

+75 DINNER

FIRST HARVEST

Beer Battered Wisconsin Cheese Curds 9

Housemade Catsup, Spicy Curd Sauce

Stick & Bindle 18

Midwestern Artisan Cheese, Charcuterie, Pickled Market Vegetables, Crusty Bread

Peas & Carrots 14

Baby Carrots, English Peas, Black Garlic, Candied Pistachios, Chevre

Lamb, Pork, and Ramp Sausage 11

Tropea Onion, Butter, Mustard, Crusty Bread

Summer Salad 12

Arugula, Radish, Pickled Beets, Berries, Farmer's Feta, Crispy Wheatberries, White Balsamic

Farm Green Salad 9

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

Amish Chicken Soup 6

Spinach, Cremini Mushrooms

SIDES

Roasted and Pickled Beets 5

Cider-Glazed Carrots 5

Spinach and Mustard Greens 6

Shallot, Sesame Seeds

Marinated Nichol's Farm Squash 6

Side Salad 5

Cucumber, Tropea Onion, Red Wine Vinaigrette

Baked Cheddar Mac and Cheese

6 For One / 12 For The Table

Hand Cut Fries 5

Roasted Garlic Mayo

MAIN HARVEST

Whole Roasted Rainbow Trout 23

Tropea Onion, Oven Roasted Cherries, Shaved Radish, Brown Butter

Lamb Kabob 17/28

Spring Onion, Roasted Squash, English Peas, Arbol Chili, Crème Fraiche, Fermented Radish

Amish Chicken Thighs 17

Sweet Tea Brined, Shaved Asparagus, Rhubarb, Carrot, Spring Onion, Sweet Tea Vinaigrette

Wisconsin Fish Fry 17

Beer Battered Rainbow Trout, Mustard Seed Gastrique, Tartar Sauce, Hand Cut Fries

Smoked Bone-In Pork Chop 27

Puffed Sorghum Grains, Sorghum Glazed Spring Onion, Lavender Vinegar

Indiana Shrimp Fettucini 22

PEI Mussels, White Wine, Butter, Oven-Dried Tomatoes, Garlic Chips

Grass-Fed Skirt Steak 25

Grilled Lillies and Green Beans, Green Strawberry, Mustard Greens, Peanut

Old World Grains Veggie Burger 12

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

Pasture Raised Burger 13

Grilled Country Bun, Hand Cut Fries

Choices:

Cheddar, Muenster, Blue, Swiss, Swan Creek Bacon, Pickles, Pickled Fresno Chiles- 1 Fried Farm Egg- 2

Beverages

House Made Sodas 3

Jo Snow Natural Syrups

Iced Tea 3

Coke, Diet, Sprite 3

Coffee 3

French Press for 2 6

Espresso 3

Latte 5

Cappuccino 5



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

FARMHOUSE

CHICAGO

Our 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 Tenor

Tacit and Caveats aside, some years ago, when Farmhouse was but an idea spoken over pints and crudely scrawled words in the notebooks of our owners, our ideas were about the viscerally sustainable. It isn't a hard sell. We want the farms, the purveyors nearest us to prosper from our ideas, in the way that we prosper from their hard work, from their products that they have given all for. We only hope that we have given their proteins, produce, their grain and grit, the justice on a plate it deserves.

In the years we've been open, if we'd a timeline, you would be able to see the relationships with local brewers, wineries, cider houses, that we've cultivated. Community. So much more lies in a single word, than the word itself. Our focus begins there. We've curated, on premise, over twenty-eight draft lines, filled with the hard work from our friends. We've even gone so far as to place a few wines on draft, because Being Green is more than a fad, it's an agency. It's a wildfire, and perhaps the only one we hope will spread. You'll find the mileage from us on every draft beer we tap. It's important to us to remember. And if our words bear a striking sentiment found only in the company of old friends, it's because this is more than a restaurant, it's an idea whose renaissance is but a mere figure eight...we are always evolving, we are here to stay and hope you'll stay with us. Thank you to everyone who has made and continues to make Farmhouse more than a place.

Our Purveyors

Illinois:

Nichols Farm & Orchard, Marengo, IL* **Jo Snow**, Chicago, IL* **Slagel Family Farm**, Fairbury, IL
Red Hen Bread Company, Chicago, IL* **Big Shoulders Coffee**, Chicago, IL* **Odd Produce**, Chicago, IL
Chef's Local Choice, Chicago, IL* **Chicago Lights Urban Farm**, Chicago, IL* **Three Sisters Farm**, Lake Forest, IL* **Hazzard Free Farm**, Pecatonica, IL* **Green City Market**, Chicago, IL

Indiana:

Green Acres Farms, Judson* **Miller Amish Farm**, North Orland* **Smoking Goose**, Indianapolis* **Hoosier Beef**, Colfax* **Forage & Foster**, Gary

Wisconsin:

Rushing Waters Fisheries, Palmyra* **Neuske's Smokehouse**, Wittenberg* **Brown Dog Farm**, Mineral Point*
Shooting Star Farm, Mineral Point* **Ellsworth Creamery & Co-Op**, Ellsworth* **Lonesome Stone Mill**, Lone Rock* **Chuck The Egg Man**, Duggansville*

Michigan:

* **Ellis Family Farm**, Benton Harbor* **Klug Farm**, St. Joseph

