

# EARLY SPRING BRUNCH



## FIRST HARVEST

Beer Battered Wisconsin Cheese Curds 9

Housemade Catsup, Spicy Curd Sauce

Brioche French Toast Sticks 8

Seasonal Jam, Wisconsin Maple Syrup

Breakfast Pastry of the Day 5

Veggie Board 8

Carrot-Cumin & White Bean Spread, Country Olives, House Pickles, Root Vegetable Chips

## SOUP & SALADS

Homemade Chicken Soup 6

Kale, Mushrooms

Farm Green Salad 9

Artesian Lettuce, Cucumber, Shallot, Mighty vine Cherry Tomato, Verjus Dressing

Farmhouse Tavern Salad 12

Romaine, Hard Boiled Farm Egg, Cherry Tomato, Red Onion, Catalpa Grove Bacon, Homemade Bleu Cheese Dressing

Beets & Greens 13

Salt Roasted Beets, Black Kale, Arugula, Black Barley, Smoked Bleu Cheese, Apple Cider Vinaigrette

Spring Salad 13

Arugula, Spinach, Capriole Goat Cheese, Watermelon Radish, Roasted Walnuts, Marinated Asparagus, Sherry Vinaigrette

Add to Any Salad

Grass Fed Steak 7, Chicken Breast 6, Veggie Patty 5, Grass Fed Burger 7, Duck Confit 8

## MAIN HARVEST

Farmer's Breakfast 13

Scrambled Farm Eggs, Scallion, Mushrooms, Wisconsin Sharp Cheddar, Spicy Breakfast Potatoes, Choice of Catalpa Grove Bacon or Chef Martin Sausage, Side of Toast

Farm Eggs Benedict 13

Jakes Country Ham, Poached Farm Eggs, Farm Egg Hollandaise, English Muffin, Spicy Breakfast Potatoes  
*Chefs Selection mkt*

Salmon Benedict 15

Nova Scotia Smoked Salmon with Poached Eggs, Hollandaise, English Muffin, Spicy Breakfast Potatoes

Buckwheat Crepes 12

Apple-Currant Filling, Walnuts, Whipped lemon Ricotta, Sorghum Syrup

Farmaquilles 14

Homemade Chorizo, Roasted Portobello Mushrooms, Tomatillo Salsa, Red Barn Monterey Jack Cheese, Crispy Corn Tortillas, Fried Farm Eggs

Grass Fed Steak & Farm Eggs 18

Seared Flap Steak, Demi-Glace, Fried Farm Eggs, Spicy Breakfast Potatoes

Veggie Burger 12

Forest Mushrooms, Roasted Poblano Peppers, Old World Grains, LTO, Garlic Mayo, Butter Bun, Tavern Fries

Farmer's Grilled Cheese 11

Herbed Goat Cheese, Wisconsin Sharp Cheddar, Fontina, Sour Dough, Malted Tomato Soup

B.L.T 13

Catalpa Grove Bacon, Mighty Vine Tomato, Artesian Greens, Garlic Mayo, 9 Grain Wheat, Tavern Chips

Chicken Bacon Ranch 15

Crystal Valley Chicken Breast, Catalpa Grove Bacon, Red Barn Monterey Jack, Homemade Ranch, LTO, Butter Bun, Tavern Fries

Farmhouse Classic Burger 15

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

## SIDES

Spicy Breakfast Potatoes 5 Seasonal Vegetable 6 Catalpa Grove Bacon 5 Jakes Country Ham 5

Chef Martin's Sausage 5 Waffle 4 Toast 2

## BRUNCH LIBATIONS

Mimosa 9

Orange Juice, Prosecco : Make It a Pitcher \$39 (serves 2 to 4)

Cidermosa 8

Farmhouse Draft Cider, Orange Juice

Farmhouse Bloody Mary 9

Homemade Pickles, Wisconsin Cheese Curds, Catalpa Grove Bacon, Prairie Organic Cucumber Vodka, Zapopan Tequila or Deaths Door Gin, Choice of Beer or Cider Back  
Make It a Pitcher \$29 (serves 2 to 4)

Sparrow Coffee

Iced Draft Cold Brew 5 Coffee 4, Espresso 3 Frappe 6, Latte 6 Fresh Brewed Iced Tea 3 Hot Tea 3

**FARMHOUSE**

— EVANSTON —





**HONEST TO THE HEARTLAND**  
RESPONSIBLE LOCAL SUSTAINABLE SOCIAL