



Honest
to the
Heartland



WINTER 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" 13.5

Lettuce, Mighty-Vine Tomato, Red Onion, Sharp Cheddar,
Butter Bun, Hand Cut Fries

Indiana Pimento Cheese "Juicy Lucy" 15.5

Dijonaise Sauce, Bacon, Lettuce, Mighty Vine Tomato,
Red Onion, Hand Cut Fries

"Chili-Illinois" 14.5

Pasture Raised Beef Chili, Sharp Cheddar, Crispy Buttermilk
Shallots, Pickled Fresnos, Bourbon Sour Cream, Butter Bun,
Hand Cut Fries

Michigan "Harvest" 15.5

Sour Cherry Cider Jam, Caramelized Onions, Herbed Goat
Cheese, Arugula & Red Lettuce, Butter Bun, Hand Cut Fries

Wisconsin Lamb "Trippel" 16.5

Melted Three Wisconsin Cheeses, Bacon Mayo, Pickled
Cranberries, Marble Rye, Hand Cut Fries

SEASONAL SPECIALS

Pan Roasted Whitefish Sandwich 13.5

Shaved Caraway Cabbage, Garlic Mayo, Baby Arugula, Pickled
Shallots & Pea Shoots, Marble Rye, Hand Cut Fries

"Beer Can" Pulled Chicken Sandwich 15.5

Red Barn Monterey Jack, Spicy, Sweet & Sour Shaved Napa
Cabbage, Mighty-Vine Tomato, Red Onion, Hoagie roll,
Kettle Chips

Grass-fed Steak Frites 21.5

Marinated Butcher's Cut Sirloin Steak, Caramelized
Mushrooms & Onions, Rosemary Demi, Hand Cut Fries

Midwestern Grilled Cheese 13.5

Sharp Cheddar & Muenster, House Pimento Cheese,
Toasted Brioche, Malted Tomato Soup

Hickory Smoked Beet Rubeen Sandwich 12.5

Hickory Smoked Beets, Sauerkraut, Swiss Cheese, Farmbar
Special Sauce, Marble Rye, Hand Cut Fries

Old World Grains "Veggie" Burger 11.5

Forest Mushrooms, Poblano Peppers, Garlic Mayo,
Butter Bun, Hand Cut Fries

Vegetable Farm Bowl 15.5

Winter Vegetables, Heirloom Grains, Toasted
Walnuts, Pickled Fresnos & Extra Virgin Olive Oil
Add: Chicken, Steak, Fish or Veggie Patty 6



MID-WEST
is
BEST

SNACKS

Wisconsin Cheese Curds 9.5

House-Made Ketchup & Spicy Curd Sauce

Homemade Chicken Soup 6.5

Kale, Carrots, Celery & Mushrooms

Bavarian Style Pretzel 7.5

Wisconsin Beer Cheddar &
Black Garlic Ale Mustard

Catalpa Grove

Pork Belly Poutine 12.5

Hand Cut Fries, Cheese Curds, Rosemary
Gravy, White Cheddar Gravy, Pickled
Fresnos, Sunny Side Farm Egg

Ploughman's Board 16.5

Local Cheese, Garlic Mustard, Pickled
Cranberries, Cured Meat, House Pickles

Winter Vegetable Flatbread 11.5

Caramelized Onion Goat Cheese Spread, Root
Vegables, Shaved Brussel's Sprouts, Candied
Pecans, Maple Mustard Seed Gastrique

Add: Chicken or Steak 6 | Bacon 2

SIDES

Baked Cheddar Mac 'n Cheese 6/10

Seasonal Market Vegetables 5

Lemon Garlic Brussels Sprouts 6

Bowl O' Grass Feed Beef Chili 7.5

Cheesy Brussels & Bacon Gratin 7

FEATURED COCKTAIL

CHEERLEADER COLDFRONT

Haymen's Old Tom Gin, Falernum,
Spiced Pear Liqueur, Pear Juice,
Lime Juice, Spiced Syrup, Mint with
Black Walnut & Angostura Bitters



SALADS

Farm Green Salad 9.5

Mixed Greens, Mighty Vine Tomato,
Cucumber, BDF Honey Vinaigrette

Beet Root Salad 12.5

Baby Arugula & Red Lettuce, Beet Pickled
Shallots, Apples, Herbed Goat Cheese, Salty
Toasted Walnuts, Mustard Vinaigrette

Winter Vegetable Salad 13.5

Spinach & Napa Cabbage, Radicchio,
Carrots, Parsnips, Pickled Cranberries,
Manchego Cheese, Pecan Granola, White
Balsamic Burnt Shallot Vinaigrette

Chopped Kale Salad 12.5

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

Meatloaf
Dinner
- 18 -

TUESDAY

Stroganoff
Dinner
- 18 -

WEDNESDAY

Fried Crystal Valley Chicken
& Bang Bang Biscuits
- 17 -

THURSDAY

Chicken
Pot Pie
- 18 -

FRIDAY

Wisconsin Style
Fish Fry
- 17 -

SATURDAY

Strauss Short Rib
Pot Roast
- 23 -