



Honest
to the
Heartland

SNACKS

**Wisconsin
Cheese Curds** 9.5
House-Made Ketchup &
Spicy Curd Sauce

Bavarian Style Pretzel 7.5
Wisconsin Beer Cheddar & Black
Garlic Ale Mustard

**Catalpa Grove
Pork Belly Poutine** 12.5 *
Hand Cut Fries, Cheese Curds, White
Cheddar Gravy, Rosemary Gravy,
Pickled Fresnos, Sunny Side Farm Egg

Breakfast Flatbread 12.5 *
Catalpa Grove Bacon, Breakfast
Sausage, Local Asparagus, Pickled
Ramps, Oven Dried Tomatoes, Goat
Cheese, Sunnyside Farm Egg and
Mimosa Dressing

SALADS

Beet Root Salad 12.5
Baby Arugula & Red Lettuce, Beet
Pickled Shallots, Apples, Herbed Goat
Cheese, Salty Toasted Walnuts,
Mustard Vinaigrette

Chopped Kale Salad 12.5
Catalpa Grove Bacon, Hard Boiled
Farm Egg, Croutons, Mighty-Vine
Tomatos, White Cheddar, Buttermilk
Dill Dressing

FEATURED COCKTAIL

SMOTHERED *in* HUGS

Letherbee Gin, Farmhouse Vodka,
Aperol, Fino Sherry, Passionfruit
Syrup, Lemon Juice, Angostura
Bitters & Mint

- 12 -



BRUNCH

BREAKFAST

Farmer's Breakfast 12.5 *
Scrambled Farm Eggs, White Cheddar, Black Kale
& Mushrooms, Green Onion, Spicy Potatoes
(Choice of Bacon or Sausage and Side of Toast)

Vegetarian "Farmaquiles" 12.5 *
Corn Tortilla Chips Tossed in House-Made Salsa Roja,
Red Barn Monterey Jack Cheese & Mushrooms,
Asparagus, Pickled Ramps, Sunnyside Farm Eggs

Pasture Raised Steak and Eggs 18.5 *
Marinated Flat Iron Steak, Two Farm
Eggs (any style), Smoked Paprika Butter,
Black Ale Jus, Spicy Potatoes

Spring Vegetable Hash 11.5 *
Roasted Spring Vegetables, New Potatoes, Pickled
Fresnos, Horseradish Havarti, Baby Arugula, Sunny-
side Farm Egg

Swingbelly Farms Eggs Benedict 12.5
Applewood Smoked Ham, Poached Farm Eggs,
Hollandaise, English Muffin, Spicy Potatoes

**Strawberries & Cream
Ricotta Pancakes** 12.5
Fresh Strawberries, Strawberry Jam, Shortbread
Crumble, Vanilla Bean Ice Cream, Wisconsin
Maple Syrup

Open Faced Breakfast Sandwich 14.5 *
Catalpa Grove Slow Roasted Pork Belly on French
Toast with Sunnyside Farm Egg, Raspberry Jam,
Melted Monterey Jack Cheese, Spicy Potatoes

LUNCH

Pasture Raised "Classic" Burger 13.5 *
Lettuce, Mighty-Vine Tomatos, Red Onion, Sharp
Cheddar, Butter Bun, Hand Cut Fries

Old World Grains Veggie Burger 11.5
Forest Mushrooms, Poblano Peppers, Garlic Mayo,
Butter Bun, Hand Cut Fries

**Crispy Cheddar Buttermilk
Fried Chicken Sandwich** 14.5

Sharp Wisconsin Cheddar, Lettuce, Mighty-Vine Tomato,
Bread & Butter Pickles, Onion, Special Pickle Sauce,
Butter Bun, Kettle Chips

* Please inform your server of any allergies or dietary restrictions. *
The Illinois Department of Public Health advises that eating raw or
undercooked meat, poultry, eggs or seafood poses a health risk to everyone



MID-WEST
is
BEST

SIDES

ADD A FARM EGG 2 *
Bourbon Cider Maple Syrup 1
Biscuits *with* Jam & Honey Butter 3
Multigrain *or* White Toast 2
Two Farm Eggs 4 *
Breakfast Sausage 4
Catalpa Grove Bacon 3
Spicy Potatoes 3
Market Vegetable 5

**FARMBAR
COLD-BREW
COFFEE**

- 5 -

COCKTAILS

Bloody Mary 12
Farmhouse Vodka
- or -
Letherbee Gin

Melon-Mosa 10
Cava Brut, Watermelon Juice
& Vanilla Syrup

May-Mosa 10
Cava Brut, Lavender Honey
Syrup & Grapefruit Juice

Pink Mimosa 9
Brut Rose & Orange Juice

Classic Mimosa 9
Cava Brut & Orange Juice

Cider Sangria
Farmhouse Citrus &
Chamomile Vodka, Allspice
Dram, Brown Sugar Maple
Sour Mix, Angostura Bitters,
& Topped with Fort
Jackson Cider

glass carafe
- 12 - - 33 -