

SOCIAL. LOCAL. SUSTAINABLE. RESPONSIBLE.



SOCIAL.

We believe that we can collectively raise the standards of our community by connecting our Midwest farmers, distillers and producers to the neighborhoods we live in.

LOCAL.

By making our own cider, sourcing our food from local farmers and our liquor from local distilleries, we aim not only to reduce the amount of carbon emissions from shipping, but also to support our local community by connecting people to where they live. 80% of our ingredients are sourced directly from our four state footprint.

SUSTAINABLE.

Our Brown Dog Farm grows organic heirloom apples, cider apples, pears, plums, cherries, raspberries, elderberries, apricots and peaches for Farmhouse & Farm Bar.

RESPONSIBLE.

Humanely raised grass-fed beef. Hormone-free chicken. Ethically farmed and line caught seafood. At the forefront of every decision is respect for our farmers whether they do it on land or at sea.



FARMHOUSE EVANSTON 703 CHURCH STREET, EVANSTON, IL 60201
Features: 12-180 Seated, 12-200 Reception



1st floor (Pickled Room)



1st floor (Snug)



2nd floor (Hayloft)



2nd floor (Beacon Room)



First floor Bar

FARM-BAR LAKEVIEW 1300 W WELLINGTON AVE. CHICAGO, IL 60657
Features: 16-40 Seated, 16-60 Reception



1st floor



Front patio

Our Heartland Needs You Now.
Purchasing a gift card today will go a long way to protecting our restaurants for the future.

Card Balance \$100

FARM HEADS
GIFT CARD



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SOCIAL RECEPTIONS

COCKTAIL RECEPTION

5 Chef's Boards ... 30

HEAVY HORS DEVOURS RECEPTION

7 Chef's Boards ... 45

Packages priced per person.

(20 guest minimum for all packages)

A la carte pricing for additional selections below. Beverage packages sold separately.

CHEF'S BOARDS

(The following are also available to be added to any dinner or reception package. 1 baker's dozen per order. 2 dozen minimum)

CELLAR BOARD Local Cheeses & Charcuterie, Pickled Veggies, Olives, Spreads & Crackers ... 45

GARDEN BOARD House Made Ranch, Olives, Fresh Veggies ... 30

PRETZEL BITES House Made 6 Cheese & Caramelized Onion Dip ... 35

SIGNATURE BEER BATTERED WISCONSIN CHEESE CURDS House Made Catsup & Spicy Curd Sauce ... 25

TAVERN CUT KETTLE CHIPS Creamy Yogurt & Kale Dip ... 15

SWINGBELLY FARM FRESH DEVILED EGGS ... 32

BREADED GOAT CHEESE & HERB STUFFED MUSHROOMS ... 32

SAUSAGE STUFFED SWEET PEPPADEW PEPPERS ... 34

MUSHROOM TOAST Herb Whipped Goat Cheese ... 34

JUMBO SHRIMP COCKTAIL SKEWERS Sustainably Sourced with House Made Cocktail Sauce ... 36

STRAUSS FARMS GRASS FED BEEF TARTARE Classic Preparation, with Garlic Toast ... 36

NORWEGIAN SMOKED SALMON TARTARE Classic Preparation, with Toasted Brioche ... 36

MIDWESTERN SKEWERS Choice of Chili Chicken, Soy Marinated Beef, Applewood Smoked Beets or BBQ Shrimp ... 36

CATALPA GROVE BACON WRAPPED DATES Stuffed with Capriole Farms Goat Cheese ... 34

STRAUSS FARMS MEATBALL BITES House Made Red Sauce ... 34

AGED BALSAMIC MARINATED WISCONSIN SKEWERS MightyVine Tomatoes, Fresh Basil, Cheese curds ... 34

HOUSE MADE HUMMUS & FLATBREAD, Herb Salad ... 32

MINI LATKE Chive Sour Cream ... 32

MINI TROUT CAKES Remoulade ... 36

FARMHOUSE SLIDERS

(Sliders included in Chef's Board Selections)

CATALPA GROVE BBQ PORK SLIDERS Crispy Buttermilk Onions, Bread & Butter Pickles ... 40

FRIED CRYSTAL VALLEY BUFFALO CHICKEN SLIDERS Carrot & Celery Slaw, Ranch... 40

STRAUSS FARMS BURGER SLIDERS Farmhouse Secret Sauce & White Cheddar... 45

HICKORY SMOKED BEET REUBEN SLIDER... 35

CATALPA GROVE BLT SLIDER ... 35

Farmheads Hospitality Group
farmhouseevanston.com | farm-bar.com



SOCIAL DINING

DINNER MENUS

Priced per person
Artisan tea & sparrow coffee service included

*Add a Main for \$6 per person

PLATED MENUS

TWO COURSE Salad, Choice of 3 Mains ... 40

THREE COURSE Salad, Choice of 3 Mains, Dessert ... 50

FOUR COURSE Appetizer, Salad, Choice of 3 Mains, Dessert ... 60

FAMILY STYLE & BUFFET MENUS

THREE COURSE Salad, 2 Mains, 2 Sides, Dessert ... 45

FOUR COURSE 2 Appetizers, Salad, 2 Mains, 2 Sides, Dessert ... 55

BUILD YOUR OWN MAC & CHEESE BAR ... +\$15 er person
Chef Attendant & Sauté Station +\$100 Chef Fee



