

## FIRST HARVEST

Six Cheese Caramelized Onion Dip 12.5  
Roasted Pecans, Dried Fruit, Pretzel Toast

Norwegian Smoked Steelhead Trout 13.5  
Toasted Everything Bagel, Caper Dill Cream Cheese,  
Seasonal House Pickles

Warm Spiced Apple Doughnuts 7.5  
Michigan Cider Caramel Sauce. Ala Mode \$2

Beer-Battered Wisconsin Cheese Curds 9.5  
Housemade Catsup, Spicy Curd Sauce

## SOUP & SALADS

Amish Chicken Soup 6.5  
Kale, Celery, Carrots, Crimini Mushrooms

Farm Green Salad 9.5  
Urban Produce Greens, Cucumber, Mighty Vine Tomatoes,  
Brown Dog Honey Vinaigrette

Midwestern Winter Salad 13.5  
Spinach and Baby Arugula, Shaved Red Cabbage, Dried Fruit,  
Toasted Pumpkin & Sunflower Seeds,  
Herb Whipped Ricotta, Roasted Garlic Ginger Vinaigrette

Chopped Salad 13.5  
Mixed Farm Greens with Farm Egg, Catalpa Grove Bacon,  
Mighty Vine Tomatoes, Radish, Cucumber, Ditalini Pasta,  
Green Goddess Dressing

### Add to Any Salad or Entree

Flat Iron Steak 6 Chicken Breast 5  
Veggie Patty 4 Lake Trout 7

# FARMHOUSE

CHICAGO

## B R U N C H

### Libations

Bottle O' Bubbles...  
Includes fresh squeezed OJ

Portell Cava 42  
Gougenheim Rosé 50

Mimosa 9  
Classic, Pink, or Mead

Farmhouse Bloody Mary 9.5

Sparrow Coffee and Tea 3.5

Cold Brew Iced Coffee 5.5

French Press For Two 6.5

Coke 4 Diet Coke & Sprite 3

### SIDES

Spicy Breakfast Potatoes 5

Mac & Cheese 7

Catalpa Grove Bacon 5

Chef Martin's Sausage 5

Toast 2

## MAIN HARVEST

Farmer's Breakfast 13.5  
Scrambled Farm Eggs, Scallions, Mushrooms, Wisconsin Sharp Cheddar, Spicy  
Breakfast Potatoes, Choice of Catalpa Grove Bacon or Chef Martin's Sausage, Toast

Strauss Farms Grass Fed Steak & Farm Eggs 19.5  
Flat Iron Steak, Sunnyside Farm Eggs, Spicy Breakfast Potatoes,  
Green Chili Hollandaise

Farm Eggs Benedict 13.5  
Jake's Country Ham, Poached Farm Eggs, Hollandaise,  
English Muffin, Spicy Breakfast Potatoes

Swingbelly Farm Frittata 14.5  
Baked with Caramalized Onions, Baby Arugula, Marinated Oven Dried Tomatoes,  
Cold Smoked Feta, Served with a Side Farm Green Salad

Pecan Pie French Toast 13.5  
Pecan Granola, Salty Sweet Cream, Apple Brandy Barrel Maple Syrup Ala mode \$2

Swingbelly Farm Flatbread 11.5  
Garlic Oil, Mighty Vine Cherry Tomatoes, Cacciocavera Cheese,  
Soft Baked Farm Egg, Lemon Dressed Baby Arugula

Open Faced Breakfast Sandwich 15.5  
Shaved Smoking Goose Ham and Catalpa Grove Bacon on French Toast with a  
Sunnyside Farm Egg, Raspberry Jam, Melted Gruyere, Spicy Breakfast Potatoes  
The Cider Farm Apple Brandy Maple Syrup \$2

Vegetable Hash 15.5  
Winter Vegetables, Mighty Vine Tomatoes, Peppadew Peppers,  
Sweet Potatoes, Caciocavera Cheese, Sunnyside Farm Eggs

Farmhouse Classic Burger 15.5  
Grass Fed Beef, Catalpa Grove Bacon,  
Red Barn White Cheddar, LTO, Butter Bun, Tavern Fries

Veggie Burger 14.5  
Forest Mushrooms, Roasted Poblano Peppers, Caciocavera Cheese,  
Old World Grains, LTO, Garlic Mayo, Butter Bun, Tavern Fries

\*Gluten Free Buns Available Upon Request \$1



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, 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.