



# ROCKIN

## RESTAURANT WEEK

### BRUNCH MENU \$24

EXCLUDING TAX AND GRATUITY

#### LIBATIONS:

**Local Option Kentucky Common \$5**

American Wild Ale, 6.5%, 12 oz

**Schlaflly Merry Berry Ale \$5**

Ale made with Berries and Vanilla, 6%, 12 oz

#### FIRST COURSE:

**Beer Battered Wisconsin Cheese Curds**

Housemade Catsup, Spicy Curd Sauce

or

**Midwestern Winter Salad**

Baby Spinach & Arugula, Shaved Red Cabbage,  
Roasted Beets, Marinated Cranberries, Cold Smoked Feta,  
Candied Pecans and Charred Shallot Vinaigrette

#### SECOND COURSE:

**Farmer's Breakfast**

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

or

**Swingbelly Farm Eggs Benedict**

Smoking Goose Ham, Poached Farm Eggs,  
Hollandaise, English Muffin, Breakfast Potatoes

or

**Open Faced Breakfast Sandwich**

Shaved Smoking Goose Ham and  
Catalpa Grove Bacon of French Toast  
with a Sunnyside Farm Egg, Raspberry Jam,  
Melted Gruyere, Breakfast Potatoes

#### DESSERT:

**Spiced Apple Cider Doughnuts**

Michigan Cider Caramel

or

**Seasonal Sorbet**

**FARMHOUSE**

— EVANSTON —



# ROCKIN

## RESTAURANT WEEK

### LUNCH MENU \$24

EXCLUDING TAX AND GRATUITY

#### LIBATIONS:

**Local Option Kentucky Common \$5**

American Wild Ale, 6.5%, 12 oz

**Schlaflly Merry Berry Ale \$5**

Ale made with Berries and Vanilla, 6%, 12 oz

#### FIRST COURSE:

**Beer Battered Wisconsin Cheese Curds**

Housemade Catsup, Spicy Curd Sauce

or

**Midwestern Winter Salad**

Baby Spinach & Arugula, Shaved Red Cabbage,  
Roasted Beets, Marinated Cranberries, Cold Smoked Feta,  
Candied Pecans and Charred Shallot Vinaigrette

#### SECOND COURSE:

**Pasture Raised Classic Burger**

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

or

**Grilled Wisconsin Three-Cheese Sandwich  
& Malted Tomato Soup**

Red Barn White Cheddar, Yellow Cheddar,  
Muenster, Sourdough, Malted Tomato Soup

or

**Mushroom Ragout Pappardelle**

Vegetarian Mushroom Ragout, Butternut Squash,  
Wisconsin Parmesan, Cold Smoked Feta, Crispy Sage

#### DESSERT:

**Spiced Apple Cider Doughnuts**

Michigan Cider Caramel

or

**Seasonal Sorbet**

**FARMHOUSE**

— EVANSTON —



# ROCKIN

## RESTAURANT WEEK

### DINNER MENU \$33

EXCLUDING TAX AND GRATUITY

#### LIBATIONS:

**Local Option Kentucky Common \$5**

American Wild Ale, 6.5%, 12 oz

**Schlaflly Merry Berry Ale \$5**

Ale made with Berries and Vanilla, 6%, 12 oz

#### FIRST COURSE:

**Beer Battered Wisconsin Cheese Curds**

Housemade Catsup, Spicy Curd Sauce

or

**Midwestern Winter Salad**

Baby Spinach & Arugula, Shaved Red Cabbage,  
Roasted Beets, Marinated Cranberries,  
Cold Smoked Feta, Charred Shallot Vinaigrette

#### SECOND COURSE:

**Crystal Valley Farms**

**Chicken Confit Chicken Leg**

Smoked Chicken Apple Sausage, Apple Chive Spaetzle,  
Wilted Swiss Chard, Mustard Pickled Apples

or

**Strauss Farms Braise Short Rib**

Root Vegetable Mash,  
Shaved Red Cabbage Horseradish Slaw,  
Crispy Buttermilk Cheddar Onions, Rosemary Braising Jus

or

**Mushroom Ragout Pappardelle**

Vegetarian Mushroom Ragout, Butternut Squash,  
Wisconsin Parmesan, Cold Smoked Feta, Crispy Sage

#### DESSERT:

**Spiced Apple Cider Doughnuts**

Michigan Cider Caramel

or

**Seasonal Sorbet**

**FARMHOUSE**

— EVANSTON —