

FARM TABLE

Building soil health and community one plate at a time

Farm Table Foundation is a nonprofit restaurant, learning center, & art gallery with a purpose to rekindle connections between people and local food, local farmers, & the land.

APPETIZERS

BRUSCHETTA

Warm goat cheese with tomato bruschetta & crostini. 12. ●

SUGAR-CURED SALMON BOARD

Bodin's cured salmon, cheese from Cosmic Wheel Creamery, pickled onions & cucumbers, & crostinis. 14. ●

GREEN SIDE SALAD 4. ●●

PICKLED BEET DEVEILED EGGS

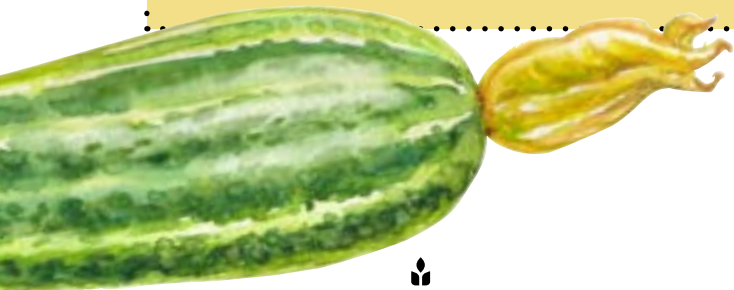
Five luscious egg halves filled with bacon fat, whipped yolks, & herbs. 9. ●●

GARLIC CHEESE FRIES 6.

Smothered in garlic & topped with shaved Cosmic Wheel Creamery sharp cheese. ●
ADD a sauce +1.

HANDCUT FRIES 5. ●●

ADD a sauce +1.



in SEASON:

Tomatoes, Zucchini, Cucumber, Peppers, Corn, Green Beans

Featured [FARM]

WHETSTONE FARM

in Amery, WI, is striving to create a farm system that coexists with the native ecosystem, rather than fighting against it. Thus, they focus on rotational grazing of perennial pasture, managing wooded areas, and growing vegetables with less tillage and fewer inputs. **They are always working toward a balance between production and conservation.**

SOUP

with bread upon request.

ROTATING SOUPS

See our Specials Menu for our seasonal feature. CUP 5. | BOWL 8.

SALAD

SUMMER NOURISH BOWL

Seasonal salad, fresh herbs, maple sunflower crunch, pickled onion, & protein of choice: smoked chicken, sugar-cured salmon, or falafel. 15. ● *vegan upon request*
Pairs well with: Sidekick Chardonnay

SPRING ROLL SALAD

Chilled rice noodles, fresh veggie 'slaw mix, fresh cilantro, mint, & basil, tangy soy sauce, with ginger-lime dressing. 13. ●● *contains fish sauce.* ADD: smoked chicken, sugar-cured salmon, mushrooms, or falafel. +4.

FIVE-MILE SALAD

Fresh (very local) greens, seasonal vegetable garnish, & parmesan with house dressing. 10. ● ADD: smoked chicken, sugar-cured salmon, or falafel. +4.

SOUP, SALAD, + BREAD

Cup of soup & side salad with bread. 10.

PIZZA

On a 12" house-made crust using Sunrise Flour Mill pizza flour — serves 2-3.

BEER-BRAISED ONION

Beer-caramelized onions, arugula, goat cheese, & a blend of parmesan & mozzarella cheeses. 17.

CHEESE

House-made marinara with smoked cheddar, mozzarella, & cheese curds. 15. *gluten-free* 13.
ADD minced garlic & parmesan +1.

DIETARY KEY:

- dairy-free
- gluten-free
- gluten-free upon request

HYPER-LOCAL



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

weekly
[SPECIALS]

FISH FRIDAY!

WALLEYE SAMMY

Battered walleye with pickled ramp scape sauce, cucumber pickles, & thinly sliced cabbage served on a toasted bun; served with kettle chips. 14. • *Substitute fries, seasonal salad, or soup for + 2.*

WALLEYE FINGERS DINNER

Tender walleye in house-made batter with garlic scape tartar sauce & lemon. Served with chips. 19. • *Substitute fries, seasonal salad, or soup for + 2.*

SATURDAY CURDS DAY

Cosmic Wheel Creamery cheese curds from Clear Lake, WI, fried in Spotted Cow beer batter. 10.
ADD dipping honey +1.

featured FARM:

COSMIC WHEEL CREAMERY

Cosmic Wheel Creamery is part of Turnip Rock Farm in Clear Lake, WI. The creamery is woven into a **farm ecosystem**, including their small herd of **100% grass-fed cows** which produce the milk that's transformed into **small-batch artisan cheeses**. Turnip Rock raises organic vegetables using **intensive, low-till methods**; their farming practices **aim to develop soil and provide flavorful, nutrient-dense vegetables** which they sell through their CSA and at farmer's markets. We're grateful to have Turnip Rock and Cosmic Wheel as part of the ecosystem of farms that feeds this community!

awesome
[SAUCE]

HOUSE-MADE | GF + VEG | 1.

House Mayo

Spicy Mayo

Green Ranch

Local Honey

Russian Dressing

Balsamic Onion Jam

Strawberry BBQ Sauce

SANDWICHES

Sandwiches are served with kettle chips.

Substitute fries, seasonal salad, or soup for + 2.

REUBEN

Corned beef, sauerkraut, Russian dressing, & swiss cheese on toasted rye bread. 15. •

BLT

The best dang local tomatoes, thick-cut bacon, lettuce, & a schmear of our bacon fat deviled egg filling. 14. •

BURGERS

Peterson's grass-fed beef served on a toasted bun & with kettle chips. • Substitute fries, seasonal salad, or soup for + 2. ADD lettuce, tomato, & onion on beef burgers for +1.25.

CHEESEBURGER

With cheddar cheese. 13.

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. 14.

NORTHWOOD MUSHROOM SWISS

Sautéed shiitakes, melted swiss, & house-made caramelized onion balsamic jam. 15.

Pairs well with: Space Force IPA

VEGETARIAN MUSHROOM BURGER

Marinated mushroom steak with lettuce, tomato, onion, & melted Cosmic Wheel cheese. 13.

SUPPER

Available after 3 PM, Thursday–Saturday

FROM THE PASTURE

Choice of Peterson's Craftsman Meats 6-ounce tenderloin or 12-ounce ribeye. Ask your server about tonight's preparation. tenderloin 32. | ribeye 28.

Pairs well with: Cabernet Sauvignon

FROM THE FIELD

Veggies are the star! Ask your server about tonight's offerings. 22.

CHEF'S CHOICE

Features a local fillet or cut of meat—Chef Sarah's choice! *market price*

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