

Double Star Farms Cherry Tomato Bruschetta

Housemade lavash cracker, crispy garlic, pickled red cipolini onions, husk cherries, Marcoot Jersey Creamery mozzarella, garden herbs

-10-

Farmhaus Nachos

Sweet Potato chips, Salemville bleu cheese, red pepper ketchup, bacon lardons, pickled jalapeno

-11-

Farmhaus Butcher's Plate

Farmhaus tasso ham, pork pie, porchetta di testa, smoked hogs head, beef heart pastrami, coppa, Marcoot Jersey Creamery cave-aged Tomme and Gouda cheeses, country loaf, Ivan's figs, smoked apple butter, smoked tomato jam, pickled watermelon rind, bread and butter pickles, pickled dilly beans

-32-

Farmhaus Summer Salad

Fournie Farms squash, green zucchini, eggplant, sweet peppers, Double Star Farms cherry tomatoes, roma beans, Such and Such Farms shishito peppers, tatsoi, FH Ricotta, red wine vinaigrette, lavash cracker

-12-

Roasted Ozark Forest Mushroom Salad

Shiitake and Oyster mushrooms, Such and Such Farms hearty greens, Baetje goat cheese, toasted pecans, warm bacon vinaigrette

-13-

Land and Sea Ravioli

Scallop and cilantro ravioli, goat chorizo, swiss chard, Castelvetro olives, onion crema

-23-

Atlantic Tile Fish

Pan roasted, Such and Such Farms white sweet potato puree, lacinato kale and toasted almond slaw, lemon-anchovy dressing, apple cider gastrique

-28-

Smoked Bacon Wrapped Meatloaf

Russet-Sweet potato mash, Double Star Farms green beans, pork gravy, crispy shallots

-23-

16 Hour Braised A&T Boer Goat Shank

Goat cheese and rosemary polenta, roasted Ozark Forest mushrooms, arugula pesto, pine nut-lemon gremolata, braising jus

-40-

Jerseyville Dry Aged Ribeye

Russet-Sweet potato mash, grilled local roma beans, Farmhaus steak sauce

v:5.3

-40-

This Evening's Desserts:

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

Peach Crème Brûlée, peach compote, shortbread cookie

Pear Upside Down Cake, local Bartlett pears, black walnut granola, rosemary and honey ice cream, vanilla crème fraiche, pear gastrique

Brew for the Kitchen Crew -2-

Today's menu brought to you by:
The letter W the number 36 Chef / Owner Kevin Willmann, Chef Jake Sciales and Chef Michael Frank

Thank you so much for sharing your evening with us!