

BRUNCH

Slagel Ham Hock¹²

Farina, English Peas, King Trumpets, Ramp Greens,
Pea Tendrils, Farm Egg



English Farm¹⁰

Farm Egg, Neuske Ham, Swan Creek Bacon, House Made Pickles,
Jam, Herb Salad

French Toast¹¹

Berry Compote, Crème Fraiche, Maple Syrup

Breakfast Flatbread¹²

Housemade Sausage, Scrambled Farm Eggs, Fontina Cheese,
Salsa, Spicy Potatoes

Buttermilk Biscuit

Sandwich¹¹

Swan Creek Bacon and Honey, Farm Egg, Swiss Cheese, Citrus Herbs,
Spicy Potatoes

Eggs Benedict¹¹

Neuske's Ham, Poached Farm Eggs, Hollandaise, English Muffin,
Spicy Potatoes



The Farmer's Breakfast¹¹

Scrambled Farm Eggs, Spinach, Shallot, Fine Herbs, White Cheddar,
Spicy Potatoes
(Choice of Bacon or Sausage and side of Toast)



Farm Green Salad¹¹

Cucumber, Tropea Onion, Fresh Herbs, Black Pepper,
Red Wine Vinaigrette, Farm Egg, Baguette

Old World Grains Veggie Burger¹¹

Forest Mushroom, Poblano Pepper, Roasted Garlic Mayo,
Country Roll, Hand Cut Fries



Pasture Raised Burger¹³

Grilled Country Roll, Hand Cut Fries

Choices: Cheddar, Munster, Blue, Swiss, Bacon, House Pickles, Pickled
Fresnos- 1, Fried Farm Egg- 2

SIDES, SWEETS, & DRINKS

White Toast

Or Multigrain Toast 2

Two Farm Eggs 4

Buttermilk Biscuit 3

Swan Creek Bacon 3

Breakfast Sausage 4

Spicy Potatoes 3

Seasonal Vegetable 5

Baked Cheddar Mac and Cheese

6 For One / 12 For The Table

Beer Battered Wisconsin Cheese Curds⁹

Housemade Catsup & Spicy Curd Sauce

Sticky Bun⁵

Cinnamon & Sugar, Blueberry Glaze

Mimosa⁸

Traditional: Orange Juice, Cava

Pink: Santa Julia Brut Rose, Orange Juice

Mead: Wildberry Mead, Cava

Stu's Bloody Mary¹²

McClure Pickle, Cheese Curds, Dodge City Salami
(Choice Of Real Russian Vodka or Journeyman W.R. White
Whiskey)

Orange Juice³

Coffee³

Hot Tea³

French Press For Two⁶

Espresso³ Latte⁵ Cappuccino⁵

House Made Soda³

Ginger Ale, Cream Soda, Root Beer, Tangerine Tarragon
Made with natural syrups by Jo Snow

Farmhouse Tavern is a Midwestern Craft Tavern specializing in local food and drink. We are a farm to tavern restaurant, making all of our own burgers, condiments, and sodas from scratch. And with more than 28 craft beers on tap we are sure you will find something special to wash it all down. We are also the only tavern in the country to serve great Michigan wines on tap. Despite the fact that Farmhouse is relatively new to our fair city, our goal was to bring some Chicago history into the space. We salvaged from a furniture factory on the south side of Chicago, found our great Bevador at a mechanic's shop on the city's southwest side, and reclaimed pieces from many famous (or infamous) Chicago bars and restaurants (ask your friendly bartender to point them out). We are very proud of the fact that more than 85% of our build-out was done with salvaged materials. Thanks to all of our friends who helped us find these rare and wonderful items. You made it what it is!

Cheers,
Ferdia & Nora
TJ & Molly



Farmhouse Owns a Farm

Brown Dog Farm, located in the rolling hills of the Southwestern Wisconsin Driftless Region, spans 140 acres. Formerly McNeill Farm, it has roots in the early 1800s, and for many years was a family-owned dairy farm. When TJ and Molly bought the farm in the fall of 2012, however, it had been fallow for nearly 30 years. Renamed Brown Dog Farm after the couple's two Chesapeake Bay Retrievers, their plan is to raise as many fruits, vegetables and honey, as the land will allow. Doing so in an organic, sustainable manner, they currently grow five kinds of apples, asparagus and hazelnuts; they harvest native morels, wild grapes and black walnuts when the season provides. In spring 2013, they planted an additional 35 heirloom apple, cherry and pear trees and started their first four beehives. In 2014, they planted 120 heirloom apple trees, black and red raspberries, currants and gooseberries. The apiary has also been expanded from two to twelve hives.

TJ and Molly work closely with The Prairie Enthusiasts, a non-profit focused on the restoration of the Midwestern prairie.

This past year, 22 acres of pasture were reseeded with a mix of native Wisconsin grasses and flowers.

In the coming years, the prairie will only become more vivacious.

Our Other Farming Friends:

Red Hen Bread Company / Chicago, IL * Big Shoulders Coffee / Chicago, IL * Jo's Snow / Chicago, IL * Klug Farm / St. Joseph, MI * Q7 Ranch / Marengo, IL * Green Acres Farms / Judson, IN * Rushing Waters Fisheries / Palmyra, WI * Miller Amish Country Chicken / North Orland, IN * Gunthorp Farms / LaGrange, IN * Nichols Farm & Orchard / Marengo, IL * Goebbel Farm / Hampshire IL * Ellis Family Farm / Benton Harbor, MI * Slagel Family Farm / Fairbury, IL * Rare Tea Cellar / Chicago, IL * The Spice House / Chicago, IL * Brown Dog Farm / Mineral Point, WI * Shooting Star Farm / Mineral Point, WI * Passion House Coffee Roasters / Chicago, IL *

