

FARMHAUS

4.21.2017

Chicken Liver Toast

Sourdough country loaf, confit leeks, cherry and dark poultry jus, mustard greens

-9-

Farmhaus Butcher's Plate

Farmhaus coppa, tasso ham, Yellowfin tuna dip, pork pie, BBQ chicken torchon, Marcoot Jersey Creamery Cave-aged Gouda and Tomme cheeses, raisin-white truffle emulsion, Baetje Farm Bloomsdale with cherry mostarda, honeycomb, focaccia with pickled green tomato, toasted sourdough, fried green tomatoes with buttermilk ranch, bread and butter pickles, pickled dilly beans, pickled green strawberries

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Bowtie Mac 'n Cheese

Handmade farfalle, FH tasso ham, English peas, toasted bread crumbs

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Shaved Brussels Sprout and Belgian Endive Salad

Toasted black walnut, Fuji apples, Baetje Farms Feta, Sandhill honey mustard vinaigrette

-10-

Roasted Ozark Forest Mushroom Salad

Roasted shiitake and oyster mushrooms, Crop Circle spicy greens, Baetje goat cheese, toasted pecans, warm bacon vinaigrette

-13-

Barneгат Light Sea Scallops

Roasted, radish top cream, Double Star Farms braised petite radishes and green asparagus, smoked ham, red wine ham hock reduction

-27-

Atlantic Black Bass

Cornmeal crusted, Missouri rice and hull pea hoppin' john, ramp tops, pickled green tomato relish, red pepper reduction

-26-

Buttonwood Farms Roasted Chicken Breast

Brioche stuffed, cauliflower puree, ramps, roasted cauliflower, chicken gravy

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Smoked Bacon Wrapped Meatloaf

Sweet potato mash, roasted Brussels sprouts, crispy sweet potato, roasted red pepper ketchup

-23-

Newman Farms Pork Loin

Grilled, white bean ragout, oven dried tomatoes, Tuscan kale, Grana Padano emulsion

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Nuener Farms Kobe Filet

Horseradish pomme puree, roasted King Trumpet mushrooms, grilled green asparagus, Farmhaus steak sauce v:5.3

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This Evening's Desserts:

French Toast, Farmhaus brioche, buttermilk ice cream, pistachio brittle, Sugarbush maple syrup

Apple Crostada, vanilla ice cream, 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 W the number 20, 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.