



FARM TABLE

grown NEAR • *made* HERE

weekly specials

FRIDAY FISH + CHIPS

Battered or pan-fried walleye with pickled ramp tartar sauce, cucumber pickles, & thinly sliced cabbage served on a toasted bun; served with kettle chips. 14.

SATURDAY CURDS DAY

Cosmic Wheel Creamery cheese curds from Clear Lake, WI, fried in Spotted Cow beer batter. Served with choice of sauce. 9.

[P I Z Z A]

On a 12" house-made crust using Sunrise Flour Mill pizza flour – serves 2-3. (9" gluten-free crust available – serves 1-2.)

FLANNEL PIZZA

Thinly sliced & roasted beet, rutabaga, parsnip, & smoked ham, with a roasted garlic white sauce. 17.

BEER-BRAISED ONION

Stout caramelized onions, arugula, goat cheese, & a blend of pecorino romano & mozzarella cheeses. 17.

CHEESE

House-made marinara with a smoked cheddar, mozzarella, & cheese curd blend. 15.

[B U R G E R S]

All burgers are grass-fed, ground in-house, come on a toasted bun, & served with kettle chips. Upgrade to fries, seasonal salad, chili, or soup for + 2.

CHEESEBURGER

With cheddar cheese. 12.

BACON CHEDDAR

Peterson's thick-cut bacon with smoked cheddar & dijonaise. 15.

STRAWBERRY BBQ CHEDDAR

Melted cheddar, flat-top-fried onions, & house-made strawberry BBQ sauce. 13.

MUSHROOM SWISS

Sautéed shiitakes, melted swiss, & house-made caramelized onion balsamic jam. 14.

awesome [SAUCE]

HOUSE-MADE | GF + VEG | .75

House Mayo

Spicy Mayo

Bang! Sauce

Green Ranch

Russian Dressing

Strawberry BBQ Sauce

[STARTERS]

SIPPIN' BROTH

Smoked chicken broth for the soul! Sip on a cup before, during, or after your meal! 4.

LOCAL MEAT + CHEESE BOARD

Two local cheeses, summer sausage, pickles, & jam, served with crackers. *Feeds 2-3.* 14.

CREAMY CORN DIP

A warm dip of spiced roasted sweet corn, bell peppers, onion, garlic, bang sauce, sour cream, & smoked cheddar. Served with corn tortilla chips. 8.

SEASONAL SIDE SALAD

A simple side salad, with seasonal garnish & house vinaigrette. 4.

HOUSE PETITE PICKLE PLATE

Seasonally pickled, preserved, & fermented produce. 4.

PICKLED BEET DEVEILED EGGS

Five luscious egg halves filled with bacon fat, whipped yolks, and herbs. 6.

GARLIC CHEESE FRIES

6. ADD awesome sauce + .75

HANDCUT FRIES

5. ADD awesome sauce + .75

— MAKE IT A PICNIC! —
ADD *a bottle of wine!*

[SOUPS]

Comes with bread upon request.

CREAMY CHICKEN, SHIITAKE, & WILD RICE SOUP

CUP 5. | BOWL 8. *gluten-free*

PUMPKIN CHILI

Topped with sour cream. CUP 5. | BOWL 8.
gluten-free + vegan upon request

*Make it Loaded with onions & cheese +1.

[PLATES]

Sandwiches are served with kettle chips. Upgrade to fries, seasonal salad, chili, or soup for + 2.

BRAT BOWL

Mashed potatoes, pork & cabbage, house 'kraut, seared ramp brat, dijonaise, & green ranch. 15.

REUBEN

Corned beef brisket, sauerkraut, Russian dressing, & swiss cheese on our sourdough toasted bread. 13.

EGG SALAD

Farm Table's take on a classic, with house-made mayonnaise, fresh herbs, hard-boiled eggs, & greens on toasted bread. 10.

UNBEETABLE BURGER

Curried beet & wild rice patty, goat cheese, sweet + spicy red pepper jelly, & greens on toasted bun. 13. *vegan upon request*

[SALADS]

ADD protein of your choice!

NOURISH BOWL

Seasonal gigante bean salad, pickled onions, garlic beet hummus, green ranch, & curry beet falafel balls. 13. ADD smoked salmon + 4.
vegan upon request

WILD RICE & WINTER SQUASH SALAD

A dressed wild rice & mushroom pilaf with cashew crunch, shredded cabbage, dried tart cherries, & parmesan served in a roasted squash cup. 13. ADD smoked chicken + 4.
vegan upon request

KALE, APPLE, CHEDDAR SALAD

Curly kale massaged in house dressing, tossed with sliced apples, cheddar, parmesan, tart cherries, onions, & candied roasted sunflower seeds. 13.
ADD hard-boiled egg + 2.

SOUP, SALAD, + BREAD

Seasonal soup & side salad with house-made bread.

* **HYPER-LOCAL ITEM** *