

FIRST HARVEST

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

Homemade Soup of the Day 6.5
Ask Your Server About Today's Selection

Beer Battered Wisconsin Cheese Curds 9.5
Homemade Catsup & Spicy Curd Sauce

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

Farm Green Salad 9.5
Urban Produce Greens, Cucumbers, Mighty Vine
Cherry 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 Cherry Tomatoes, Radish, Cucumber,
Ditalini Pasta, Green Goddess Dressing

Add to Any Salad or Entree

Flat Iron Steak 6 Chicken Breast 5

Lake Trout 7 Veggie Patty 4

DESSERTS

Triple Chocolate Bacon 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

FARMHOUSE

CHICAGO

L U N C H

SIDES

7 for one / 13 for the table

Honey Glazed Carrots
~Salty Toasted Pistachios~

Creamed Kale & Mushrooms
Baked Cheddar Mac & Cheese

Garlic Whipped Potatoes

Side Farm Green Salad

Tavern Fries
~Garlic Mayo, Housemade Catsup~

BEVERAGES

"All Natural" Coke 4
Diet Coke, Sprite, Club Soda 3

Homemade Lemonade 3

Sparrow Coffee

Cold Brew 5.5

Hot Coffee 4.5

Iced Tea 3

Hot Tea 4.5
White, Black, Green, Chamomile

MAIN HARVEST

Farmhouse Lunch 13.5

Choice of 2:

Amish Chicken Soup, Malted Tomato Soup, Soup of the Day,
1/2 Farm Green Salad, 1/2 Midwestern Winter Salad,
1/2 Chopped Salad, 1/2 Beet Reuben, 1/2 B.L.T.

Strauss Farms Steak Sandwich 17.5

Flat Iron Steak, Pickled Sweet & Hot Cherry Peppers, Baby Arugula,
Dijonnaise, Crispy Buttermilk Cheddar Onions, Sourdough, Tavern Fries

Farmer's Grilled Cheese 11.5

Red Barn White Cheddar, Yellow Cheddar,
Muenster, Sourdough, Malted Tomato Soup
Add Bacon \$1, Add Tomato \$.50

Veggie Burger 14.5

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

Hickory Smoked Beet Rueben Sandwich 12.5

Hickory Smoked Beets, Sauerkraut, Swiss Cheese,
Chef Eric's Special Sauce, Rye, Hand Cut Fries

Crispy Fried Buffalo Chicken Sandwich 14.5

Breaded Crystal Valley Farms Chicken Breast, Tossed in Spicy Buffalo
Sauce, Celery & Carrots, Tomato, Ranch, Butter Bun, Kettle Chips

Farmhouse Classic Burger 15.5

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

Chef's Choice Pasta MP

Ask Your Server About This Week's Pasta Selection

Fish Fry 15.5

Beer Battered Line Caught Haddock, Fresh Dill Tartar Sauce, 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 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](https://www.facebook.com/farmhousechicago) | [Twitter.com/farmhousechi](https://twitter.com/farmhousechi) | [instagram.com/farmhousechicago](https://www.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.