

FIRST HARVEST

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

Warm Bavarian Pretzel 11.5
Soft Pretzel with Spicy Habanero Backwoods Mustard,
Wisconsin Cheese Sauce

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

Potato & Cheddar Stuffed Pierogies 12.5
Four Pan Seared Pierogies, Bacon Marmalade, Chive Sour Cream,
Crispy Buttermilk Cheddar Onions

Bindle Board 19.5
Locally Sourced Meats and Cheeses,
Seasonal Chef's Accompaniments, Potter's Crackers

Veggie Board 11.5
Smoked Tomato and White Bean Spread, Seasonal
House Pickled Veggies, Potter's Crackers

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

Midwestern Winter Salad 13.5
Baby Spinach & Arugula, Shaved Red Cabbage, Roasted Beets,
Marinated Cranberries, Cold Smoked Feta,
Candied Pecans, Charred Shallot Vinaigrette

Chopped Salad 13.5
Mixed Farm Greens with Farm Egg, Catalpa Grove Bacon,
Roasted Cauliflower & Sweet Potatoes, Cucumber, Ditalini Pasta,
Green Goddess Dressing

Winter Vegetable Flatbread 11.5
Creamy Roasted Garlic Spread, Roasted Sweet Potatoes,
Medjool Dates, Smokey Caciocavera Cheese, Baby Arugula,
Red Wine Mustard Seed Gastrique

FARMHOUSE

CHICAGO

D I N N E R

SIDES

7 for one / 13 for the table

*Honey Glazed Carrots
~Salty Toasted Pistachios~*

*Roasted Brussels Sprouts
~Apple Mostarda~*

Baked Cheddar Mac & Cheese

Garlic Whipped Potatoes

Side Farm Green Salad

Tavern Fries with Garlic Mayo

Add to Any Salad or Entree

Flat Iron Steak 6 Chicken Breast 5

Lake Trout 7 Veggie Patty 4

DESSERTS

Caramel Apple Bread Pudding 8.5

Warm Blondie Sundae 8.5

Michigan Cider Doughnuts 7.5

Walnut Marjolaine Cake 8.5 (Gluten Free)

Ice Cream & Sorbet 4

MAIN HARVEST

Strauss Farms Flat Iron Steak 31.5
Grass Fed & Pasture Raised with Caramelized Leeks, Beef
Fat Fingerling Potatoes, Marinated Oven Dried Tomatoes,
Traditional Hunter's Mushroom Sauce

Bone-in Catalpa Grove Pork Chop 28.5
House Brined & Hickory Smoked with Roasted
Garlic Whipped Potatoes, Savory Poached Apples, Cranberry Bacon
Demi, Pickled Apples, Frisée Salad

Braised Venison Osso Bucco 29.5
Sustainably Raised, Grass Fed, Tomato & Apple
Braised Venison, Creamy Butternut Squash, White Corn Grits,
Roasted Squash, Charred Cippolini Onions

Strauss Farms BBQ Braised Short Rib 24.5
Root Vegetable Mash, Shaved Red Cabbage Horseradish Slaw,
Crispy Buttermilk Cheddar Onions, Roemary Braising Jus

Crystal Valley Farms Chicken 23.5
Confit Chicken Leg, Smoked Chicken Apple Sausage, Apple & Chive
Spaetzle, Quark Cheese, Wilted Swiss Chard, Mustard Pickled Apples

Pan Roasted Norwegian Lake Trout 23.5
Red & Sweet Potato Hash, Garlic Lemon Broccoli Raab,
Cippolini Onions, Peppadews, Proprietary Cider Beurre Blanc

Mushroom Ragout Pappardelle 19.5
Vegetarian Mushroom Ragout, Butternut Squash,
Wisconsin Parmesan, Crispy Sage

Old World Grains Veggie Burger 14.5
Forest Mushroom, Poblano Pepper, Garlic Mayo, LTO,
Caciocavera Cheese, Butter Bun, Tavern Fries

Pasture Raised Grass Fed Burger 15.5
Strauss Farm 100% Grass Fed Beef, LTO, Catalpa Grove Bacon,
Red Barn Heritage White Cheddar, Butter Bun, 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.