The Farmhouse | Farm to Fire

FRI & SAT 5PM-8PM

STARTERS

SOUP OF THE DAY 9

CHEESE CURDS 10

beer battered Hemme Brothers' cheese curds, buttermilk dressing

SMOKED BRISKET WONTONS 13

house-smoked brisket, caramelized onion, candied jalapenos, sweet & sour bbq sauce

SALADS

CRAN-APPLE SALAD 14

sweet pickled cranberries, apples, roasted sweet potatoes, smoked gouda, shaved brussels sprouts & kale, apple-dijon vinaigrette, candied pecans

ROASTED TURNIP & BEET SALAD 14

seasonal mixed greens, grilled green onions, bacon, crumbled goat cheese, goat cheese vinaigrette, roasted sweet potatoes

FARMHOUSE FAVORITES

DAILY GRIND 16

two 4 oz premium house ground beef patties, cheddar, red onion, aioli, tomato, arugula, brioche bun, side of fries sub bleu cheese, swiss, or pepperjack

> add ham or bacon 3 add egg 1.50

BUTTERNUT SQUASH RISSOTTO (V) 18

mushroom, kale greens, smoked gouda cheese, spiced honey black walnuts *can be made vegan*

CHICKEN & DUMPLINGS 19

farmer's veggies

BARHAM FARMS MEATLOAF 18

whipped potatoes, winter vegetables, country gravy

PORK SCHNITZL 17

whipped potatoes, Thane Palmburg Asparagus, Mushroom Cream Sauce

FROM THE GRILL

8 OZ HANGER 18

chimichurri, bleu cheese butter, pickled red onion

12 OZ BLACK ANGUS RIBEYE 25

red wine steak butter

DOUBLE-CUT DUROC PORK CHOP 23

bacon jam

12 OZ WAGYU SURF & TURF 29

white-tail shrimp, mustard cream sauce

A LA CARTE SIDES

Hand Cut Fries 4 Whipped Potatoes 6 Mac & Cheese 7 Roasted Brussels Sprouts 6 Fried Green Beans 6 Squash Risotto 8 Side Salad 6

Ask your sever about this evening's dessert options

*May contain raw or undercooked ingredients. Eating raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness.

*We take your allergies very seriously, please notify your server of any restrictions or requirements

*Automatic gratuity may be applied to parties of 10 or more

* Split plates will incur an extra charge

Being local and seasonal, our menu is subject to change without notice.