



Honest  
to the  
Heartland

## SNACKS

**Wisconsin Cheese Curds** 9  
House-Made Ketchup & Spicy Curd Sauce

**Homemade Chicken Soup** 6  
Kale, Carrots, Celery & Mushrooms

**Bavarian Style Pretzel** 7  
Wisconsin Beer Cheddar &  
Black Garlic Ale Mustard

**Catalpa Grove  
Pork Belly Poutine** 12  
Hand Cut Fries, White Cheddar Gravy,  
Black Ale Jus, Caraway Pickles,  
Sunny Side Farm Egg

**Ploughman's Board** 16  
Local Cheese, Garlic Mustard, Pickled  
Cranberries, Cured Meat, House Pickles

**Heirloom Tomato Flatbread** 11  
Farmer's Feta & Wisconsin Parmesan,  
Heirloom Tomatoes, Pickled Shallots,  
Basil Mayo,  
**Add: Chicken, Steak or Fish** 6

## SIDES

*Baked Cheddar Mac 'n Cheese* 6/10  
*Seasonal Market Vegetables* 5  
*Lemon Garlic Zucchini & Squash* 6  
*Basil & Bacon Whipped Potatoes* 6  
*Creamy Corn Elotes with Parmesan* 7

## FEATURED COCKTAIL

### BAD TATTOO

Novo Fogo Cachaça, Cynar, Water-  
melon Juice, Lime Juice, Orgeat,  
Vanilla Bean Simple Syrup,  
Pineapple Sage & Angostura Bitters

- 12 -



# LATE SUMMER HARVEST

## MID-WEST BURGERS

*All Farm Bar Beef Burgers are 6oz. 100% Pasture Raised,  
Grass Fed Beef from Strauss Farms in Wisconsin.*

**Pasture Raised "Classic"** 13  
Lettuce, Mighty-Vine Tomato, Red Onion, Sharp Cheddar,  
Butter Bun, Hand Cut Fries

**Indiana "BDT" Mushroom Burger** 15  
Grass Fed Beef Blended with Mushrooms, Roasted Eggplant &  
Pepper Relish, Bacon, Pickled Shallots, Supper Club Sauce,  
Butter Bun, Hand Cut Fries

**Illinois "Craft Beer" Cheeseburger** 14  
Gouda Stuffed, Cross of Gold Ale, Scallions, Bread &  
Butter Pickles, Beer Mustard Mayo, Arugula, Butter Bun,  
Hand Cut Fries

**Michigan "Harvest"** 15  
Sour Cherry Cider Jam, Caramelized Onions, Herbed Goat  
Cheese, Arugula, Butter Bun, Hand Cut Fries

**Wisconsin Lamb "Trippel"** 16  
Melted Three Wisconsin Cheeses, Bacon Mayo, Pickled  
Cranberries, Marble Rye, Hand Cut Fries

## SEASONAL SPECIALS

**Pan Roasted Whitefish Sandwich** 13  
Shaved Caraway Cabbage, Garlic Mayo, Baby Arugula, Pickled  
Shallots & Pea Shoots, Marble Rye, Hand Cut Fries

**"Beer Can" Pulled Chicken Sandwich** 15  
Red Barn Monterey Jack, Spicy, Sweet & Sour Shaved Napa  
Cabbage, Mighty-Vine Tomato, Red Onion, Hoagie roll,  
Kettle Chips

**Grass-fed Steak Frites** 21  
Marinated Butcher's Cut Sirloin Steak, Caramelized  
Mushrooms & Onions, Black Ale Jus, Hand Cut Fries

**Local PBLT** 12  
Catalpa Grove Pork Belly, Mighty-Vine Tomatoes, Lettuce,  
Summer Onion & Olive Relish, Bacon Mayo, Multigrain Toast,  
Kettle Chips

**Open Faced Summer Squash Sandwich** 11  
Hickory Smoked Squash Spread, Blistered Corn & Tomato  
Salad, Farmer's Feta, Brioche, Kettle Chips

**Old World Grains "Veggie" Burger** 11  
Forest Mushrooms, Poblano Peppers, Garlic Mayo,  
Butter Bun, Hand Cut Fries

**Vegetable Farm Bowl** 15  
Summer Vegetables, Heirloom Grains, Toasted  
Walnuts, Pickled Fresnos & Extra Virgin Olive Oil  
**Add: Chicken, Steak, Fish or Veggie Patty** 6



MID-WEST  
is  
BEST

## SALADS

**Simple Green Salad** 9  
Mixed Greens, Shaved Fennel, Picked  
Parsley & Tarragon, Citrus Vinaigrette

**Mighty-Vine Tomato Salad** 12  
Baby Arugula, Fresh Burrata Cheese,  
Pickled Fresnos, Garlic Sourdough, Basil,  
White Balsamic Vinaigrette

**Summer Vegetable Salad** 11  
Mixed Greens, Green Beans,  
Shaved Summer Vegetables, Crispy  
Buttermilk Onions, Sunflower Seeds,  
Rosemary Corn Vinaigrette

**Chopped Kale Salad** 12  
Catalpa Grove Bacon, Hard Boiled Farm  
Egg, Croutons, Mighty-Vine Tomato, White  
Cheddar, Buttermilk Dill Dressing

## SUPPER CLUB

**SUNDAY**  
Seven Layer  
Lasagna Supper  
- 14 -

**MONDAY**  
BBQ Rib  
Dinner  
- 18 -

**TUESDAY**  
Stroganoff  
Dinner  
- 18 -

**WEDNESDAY**  
Meatloaf  
Dinner  
- 16 -

**THURSDAY**  
Rushing Waters  
Whole Roasted Trout  
- 19 -

**FRIDAY**  
Wisconsin Style  
Fish Fry  
- 17 -

**SATURDAY**  
Catalpa Grove  
Pork Chop  
- 20 -