

FARMHAUS

5.17.2012

Blue Plate Salad

Crop Circle Farm field spinach, quick-pickled veggies, local egg, sweet onion–mustard seed vin, lavash

-7-

Roasted Ozark Forest Mushroom Salad

Crop Circle hearty greens, Baetje Farms goat's cheese, toasted Missouri pecans, warm house bacon vin

-12-

Farmhaus Butcher's Plate

Salumi cotto, pork pie, whipped lardo, Baetje Farms Bloomsdale (goat's milk cheese), Marcoot Jersey Creamery Alpine (cows's milk cheese), Robins Farm honeycomb, local strawberry mostarda, assorted Farmhaus breads

-25-

Nachos

House made sweet potato chips, Salemville blue cheese, cherry wood smoked house bacon lardoons, fire-roasted red pepper catsup

-9-

Caramelized Onion and Apple Tapenade

House ricotta cheese, Fuji apples, sage, crostini, balsamic reduction

-7-

Smoked Fish Dip

House lavash & grilled Farmhaus bread

-11-

Pig Toast

Butcher's sauce

-12-

Berkshire Porchetta

Kimchi vinaigrette, ramp kimchi, steamed buns

-11-

Beet Risotto

Roasted Three Rivers Farm beets and Harukei turnips

-15-

Breakfast

High and low roasted Berkshire pork belly, house maple link, corn flour blinis, whipped maple butter, clarified butter-poached local egg

-16-

Grouper

Pan roasted, new potatoes, grilled local asparagus, grilled local spring onions, savory jalapeno crème anglaise

-24-

Bacon Wrapped Meatloaf

Sweet and Yukon Gold smashed potatoes, sous vide pearl onions, tomato-merlot reduction

-15-

Dry-aged Jerseyville Ribeye

Grilled over a slow fire, smashed sweet & Yukon Gold potatoes, glazed baby carrots, local cherry and port gastrique (Please allow extra time to properly cook and rest)

-35-

Brews for the Kitchen Crew

-2-

Today's menu brought to you by:

The letter P, the number 7, Chef Kevin Willmann, chef de cuisine Andrew Jennrich, sous chef Jeff Friesen, and pastry chef Jamie Everett

Thank you so much for sharing your evening with us!