

FIRST HARVEST

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

Warm Bavarian Pretzel 11

Soft Pretzel with Spicy Habanero Backwoods Mustard and
Wisconsin Cheese Sauce

Sauerkraut Pierogis 12

Four Pan Seared Pierogies, Smoked Kielbasa, Delicata Squash,
and Peppadew Peppers Tossed in a Hamm's Lager Mustard Glaze
with Chive Sour Cream

Charcuterie Board 19

Locally Sourced Meats and Cheeses with Chef Accompaniments

Veggie Option 11

Smoked Tomato White Bean Spread, Seasonal House Pickles, Marinated Olives,

Bread and Butter 6

Rotating Bread from Bennisons Bakery, Seasonal Spread

Farm Green Salad 9 / 12

Urban Produce Greens, Cucumber,
MightyVine Tomatoes and Brown Dog Farm Honey Vinaigrette

Midwestern Autumn Salad 13 / 16

Baby Arugula, Shaved Brussels & Kale, Roasted Beets, Marinated Cranberries,
Farmer's Goat Cheese and Charred Shallot Vinaigrette

Chopped Salad 13 / 16

Mixed Farm Greens with Farm Egg, Catalpa Grove Bacon, Roasted Cauliflower &
Sweet Potatoes, Cucumber Ditalini Pasta and Green Goddess Dressing

Fall Vegetable Flatbread 11

Smoked Tomato Bean Spread, Roasted Delicata Squash,
Fall Giardiniera, Brussel Leaves, Cacciovolo Cheese

Amish Chicken Soup 6

Kale, Celery, Carrot & Crimini Mushrooms

Add to Your Meal

Flat Iron Steak 6 Chicken Breast 5

Veggie Patty 4 Lake Trout 6

Chopped Bacon 3 Mushrooms 2

FARMHOUSE

— EVANSTON —

D I N N E R

SIDES

*Roasted Brussel Sprouts with Charred
Shallot Vinaigrette 6/11*

Baked Cheddar Mac & Cheese 7/12

*Roasted Garlic
Whipped Potatoes 6/11*

*Garlic Roasted Delicata Squash
with Black Garlic Crumble 7/12*

Side Farm Green Salad 6

Tavern Fries with Garlic Mayo 6/11

MAIN HARVEST

Strauss Farms Flat Iron Steak 31

Grass-fed & Pasture-Raised with Heirloom Farm Carrots,
Herb Roasted Trumpet Mushrooms, Carrot Puree,
Roasted Garlic Demi and Spicy Toasted Almonds

Bone-in Catalpa Grove Pork Chop 28

House Brined & Hickory Smoked with Roasted Garlic
Whipped Potatoes, Savory Poached Apples,
Cranberry Bacon Demi, Pickled Apples and Frisee Salad

Braised Venison Osso Bucco 29

Sustainably Raised Grass-fed Venison Fore Shank, Creamy Butternut
Squash White Corn Grits, Roasted Squash, Charred Cippolini Onions,
Tomato & Apple Braising Sauce

Strauss Farms BBQ Braised Short Rib 24

Butter Blanched Kale, Creamy Turnip Mash, Bread & Butter
Pickled Turnips, House BBQ Sauce, Crispy Kalettes

Crystal Valley Farms Chicken 23

Confit Chicken Leg, Smoked Chicken Apple Sausage, Apple & Chive
Spaetzle, Quark Cheese, Wilted Swiss Chard, Mustard Pickled Apples

Pan Roasted Norwegian Lake Trout 23

Sweet Potato Hash, Garlic Lemon Broccoli Raab,
Proprietary Cider Buerre Blanc Sauce

Pappardelle Pasta 19

Vegetarian Mushroom Ragout, Butternut Squash,
Wisconsin Parmesan Cheese, Ricotta Salata, Crispy Sage

Old World Grains Veggie Burger 15

Forest Mushroom, Roasted Poblano Pepper, Garlic Mayo,
Cacciovolo Cheese, LTO, 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

FARMHOUSE

— EVANSTON —