LUNCH MENUS

Priced per person
Artisan tea & sparrow coffee service included

*Add a Main for \$6 per person

PLATED MENUS

TWO COURSE Salad, Choice of 3 Mains ... 20

THREE COURSE Salad, Choice of 3 Mains, Dessert ... 25

FAMILY STYLE & BUFFET MENUS

THREE COURSE Salad, 2 Mains, 2 Sides, Dessert ... 30

FOUR COURSE 2 Appetizers, salad, 2 mains, 2 sides, dessert ... 40

BRUNCH MENU

Family Style & Buffet Brunch \$32 per person: Choice of 2 Mains & 3 Sides
Plated Brunch \$27 per guest: Choice of 3 Mains & 1 starter or dessert & 2 Family Style Sides
 For events on Saturday & Sunday ending by 3pm

BRUNCH MAINS

CHOOSE 2 FOR BUFFET

FARMER'S SCRAMBLE Swingbelly Farm Fresh Eggs,
Wisconsin Cheddar, Mushrooms & Scallions

SEASONAL VEGETABLE OR SHORT RIB HASH

BRIOCHE FRENCH TOAST Housemade Seasonal Jam,
Local Maple Syrup

CHEF'S FRITTATA

Seasonal Vegetable or Caramelized Onion,
Bacon & Cheese

SMOKED TROUT PLATTER Toasted Everything Bagel,
Caper Dill Cream Cheese, Seasonal House Pickles

buffet only



BRUNCH SIDES

FARM GREENS SALAD

HOUSE BAGELS Cream cheese

SELECTION OF TOAST Homemade Seasonal Jam &
Brown Dog Farm Whipped Honey Butter

HERB ROASTED BREAKFAST POTATOES

CATALPA GROVE FARM BACON

CHEF MARTIN'S BREAKFAST SAUSAGES

SEASONAL FRUIT BOWL

APPLE CIDER DOUGHNUTS

WISCONSIN CHEESE CURDS

Homemade Catsup & Spicy curd sauce

BRUNCH BITES

(The following are also available to be added to any brunch package. 1 baker's dozen per order. 2 dozen minimum)

SWINGBELLY FARM FRESH DEVILED EGGS ... 30

BREADED GOAT CHEESE & HERB STUFFED MUSHROOMS ...32

MUSHROOM TOAST Herb Whipped Goat Cheese ... 32

NORWEGIAN SMOKED SALMON TARTARE
Classic Preparation with Toasted Brioche ... 36

AGED BALSAMIC MARINATED WISCONSIN SKEWERS

MightyVine Tomatoes, Fresh Basil, Cheese Curds ... 34

HUMMUS & FLATBREAD ... 30

MINI LATKES Chive Sour Cream ... 32

BRUNCH BEVERAGE PACKAGE ... 20

Priced per person 3 Hour Service includes your choice of

Brown Dog Farm Mimosa Bar Or Bloody Mary Bar
Beer, Wine & Cider Included

Available A la Carte



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SOCIAL LIBATIONS

PER PERSON BEVERAGE PACKAGES

All per person beverage packages include dedicated bartender.
Shots & Neat pours not available for private events

BEER, WINE & CIDER BAR

2 OR 3 HOUR OPEN BAR \$28/\$33PP (\$5 every additional hour)

11 Draft Beers, 1 Draft Cider, 2 Red, 2 White, 1 Rosé wine included.

SELECT BAR

2 OR 3 HOUR OPEN BAR \$35/\$41PP (\$6 every additional hour)

11 Draft Beers, 1 Draft Cider, 2 Red, 2 White, 1 Rosé, 1 Sparkling wine included.

Upgrade your wine selection with our enhancements below

Select level alcohol includes: Farmhouse Vodka, Almighty Whiskey, James E. Pepper Rye, Ben Riach Single Malt Scotch, Cimarron Blanco Tequila, Chicago Spirit Gin, Cana Brava Rum

PREMIUM BAR

2 OR 3 HOUR OPEN BAR \$38/\$45PP (\$7 every additional hour)

Farmhouse Cider & Local Craft Beers, 2 red and 2 white bio-dynamic wine included.

Upgrade your wine selection with our enhancements below

All select level brands in addition to premium level alcohol:

New Holland Beer Barrel Aged Bourbon, F.E.W. Bourbon, Journeyman Last Feather Rye, F.E.W. Rye, Powers Gold Label Irish Whiskey, Great King St. Artist's Blend Scotch, Great King St. Glasgow Blend Scotch, Prairie Organic Cucumber Vodka, Journeyman Field Vodka, Leatherbee Gin, Koval Dry Gin, Gustoso Artisanal Rum, Far North Alander Spiced Rum, Arette Reposado Tequila, La Luna Mezcal

****Spirits rotate seasonally****

ADD ON OUR HAND SELECTED FARMHOUSE SINGLE BARREL F.E.W. BOURBON & RYE TO YOUR SELECT OR PREMIUM BAR PACKAGE. +\$5 PER PERSON

CONSUMPTION BAR

With this beverage package, all beverages will be placed on one bill and presented to the host at the conclusion of the event. (Event hosts are invited to customize the beverage options by setting limitations (monetary limit and/or liquor exclusions).

A private bartender is provided for based on consumption beverage packages with a \$100 bartender fee.

Beer, Wine & Cider \$5-\$10 per pour Mixed Drinks \$8-\$13 Scotch \$13 Cocktails \$11-\$16

ENHANCE YOUR WINE SELECTION WITH YOUR FAVORITE VARIETALS

TIER ONE

ALL WINES BY THE GLASS RETAIL FOR \$14-\$16 (CHOOSE 4) +\$7PP PER HOUR TO ANY HOURLY BAR PACKAGE

WALNUT BLOCK SAUVIGNON BLANC, LEFT COAST WHITE PINOT NOIR, LANDMARK CHARDONNAY, TILTH ZINFINDL, DAOU CABERNET, APPOLLONI PINOT NOIR, MALBEC



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