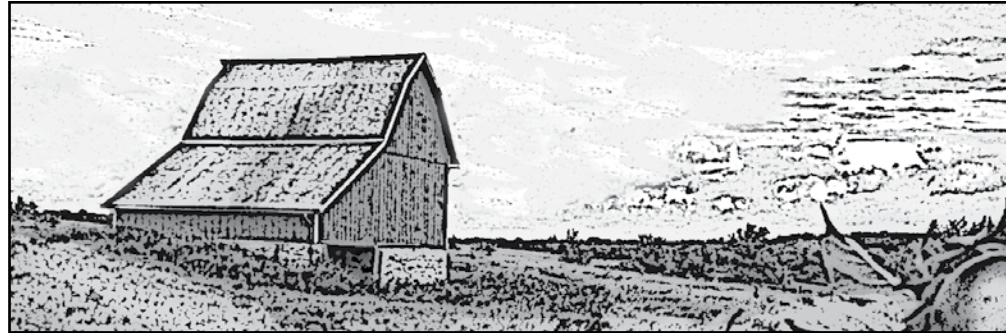
Roasted Spicy Chicken Sandwich 14  
Crystal Valley Farms Chicken Breast, Shaved Pickled & Raw Vegetables,  
Spicy Spring Garlic Chili Mayo, French Roll, Kettle Chips

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

Summer Veggie Pressed Sandwich 12  
Smoked Tomato Vinaigrette Marinated Summer Vegetables, Romesco  
Sauce, Farmers Feta on Focaccia, Served with a Side Farm Green Salad

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.