

FARMHAUS

01.21.2017

Bread and Butter

Sourdough pretzels with whole grain whipped mustard butter

-4-

Farmhaus Butcher's Plate

Porchetta di testa, pig heart pastrami, duck Torchon, pork tartlette, Marcoot Creamery Gouda and aged Heritage cheese, honeycomb, apple cider gastrique, gribiche sauce, bread and butter pickles, toasted sourdough country loaf, focaccia with Baetje goat cheese, pickled dilly beans, kimchi, pickled watermelon rind

-31-

Buttonwood Farms Chicken Wings

Smoked, Carolina mustard BBQ sauce, pickled watermelon relish

-10-

Farmhaus Steam Buns

Duck confit, kimchi

-11-

Roasted Red Pepper and Ricotta Tortellini

House made ricotta, FH prosciutto, aged Tomme broth

-18-

Roasted Ozark Forest Mushroom Salad

Crop Circle spicy greens, Baetje goat cheese, toasted pecans, warm bacon vinaigrette

-13-

Atlantic Wreckfish

Roasted, potato puree, braised red cabbage, red wine ham hock reduction, apple and pickled cabbage relish, potato tulle

-28-

Pacific Blue Prawn Tagliatelle

Grilled, roasted salsify and leeks, cured egg yolk, onion cream, lemon

-29-

Smoked Bacon Wrapped Meatloaf

Sweet potato mash, Brussels sprouts, tomato merlot reduction, fried sweet potato waffle chip, pork and mustard jus

-22-

Newman Farms Pork Loin

Grilled, charred onion soubise, black bean passato, bacon glazed turnips, grilled scallion pesto, pork jus

-28-

Indiana Duck

White carrot puree, duck fat roasted carrots, pistachio, braised radish, grapefruit and duck jus

-27-

Dry Aged Strip

Char grilled, sweet potato mash, trumpet mushrooms, Double Star Farms baby carrots, Farmhaus steak sauce v:5.3

-38-

This Evening's Desserts:

Sticks & Stones

Apple Crostata, vanilla ice cream, brandy caramel

Chocolate Cup, dark chocolate mousse, peanut butter ice cream, shaved chocolate, peanut butter crumble

Brew for the Kitchen Crew -2-

Today's menu brought to you by:

The letter S and the number 57, Chef / Owner Kevin Willmann, Chef Jake Sciales and Chef Michael Frank

Thank you so much for sharing your evening with us!

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.