

Honest
to the
Heartland

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

Spring Vegetable Flatbread 12.5
Whipped Ramp & Goat Cheese Spread, Beet
Pickled Shallot, Asparagus & Green Peas, Pea
Shoot and Radish Garnish
Add: *Chicken or Steak* 6 | *Bacon* 2

SIDES

Baked Cheddar Mac 'n Cheese 6/10
Seasonal Market Vegetables 5
Garlic Lemon Local Asparagus 6.5
Roasted Mushrooms & Ramps 7.5
Cheesy Asparagus & Bacon Gratin 7.5

FEATURED COCKTAIL

SMOTHERED in HUGS

personal carafe
Letherbee Gin, Farmhouse Vodka,
Aperol, Fino Sherry, Lemon Juice,
Todd Appel's Passionfruit Juice, Mint &
Angostura Bitters

- 12 -



SPRING 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 White Cheddar & Kale Turkey Burger 14.5
Lettuce, Mighty Vine Tomato, Red Onion, Supperclub Sauce,
Sourdough, Hand Cut Fries

Illinois "Down State" Burger 14.5 *
Pickled Ramp & Mushroom Ragout, Red Barn Munster
Cheese, Rhubarb Aioli, 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

**Crispy Cheddar Buttermilk Fried
Chicken Sandwich** 14.5
Sharp Wisconsin Cheddar, Lettuce, Mighty-Vine Tomato,
Red Onion, Bread & Butter Pickles, Special Pickle Sauce,
Butter Bun, Kettle Chips

Grass-fed Steak Frites 21.5 *
Marinated Flat Iron Steak, Caramelized
Mushrooms & Onions, Rosemary Demi, Hand Cut Fries

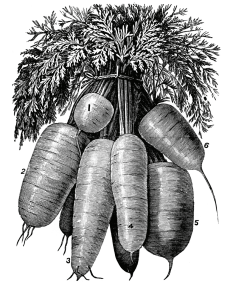
Midwestern Grilled Cheese 13.5
Sharp Cheddar & Muenster, House Pimento Cheese,
Toasted Brioche, Malted Tomato Soup

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

** 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

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

Spring Harvest Salad 13.5
Baby Spinach & Arugula, Shaved Red
Cabbage, Asparagus & Green Peas, Pea
Shoots, Goat Cheese, Sunflower Seeds,
Charred Ramp 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
& Buttermilk Biscuits
- 17 -

THURSDAY
Hickory Smoked
BBQ Ribs
- 21 -

FRIDAY
Wisconsin Style
Fish Fry
- 17 -

SATURDAY
Strauss Short Rib
Pot Roast
- 23 -