



*FIRST COURSE:*

**Beer Battered Wisconsin Cheese Curds**

Housemade Catsup, Spicy Curd Sauce

or

**Midwestern Winter Salad**

Baby Spinach & Arugula, Shaved Red Cabbage,  
Roasted Beets, Marinated Cranberries, Cold Smoked Feta,  
Candied Pecans and Charred Shallot Vinaigrette

*SECOND COURSE:*

**Farmer's Breakfast**

Scrambled Farm Eggs, Wisconsin Sharp Cheddar, Breakfast Potatoes,  
Choice of Catalpa Grove Bacon or Chef Martin's Sausage, Side of Toast

or

**Swingbelly Farm Eggs Benedict**

Smoking Goose Ham, Poached Farm Eggs,  
Hollandaise, English Muffin, Breakfast Potatoes

or

**Open Faced Breakfast Sandwich**

Shaved Smoking Goose Ham and Catalpa Grove Bacon on French Toast  
with a Sunnyside Farm Egg, Raspberry Jam, Melted Gruyere, Breakfast Potatoes

*DESSERT:*

**Spiced Apple Cider Doughnuts**

Michigan Cider Caramel

or

**Warm Blondie Sundae**

Vanilla Bean Ice Cream, Honey Caramel Sauce,  
Dark Chocolate Fudge Sauce, Salty Sweet Cream,  
Toasted Walnuts, Luxardo Cherry

or

**Shot of Leatherbee Fernet**

or

**Seasonal Sorbet**

**FARMHOUSE**

**CHICAGO**

Restaurant week menu is not designed to be shared. Please no substitutions. We will do our best to accommodate any dietary restrictions or needs.

Please inform your server of any allergies or dietary restrictions.

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.



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Roasted Beets, Marinated Cranberries, Cold Smoked Feta,  
Candied Pecans and Charred Shallot Vinaigrette

*SECOND COURSE:*

**Pasture Raised Classic Burger**

Strauss Farm 100% Grass Fed Beef, LTO, Catalpa Grove Bacon,  
Red Barn Heritage White Cheddar, Butter Bun, Tavern Fries

or

**Grilled Wisconsin Three-Cheese Sandwich  
& Malted Tomato Soup**

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

or

**Mushroom Ragout Pappardelle**

Vegetarian Mushroom Ragout, Butternut Squash,  
Wisconsin Parmesan, Cold Smoked Feta, Crispy Sage

*DESSERT:*

**Spiced Apple Cider Doughnuts**

Michigan Cider Caramel

or

**Warm Blondie Sundae**

Vanilla Bean Ice Cream, Honey Caramel Sauce,  
Dark Chocolate Fudge Sauce, Salty Sweet Cream,  
Toasted Walnuts, Luxardo Cherry

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Marinated Cranberries, Cold Smoked Feta, Charred Shallot Vinaigrette

***SECOND COURSE:***

**Crystal Valley Farms Chicken Confit Chicken Leg**

Smoked Chicken Apple Sausage, Apple Chive Spaetzle,  
Wilted Swiss Chard, Mustard Pickled Apples

or

**Strauss Farms Braise Short Rib**

Root Vegetable Mash, Shaved Red Cabbage Horseradish Slaw,  
Crispy Buttermilk Cheddar Onions, Rosemary Braising Jus

or

**Mushroom Ragout Pappardelle**

Vegetarian Mushroom Ragout, Butternut Squash,  
Wisconsin Parmesan, Cold Smoked Feta, Crispy Sage

***DESSERT:***

**Spiced Apple Cider Doughnuts**

Michigan Cider Caramel

or

**Warm Blondie Sundae**

Vanilla Bean Ice Cream, Honey Caramel Sauce, Dark Chocolate Fudge Sauce,  
Salty Sweet Cream, Toasted Walnuts, Luxardo Cherry

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