

# EARLY SPRING



## FIRST HARVEST

**Beer Battered Wisconsin Cheese Curds 9**  
Housemade Catsup, Spicy Curd Sauce

**Bavarian Pretzel 12**  
Baked Capriole Farms Chevre, Beer Cheese Onion Fondue

**Stuffed Mushrooms 12**  
Melted Leeks, Goat Cheese, Horseradish Cream

**Cider Mussels 12**  
Blue Lip Mussels, Catalpa Grove Bacon, Garlic & Shallot, House DTW Cider, Shaved Fennel, Butter, Toasted Sour Dough

**Farmer's Cellar Board 16**  
Local Cheeses, Local Charcuterie, House Veggie Pickles & Spreads, Hewn Bread

**Veggie Board 11**  
Carrot & White Bean Cumin Spread, House Pickles, Mixed Olives, Root Veggie Chips

**Farm Green Salad 9**  
Cucumber, Shallot, Mighty Vine Tomatoes, Verjus Dressing

**Spring Salad 13**  
Baby Arugula, Spinach, Capriole Goat Cheese, Watermelon Radish, Marinated Asparagus, Toasted Walnuts, Sherry Vinaigrette

**Beets & Greens 13**  
Salt Roasted Red Beets, Baby Arugula, Lacinato Kale, Shaved Carrots, Bleu Cheese, Black Barley, Cider Vinaigrette

**Beer Bread & Butter 6**  
Hewn Bakery Loaf with Temperance Spent Grains, Whipped Honey Butter

**Amish Chicken Soup 6**  
Kale, Celery, Carrot, Crimini, Oyster & Shitake Mushrooms

### Add to any Salad

Steak...7 Chicken...6 Duck Confit...8 Veggie Patty...4 Beef Patty...5 Chopped Bacon...2 Mushrooms...2

## MAIN HARVEST

**Steak & Potatoes 27**  
Grass-fed & Pasture Raised with Mustard Glazed Brussels, Buttermilk Mashed Potatoes, and Worcestershire Demi

**Spring Lamb Stew 24**  
Asparagus, Crimini Mushrooms, Carrots, New Potatoes, Rhubarb-Pepper Relish, Sour Cream

**Catalpa Grove Pork Chop 26**  
Braised Heirloom Beans, Chared Spring Onion, Maple-Sherry Gastrique, Cider Bloomed Mustard Seeds

**Confit Duck Leg 24**  
Old World Grains Salad, Whiskey Cherries, Frisee, Crispy Duck, Spicy Backwoods Mustard

**Braised Beef Shortrib 26**  
Red Wine Braised, Celery Root Puree, Roasted & Raw Asparagus with Dried Apricots and Pickled Shallots

**Roasted Half Chicken 24**  
Roasted garlic, Mashed Root Vegetables, Shiitake-Marsala Sauce, Wisconsin Parmesan Cheese

**Rushing Waters Whole Trout 24**  
Pan Seared, Leek & Mushroom Ragu, Fried Fingerlings, Capers

**Creamy Heirloom Red Grits 19**  
Roasted Mushrooms, Fennel, Baby Arugula, Pecans Wisconsin SarVecchio Parmesan

**Old World Grains Veggie Burger 14**  
Forest Mushroom, Poblano Pepper, Garlic Mayo, Gouda, Butter Bun, Tavern Fries

**Pasture Raised Grass Fed Burger 15**  
Strauss Farm 100% Grass Fed Beef, LTO, Catalpa Grove Bacon, Red Barn Heritage White Cheddar, Butter Bun, Tavern Fries

## SIDES

Roast Brussel Sprouts, Asparagus Gratin, Seasonal Vegetable, Buttermilk Mashed Potato,  
Baked Cheddar Mac & Cheese Tavern Fries with Garlic Mayo  
6 for one / 11 for the table

\* Denotes 'gluten-free' An 18% gratuity will be added to the bill for parties of six or more

**FARMHOUSE**

— EVANSTON —

