

SHAREABLES

- ‡ CLASSIC CHEESE CURDS | 15
chipotle ranch & marinara dipping sauce
- ‡ BACON SAMPLER | 18 ☯
thick cut bacon, apple chutney, grain mustard, honey
- ‡ ARTISAN CHEESE BOARD | 18
selection of fair oaks farms' cheeses, preserves, cornichons, apples
add: cured meats +6
- STEAK EMPANADAS | 16
carne picada, havarti pepper cheese, chimichurri sauce, cilantro crema
- RED EMBERS PIZZA | 19
tomato sauce, mozzarella cheese, brisket, italian sausage, pepperoni, red onions, red pepper flakes, sweet drops, scallions
- CHEESE PIZZA | 15
mozzarella cheese, tomato sauce
add: pepperoni +3 | sausage +3
☯ gluten free pizza crust +3
- CORNBREAD MUFFINS | 8
four muffins with whipped honey butter

SOUPS AND SALADS

- ‡ ONION SOUP | 10
fair oaks farms' muenster cheese, house bread, onion crisps, parsley
- SOUP OF THE DAY
rotating special, ask your server for details
CUP 6 | BOWL 8
- SMOKED BRISKET CHILI ☯
shredded fair oaks farms' mixed cheese, sour cream
CUP 8 | BOWL 10
- LITTLE GEM CAESAR SALAD | 14
artisan lettuce, parmesan cheese, herbs and garlic croutons, caesar dressing
- WEDGE SALAD | 13 ☯
iceberg lettuce, blue cheese dressing, bacon, blue cheese crumbles, grape tomatoes, roasted corn, red onions
- HOUSE SALAD | 13 ☯
mixed leaf lettuce, bacon, cheese curds, tomatoes, cucumbers, radishes, ranch dressing
- CRISP ORCHARD SALAD | 14 ☯
belgian endive, frisée, apples, arugula, cranberries, candied pecans, cranberry vinaigrette
- dressings: ranch, french, cranberry vinaigrette, blue cheese, honey mustard, caesar
add: 8oz ribeye steak +19 | grilled salmon +16
grilled or fried chicken +10



BRUNCH FAVORITES

- AVOCADO TOAST | 14
sunny side up eggs, avocado mash, microgreens, bourbon-bacon jam, everything bagel seasoning
add: thick cut bacon +4 | 8oz ribeye steak +19
- APPLE FRENCH TOAST | 16
caramel poached apples, chantilly cream, caramel sauce
- CHICKEN AND WAFFLES | 20
crispy, golden fried chicken perched on a fluffy waffle, drizzled with sweet maple syrup
- FARMERS BISCUITS | 14
homemade biscuits, sausage gravy, bacon, choice of egg
- ‡ BABY DUTCH PANCAKE | 14
fresh berries, berry compote, chantilly cream
- HUEVOS RANCHEROS | 17
corn tortillas, refried beans, salsa, chorizo, avocado, queso fresco, sour cream, sunny side up eggs
- COUNTRY HASH | 17
country ham, bell peppers, onions, hash browns, cheddar cheese, choice of egg, toast
- BISCUITS AND CHICKEN | 20
buttermilk biscuits, fried chicken thigh, country gravy
- HANGOVER BURGER | 21
choice of cheese, over easy egg, pork belly, chipotle aioli

FARMHOUSE LUNCH

- FRIED CHICKEN | 25
half amish chicken, cornbread, coleslaw, cajun gravy
- THE FIRE ROOST | 18
blackened chicken, arugula, tomatoes, caramelized onions, pickles, chipotle aioli, ciabatta bread, fries
- ‡ HOOSIER PORK TENDERLOIN | 16
thick cut hand breaded tenderloin, topped with lettuce, tomato, onion, dijonnaise, coleslaw, fries
- PAN SEARED SALMON | 32 ☯
faroe island salmon, roasted fingerling potatoes, seasonal vegetables, frisée, citrus butter sauce
- ‡ FARMHOUSE BURGER | 19
1/2 pound fresh ground beef, lettuce, tomato, onion, choice of cheese, fries
- SUNRISE STACK BURGER | 22
double smash burger, baconaise, lettuce, tomato, thick cut bacon, fried egg, caramelized onion, american cheese, smoked gouda cheese, brioche bun, fries

- ADD ONS
- thick cut bacon +4 | bacon +2
 - avocado +2 | over easy or fried egg +2
 - gluten free buns +4

- choice of fair oaks farms' cheese:
- cheddar | muenster
 - sweet swiss | havarti pepper
 - smoked gouda | american cheese

STEAK & EGGS



Proudly serving Linz Heritage Angus beef exclusively provided by Meats by Linz.

