FARMHOUSE
RESTAURANT

Shareables

CLASSIC CHEESE CURDS | **15**
Farmhouse sauce & marinara dipping sauce.

BACON SAMPLER | **18** GF
Thick cut bacon, apple chutney, honey, grain mustard.

ARTISAN CHEESE BOARD | **18**
Selection of Fair Oaks Farms' cheeses, preserves, cornichons, apples.
add: Cured meats **+6**

CORNBREAD MUFFINS | **8**
Four muffins with whipped honey butter.

WAFFLE | **12**
Fluffy waffle served with honey butter and sweet maple syrup.
add: Bacon **+2** | Sausage **+3**
Choice of eggs **+4**

Soups & 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 GF
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.

HOUSE SALAD | **13** GF
Mixed leaf lettuce, bacon, cheese crumbles, tomatoes, cucumbers, radishes, ranch dressing.

dressings: Ranch, French, Caesar, Blue Cheese, Honey Mustard

add: 8oz Ribeye Steak **+19** | Grilled Salmon **+16**
Grilled or Fried Chicken **+10**
Grilled Shrimp **+10**

Brunch Favorites

BREAKFAST BURRITO | **15**
Chorizo, potatoes, eggs, peppers, onions, cheese served with fries.

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 | **15**
Homemade biscuits, sausage gravy, bacon, choice of eggs.

PANCAKES | **15**
Choice of topping: Cranberry compote & whipped orange mascarpone
OR whipped hazelnut spread.
add: Bacon **+2** | Sausage **+3** | Choice of eggs **+4**

HOOSIER COUNTRY STEAK | **20**
Fried pork tenderloin, biscuits & gravy, with bacon and choice of eggs.

COUNTRY HASH | **17**
Country ham, bell peppers, onions, hash browns, cheddar cheese, choice of eggs, toast.

PATTY MELT | **19**
8oz Fresh ground beef, caramelized onion, mild swiss, toasted sour dough, fries.

BLT | **12**
Thick cut bacon, lettuce, tomato, fries.
Served with avocado crema.

FLOS' FARMERS BREAKFAST | **20**
Ham steak, biscuits & gravy, sausage links and choice of eggs.

Steak & Eggs

PRIME BASEBALL SIRLOIN 8 OZ | **45**
This center cut top sirloin delivers exceptional tenderness and a juicy, full-bodied flavor.

PRIME FILET MIGNON 8 OZ | **63**
The most tender cut from the tenderloin, prized for its delicate beef flavor and signature buttery texture that melts in your mouth.

PRIME 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.

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

On the plate: country potatoes, toast, choice of eggs.

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

Farmhouse Lunch

HOOSIER PORK TENDERLOIN | **16**
Thick cut hand breaded tenderloin, topped with lettuce, tomato, onion, dijonnaise, coleslaw, fries.

FARMHOUSE BURGER | **19**
1/2 Pound fresh ground beef, lettuce, tomato, onion, choice of cheese, fries.

STACK BURGER | **22**
Double smash burger, American cheese, lettuce, tomato, onion, farmhouse sauce, fries.

ADD ONS
Thick cut bacon **+4** | Bacon **+2**
Over easy or fried egg **+3**
Avocado **+2** | GF buns **+4**

PAN SEARED SALMON | **32**
8oz Salmon on a parsnip puree with Brussels sprouts, whiskey glaze, and apple salsa.

FRIED CHICKEN | **25**
Half Amish chicken, cornbread, coleslaw, Cajun ju sauce.

THE FIRE ROOST | **18**
Blackened chicken thighs, lettuce, tomatoes, caramelized onions, pickles, chipotle aioli, ciabatta bread, fries.

Choice of Fair Oaks Farms' cheese:
Cheddar | Muenster | Mild Swiss
Havarti Pepper | American
Smoked Gouda

À la carte sides

FARM SIDE SALAD | **6**

BACON | **2**

SAUTÉED SEASONAL VEGETABLES | **8** GF

PLAIN YOGURT & GRANOLA | **6**

CHOICE OF EGGS | **4**

HASHBROWNS | **6**

FARMHOUSE FRIES | **6** GF

GARLIC MASHED POTATOES | **8** GF
Loaded **+2**

BAKED POTATO GF
PLAIN **6** | LOADED **8**

SAUSAGE LINKS | **4**

SEASONAL FRUIT | **8**

Ice Cream

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

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

VANILLA COKE | CHERRY COKE
SHIRLEY TEMPLE | **5**

TRIPLE XXX ROOT BEER | **5**

100% ARABICA COFFEE / DECAF | **3**

fairlife® | **4**
Whole Milk | Chocolate Milk

BUBBLY MOCKTAILS | **6**
Strawberry | Blueberry

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. Always made from scratch.
add: Add a scoop of our butter pecan ice cream. **+6**

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.

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.

GLUTEN-FREE COOKIE SKILLET GF
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.

PLEASE NOTIFY YOUR SERVER IF YOU HAVE A FOOD ALLERGY.

Farmhouse Favorite GF Gluten free items.

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

**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.*

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