

FARMHAUS

12.07.2016

Farmhaus Butcher's Plate

Farmhaus prosciutto, house di testa, pig heart pastrami, Tasso ham, pickled pig tongue, Marcoot Creamery cave aged Heritage and aged Tomme, bread and butter pickles, toasted sourdough country loaf, focaccia with Baetje goat cheese, lavash, zucchini relish, sherry peach gastrique, smoked tomato jam, pickled dilly beans and broccoli stems

-32-

Goat Chorizo Empanada

Cilantro crème, pickled red onion, red tomato salsa

-12-

Lobster Lasagna

Lobster Bolognese, lobster cream emulsion, tarragon

-16-

Roasted Ozark Forest Mushroom Salad

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

-13-

Buttonwood Farms Confit Chicken Salad

Crop Circle spicy greens, buttermilk crème fraiche dressing, shaved mozzarella, roasted peanuts, pickled red onions

-13-

Farmhaus Carbonara

Tagliatelle, house smoked ham, Fournie Farms broccoli, garlic and thyme cream, butter poached farm egg, shaved Tomme

-21

Gulf Sheepshead

Blackened, spoonbread, roasted Brussels sprouts with Tasso ham, zucchini relish, crystal emulsion

-26-

Buttonwood Farms Turkey Roulade

Turkey sausage and brioche stuffing, roasted garlic potato puree, Brussels sprouts, chicken jus

-23-

Smoked Bacon Wrapped Meatloaf

Smoked, sweet potato mash, roasted Brussels sprouts, tomato merlot, crispy onions, pork and mustard jus

-22-

Jerseyville Dry Aged Filet

Grilled, sweet potato mash, trumpet mushrooms, Fournie broccoli, Farmhaus steak sauce v:5.3

-37-

Kobe Beef Short Ribs

Braised, carrot puree, roasted trumpet mushrooms and baby carrots, braising jus

-32-

This Evening's Desserts:

Pumpkin Pie, crème anglaise, candied pecans, whipped cream

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 U and the number 4, 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.