

FARMHOUSE

Be Social & Share

Homemade Chicken Soup *Crystal Valley Farm, IL* 7
Kale, Celery, Carrots, Crimini Mushrooms

Seasonal Soup *Farmhouse, IL* 7
Chef's Weekly Seasonal Selection

Beer Battered Cheese Curds *Ellsworth, WI* 9.5
House Made Catsup & Spicy Curd Sauce

Caramelized Onion Cheese Dip *Farmhouse, IL* 13
Roasted Pecans, Dried Fruit, Soft Pretzel

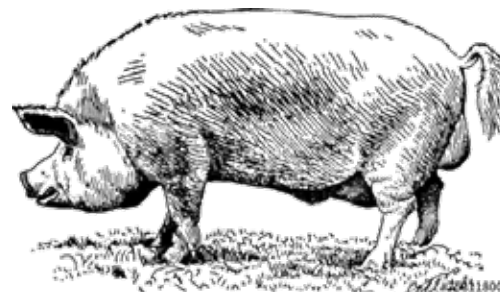
Flatbread *Nichols Farm, IL* 12.5
Parsnip Goat Cheese Purée, Roasted Parsnips, Beets, Chestnut Kale Pesto

Add to Your Meal

Baked Cheddar Mac & Cheese 7/13
Garlic Whipped Potatoes 7/13
Side Urban Green Salad 7/13
Tavern Fries *Garlic Mayo* 7/13

Add To Any Salad Or Entrée

Flat Iron Steak* *Strauss Farms, WI* 7
Chicken Breast *Crystal Valley Farms, IN* 6
Veggie Patty *Farmhouse, IL* 5
Salmon* *Sustainably Farmed Atlantic* 6



Salads & Sustainables

Urban Greens Salad *Urban Produce, IL* 11
Mixed Greens, Cucumber, MightyVine Tomato, Brown Dog Farms Honey Vinaigrette

Winter Salad *Nichols Farm, IL* 13.5
Kale, Red Cabbage, Arugula, Dried Cranberries, Hazelnut Granola, Hazelnut Vinaigrette

Farmhouse Salad *Nichols Farm, IL* 13.5
Mixed Greens, Egg, Bacon, Tomatoes, Radish, Pasta, Buttermilk Ranch Dressing

Steak and Grains Salad* *Strauss Farms, WI* 17.5
Celery Root, Farro, Quinoa, Kale, Horseradish Crema, Cranberries, Lemon Thyme Vinaigrette, Seeds

Rye Panzanella *Nichols Farm, IL* 12
Brussels Sprouts, Red Wine Apples, Goat Cheese Fondue, Dried Cranberries, Shallot Vinaigrette

Coffee Roasted Turnips *Nichols Farm, IL* 9
Caramelized Shallot Purée, Black Garlic Crumble

BEVERAGES

Sparrow Coffee and Tea 3.5
Sparrow Cold Brew 5.5
French Press For Two 6.5
Coke 4 Diet Coke & Sprite 3
Fresh Squeezed Lemonade 4
Fresh Brewed Sparrow Iced Tea 3
Farmhouse Bloody Mary 10
Mimosas 9 Seasonal Mimosa 10

Honest to the Heartland

Farmhouse Lunch (Choose 2) 13.5
1/2 B.L.T, 1/2 Beet Reuben, 1/2 Farmhouse Salad, 1/2 Urban Greens Salad, 1/2 Winter Salad, Tomato Soup, Chicken Soup, Seasonal Soup

Farmer's Grilled Cheese *Farmhouse, IL* 13.5
Red Barn White Cheddar, Yellow Cheddar, Muenster, Sourdough, Malted Tomato Soup. Add Bacon \$1 Add Tomato \$1

Veggie Burger *Farmhouse, IL* 15.5
Forest Mushrooms, Roasted Poblano Peppers, Old World Grains, LTO, Garlic Mayo, Butter Bun, Tavern Fries
Add Egg \$1 Add Bacon \$2

Hickory Smoked Beet Reuben *Nichols Farm, IL* 14.5
Hickory Smoked Beets, Sauerkraut, Gruyere Cheese, Special Sauce, Pumpernickle Rye, Tavern Fries

Smoked Trout Brandade *Rushing Waters, WI* 13.5
Creamy Czech Cabbage, Capers, Buttermilk Herb Crackers

Buffalo Chicken Sandwich *Crystal Valley Farms, IN* 14.5
Carrots, Celery, MightyVine Tomato, Ranch, Brioche Bun, Kettle Chips

Short Rib Mac & Cheese *Strauss Farms, WI* 16.5
Root Vegetables, Caramelized Onions, Bacon, Side Salad

Farmhouse Classic Burger* *Strauss Farms, WI* 15.5
Grass-Fed Pasture Raise Beef, Red Barn White Cheddar, Special Sauce, House B&B Pickles, Butter Bun, Tavern Fries
Add Bacon \$2 Add Egg \$1

Fish Fry *Atlantic Line Caught* 15.5
Beer Battered Line Caught Haddock, Fresh Dill Tartar Sauce, Tavern Fries

Gluten Free Buns Available Upon Request \$1



LOCAL SUSTAINABLE
RESPONSIBLE SOCIAL

*These food items are cooked to order. This item is served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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.



{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.

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

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