ON THE PLATE:
COUNTRY POTATOES, TOAST, CHOICE OF EGG

- NY STEAK 7 OZ | 37
a tender cut from the short loin with bold, classic steak flavor and just the right amount of marbling for exceptional taste and tenderness
- FILET MIGNON 8 OZ | 56
the most tender cut from the tenderloin, prized for its delicate beef flavor and signature buttery texture that melts in your mouth
- HAND CUT BEEF RIBEYE 14 OZ | 55
a richly marbled cut from the rib section with intense, umami-forward beef flavor and juicy, mouth-coating richness in every bite

RARE - cool, red center | MEDIUM RARE - warm, red center
MEDIUM - pink throughout | MEDIUM WELL - slightly pink center

À LA CARTE SIDES

- FARM SIDE SALAD | 6
- SAUTÉED SEASONAL VEGETABLES | 8 ☯
- CHARRED BABY CARROTS | 8 ☯
- CHARRED BRUSSELS SPROUTS | 10 ☯
- FAIR OAKS FARMS' MAC & CHEESE | 12
- BAKED POTATO ☯
PLAIN 6 | LOADED 8
- FARMHOUSE FRIES | 6 ☯
- GARLIC MASHED POTATOES | 8 ☯
loaded +2
- ROASTED FINGERLING POTATOES | 8
- SEASONAL FRUIT | 8 ☯

Please notify your server if you have a food allergy.

‡ Farmhouse Favorite ☯ Gluten free items.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to parties of 8 or more.
We kindly request one guest check per table.

DESSERTS

ALL DESSERTS ARE HOMEMADE, AND SHAREABLE!

✦ CARROT CAKE | 14

our beloved house favorite—moist carrot cake packed with crushed walnuts and warm spices, frosted with rich cream cheese icing. It's hearty, nostalgic, and always made from scratch.

add: For an extra sweet finish, try adding a scoop of our butter pecan ice cream for the perfect sweet finish. +6

HOOSIER PIE | 12

an Indiana favorite, this iconic, old-fashioned sugar cream pie is smooth, sweet, and comforting with a texture reminiscent of crème brûlée, but made the humble Hoosier way, using only cream, sugar, and a flaky golden crust. Served chilled, it's the beloved sugar cream pie widely celebrated as the state pie of Indiana.

GRAN'S CHOCOLATE CAKE | 14

a rich, chocolate-lover's dream straight from a cherished family recipe. This decadent cake is layered with deep, moist chocolate and smothered in a thick, fudge-like frosting. It's the kind of dessert that's been passed down and polished off at every family gathering.

DUTCH APPLE CRUMBLE À LA MODE | 12

slow-simmered apples, brown sugar, and warm cinnamon baked beneath a buttery oat crumble and flaky golden crust. Served warm with a scoop of vanilla bean ice cream—a comforting classic that tastes like home, only better.

GLUTEN-FREE COOKIE SKILLET WITH ICE CREAM | 11

baked fresh, served in its own skillet, this warm chocolate chip cookie is golden at the edges, gooey in the center, and made gluten-free! Topped with a scoop of our vanilla bean ice cream—it's a sweet, shareable classic that everyone at the table will love.

DECADENT PEANUT BUTTER PIE | 14

a silky, whipped peanut butter filling nestled in a rich chocolate cookie crust, topped with chopped chocolate and peanut butter confections. Smooth, creamy, and deeply satisfying—the kind of indulgence that never needs an occasion.

ICE CREAM

FAIR OAKS FARMS MILKSHAKE | 9

TRIPLE XXX ROOT BEER FLOAT | 9

FAIR OAKS FARMS ICE CREAM | 8

KID'S SCOOP | 6

ICE CREAM FLAVORS

vanilla bean | chocolate | strawberry | butter pecan | cookies and cream

BEVERAGES

SAN PELLEGRINO | 6

SPECIALTY LEMONADES AND ICED TEAS | 5

blood orange | blueberry | pomegranate | watermelon | strawberry | peach

JUICE | 4

apple | orange | lemonade | cranberry | pineapple

ICED TEA | 4

unsweetened | sweet | sweet raspberry | arnold palmer

POWERADE | 4

mountain berry blast

COKE | DIET COKE | COKE ZERO | SPRITE | MR. PIBB | 4

VANILLA COKE | SHIRLEY TEMPLE | CHERRY COKE | 5

TRIPLE XXX ROOT BEER | 5

100% ARABICA COFFEE / DECAF | 3

fairlife® | 4

whole milk | chocolate milk

BUBBLY MOCKTAILS | 6

strawberry | blueberry

The story of Fair Oaks Farms

Fair Oaks Farms was founded with a simple but powerful mission: to help people reconnect with where their food comes from. When we opened our doors in 2004, it was to share the innovative, responsible farming practices used on today's farms and to spark curiosity about how food is grown, raised, and produced.

That mission has since grown into a vibrant destination where guests of all ages can explore acres of fresh air and fun. Our campus features immersive exhibits, seasonal attractions, educational tours, and events that bring the community together. From weddings to concerts, conferences to school trips, there's something for everyone. The farming practices we showcase are based on those used at the farms we partner with—offering visitors a transparent, science-forward look at modern agriculture in action.

At the heart of it all is The Farmhouse Restaurant—a true taste of Midwest hospitality. Our chefs put a fresh spin on time-honored American comfort food, crafting dishes that are both familiar and delightfully unexpected. Paired with caring service and cozy accommodations at our on-site hotel, The Farmhouse is more than a restaurant. It's a place to gather, relax, and create lasting memories.

For more information, visit us at f Farms.com.

THE
Farmhouse