

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 White Bean 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 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

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

FARMHOUSE

CHICAGO

L U N C H

SIDES

7 for one / 12 for the table

*Garlic Roasted Delectatta Squash
~Apple Mostarda~*

*Roasted Brussels Sprouts
~Charred Shallot Vinaigrette~*

Baked Cheddar Mac & Cheese

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 Autumn Salad, 1/2 Chopped Salad, 1/2 Shaved Brisket 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, LTO Garlic Mayo, Cacciovolo Cheese, Butter Bun, Tavern Fries

Heirloom Grains Bowl 14
Autumn Vegetables & Heirloom Grains Tossed in Belly Soy Sauce, Chick Peas, Pickled Fresnos,

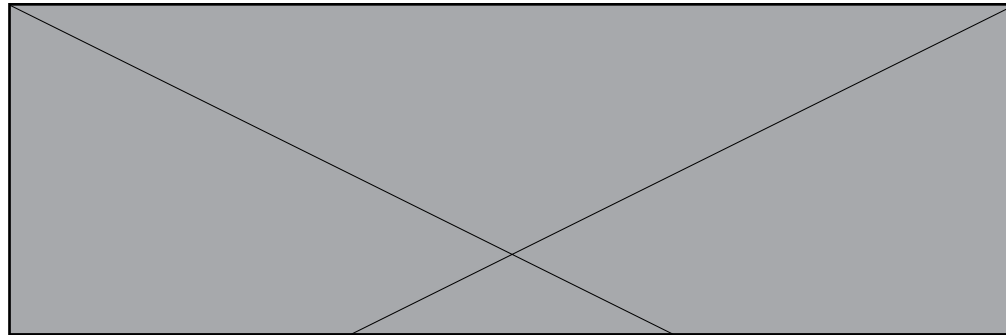
Crispy Fried Buffalo Chicken Sandwich 14
Breaded Crystal Valley Farms Chicken Breast, Tossed in Spicy Buffalo Sauce, Celery & Carrots, Side of Ranch, Butter Bun, Kettle Chips

Smoked Shaved Brisket Sandwich 16
House Brined and Smoked Strauss Farms Brisket, Spicy Backwoods Mustard, Shaved Napa Cabbage, Horseradish Cream, Pickled Red Onions, Pumpermickel Bread, Kettle Chips

Farmhouse Classic Burger 15
Grass Fed Beef, Catalpa Grove Bacon, Red Barn White Cheddar, LTO, Butter Bun, Tavern Fries

Mushroom Ragout Pappardelle 16
Vegetarian Mushroom Ragout, Butternut Squash, Wisconsin Parmesan, Ricotta Salata, Crispy Sage

Fish Fry 15
Beer Battered Line Caught Haddock, Fresh Dill Tartar Sauce, Tavern Fries

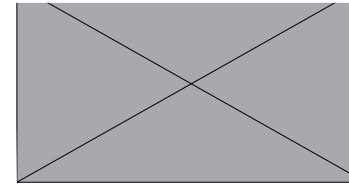


Farmhouse opened its doors in 2011 and was founded by TJ Callahan and his wife Molly McCombe & Ferdia Doherty and his wife Nora Gainer. Our goal is to bring the best of the Midwest to our guests through sustainable sourcing, scratch cooking and farmers we know and trust, all delivered with great Midwestern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

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



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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.