

DINNER

FIRST HARVEST

Beer Battered Wisconsin Cheese Curds 9

Housemade Catsup, Spicy Curd Sauce

Stick & Bindle 18

Midwestern Artisan Cheese, Charcuterie, Pickled Market Vegetables, Crusty Bread

Mushrooms 13

Wild Maitake, Cremini, Garlic, Brown Butter, Thyme

Potted Trout 11

Applewood Smoked, Garlic Toast, Marinated Tomato

Autumn Salad 12

Shaved Kale and Brussels, Apple Cider Vinaigrette, Butternut Squash, Crispy Grains, Kentucky Bleu

Farm Green Salad 9

Cucumber, Tropea Onion, Fine Herbs, Black Pepper, Red Wine Vinaigrette

Amish Chicken Soup 6

Kale, Cremini Mushrooms

SIDES

Winter Squash 6

Smoked Crème Fraiche, Pumpkin Seeds

Roasted and Pickled Beets 5

Cider-Glazed Carrots 5

Side Salad 5

Cucumber, Tropea Onion, Red Wine Vinaigrette

Baked Cheddar Mac and Cheese

6 For One / 12 For The Table

Hand Cut Fries 5

Roasted Garlic Mayo

MAIN HARVEST

Rushing Waters' Rainbow Trout 23

Milk Braised Turnips, Fresh Radish, Pear, Crispy Brussel Leaves, Pear Verjus

Roasted Amish Chicken 24

Half Miller Amish Chicken, Caramelized Onion, Sautéed Chicken Liver, Potato Dumplings, Brown Dog Farms Apple, Apple Jus

Wisconsin Fish Fry 17

Beer Battered Rainbow Trout, Mustard Seed Gastrique, Tartar Sauce, Hand Cut Fries

Smoked Bone-In Pork Chop 32

Slagel Family Farms, Sorghum Glazed Carrots and Parsnips, Sauerkraut, Bacon, Pork Jus, Caraway

Cannelloni 19

Herbed Ricotta, Heirloom Tomato & Bell Pepper Sauce, Eggplant, White Cheddar, Marjoram

Grass-Fed Flank Steak 28

Hoosier Farm, Coffee Bean Roasted Fingerlings, Marinated Cauliflower, Cranberry Mostarda, Agrodolce

Old World Grains Veggie Burger 12

Forest Mushroom, Poblano Pepper, Garlic Mayo, Grilled Country Bun, Hand Cut Fries

Dry Aged Grass Fed Burger 13

Grilled Country Bun, Hand Cut Fries

Choices:

Cheddar, Muenster, Blue, Swiss, Swan Creek Bacon, Pickles, Pickled Fresno Chiles- 1 Fried Farm Egg- 2

Beverages

House Made Sodas 3 **Jo Snow Natural Syrups**

Iced Tea 3

Coke, Diet, Sprite 3

Coffee 3

Hot Tea 3

Sparrow Draft Ice Coffee 5

French Press for 2 6

FARMHOUSE

CHICAGO

Our Farm

Brown Dog Farm, located in the rolling hills of the Southwestern Wisconsin Driftless Region, spans 140 acres. Formerly McNeill Farm, it has roots in the early 1800s, and for many years was a family-owned dairy farm. When TJ and Molly bought the farm in the fall of 2012, however, it had been fallow for nearly 30 years.

Renamed Brown Dog Farm after the couple's two Chesapeake Bay Retrievers, their plan is to raise as many fruits, vegetables and honey, as the land will allow. Doing so in an organic, sustainable manner, they currently grow five kinds of apples, asparagus and hazelnuts; they harvest native morels, wild grapes and black walnuts when the season provides. In spring 2013, they planted an additional 35 heirloom apple, cherry and pear trees and started their first four beehives. In 2014, they planted 120 heirloom apple trees, black and red raspberries, currants and gooseberries. The apiary has also been expanded from two to twelve hives. TJ and Molly work closely with The Prairie Enthusiasts, a non-profit focused on the restoration of the Midwestern prairie. This past year, 22 acres of pasture were reseeded with a mix of native Wisconsin grasses and flowers. In the coming years, the prairie will only become more vivacious.

Our Tenor

Tacit and Caveats aside, some years ago, when Farmhouse was but an idea spoken over pints and crudely scrawled words in the notebooks of our owners, our ideas were about the viscerally sustainable. It isn't a hard sell. We want the farms, the purveyors nearest us to prosper from our ideas, in the way that we prosper from their hard work, from their products that they have given all for. We only hope that we have given their proteins, produce, their grain and grit, the justice on a plate it deserves.

In the years we've been open, if we'd a timeline, you would be able to see the relationships with local brewers, wineries, cider houses, that we've cultivated. Community. So much more lies in a single word, than the word itself. Our focus begins there. We've curated, on premise, over twenty-eight draft lines, filled with the hard work from our friends. We've even gone so far as to place a few wines on draft, because Being Green is more than a fad, it's an agency. It's a wildfire, and perhaps the only one we hope will spread. You'll find the mileage from us on every draft beer we tap. It's important to us to remember. And if our words bear a striking sentiment found only in the company of old friends, it's because this is more than a restaurant, it's an idea whose renaissance is but a mere figure eight...we are always evolving, we are here to stay and hope you'll stay with us. Thank you to everyone who has made and continues to make Farmhouse more than a place.

