

LUNCH

FIRST HARVEST

Beer Battered Wisconsin

Cheese Curds 9

Housemade Catsup, Spicy Curd Sauce



Homemade Chicken Soup 6

Black Kale, Cremini Mushrooms



Farm Green Salad 9

Cucumber, Tropea Onion, Fresh Herbs, Black Pepper, Red Wine Vinaigrette



Summer Salad 10

Arugula, Bibb Lettuce, Grilled Ricotta Salata, Crispy Wheatberries, Sweet Pickled Beets, White Balsamic

Chopped Salad 9

Neuske's Bacon, Hard Boiled Egg, Croutons, Tomato, White Cheddar, Buttermilk-Dill Dressing



Malted Tomato Soup 5

SIDES

Hand Cut Potato Chips 5

Dill Dip

Hand Cut Fries 5

Roasted Garlic Mayo

Side Salad 5

Artisan Greens, Fennel, Herbs, Citrus Vinaigrette

Seasonal Vegetables 5

Baked Cheddar Mac and Cheese

6 For One / 12 For The Table



MAIN HARVEST

Fish & Chips 13

Beer Battered White Fish, Mustard Seed Gastrique, Housemade Tartar Sauce, Hand Cut Fries

Chicken Salad 11

Citrus, Mustard Seed, Charred Ramps, Farm Salad, Toasted Baguette

Ham on Rye 11

Pastrami Spiced Neuske's Ham, Swiss, Yellow Mustard, Chips

Grilled Cheese 11

Wisconsin Cheddar, Munster, Traditional Boule, Malted Tomato Soup

The Veggie Wrap 11

Marinated Vegetables, Feta, Bibb Lettuce, Dill Aioli, Whole Wheat Wrap, Chips

Buttermilk Fried Chicken Sandwich 11

Pickled Onion, Dijonnaise, Lettuce & Tomato, Country Roll, Chips

Old World Grains Veggie Burger 11

Forest Mushroom, Poblano Pepper, Garlic Mayo, Grilled Country White Bun, Hand Cut Fries

Bison Patty Melt 14

White Cheddar, House Made Pickles, 1,000 Island, Rye, Hand Cut Fries

Dry Aged Pasture Raised Burger 13

Grilled Country White Bun, Hand Cut Fries

Choices: Cheddar, Munster, Blue, Swiss, Neuske's Bacon, Pickles, Pickled Fresno Chiles – 1, Fried Farm Egg -2

Beverages

Coffee 3

Hot Tea 3

House Made Sodas 3

French Press for Two 6

Iced Tea 3

Jo Snow natural syrups

Espresso 3

Coke,

Latte 5

Diet Coke,

Cappuccino 5

Sprite 3



Healthy Fare for Kids – These items can be specially prepared as half-portions for our younger diners

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.

More Local Farm 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 * Big Shoulders Coffee Roasters / Chicago, IL *

