

SHAREABLES


CHORIZO BRUSSELLS SPROUTS | 16 
red pepper drops, parmesan cheese, hot honey,
lemon zest, chorizo

CHIMICHURRI STEAK TACOS | 19 
charred corn tortillas, steak, pickled onions, jalapeños,
avocado, queso fresco, chimichurri,
cilantro jalapeño sauce

CLASSIC CHEESE CURDS | 15
chipotle ranch & marinara dipping sauce

BACON SAMPLER | 18 
pork belly, apple chutney, grain mustard, honey

CLASSIC WINGS | 17
crispy, juicy chicken wings with that perfect snap when
you bite through the golden skin.
choice of sauce: cilantro-habanero | bbq
garlic parmesan | buffalo

SHRIMP CEVICHE | 17 
cooked jumbo shrimp, jalapeño sauce, onions, cilantro,
corn, tomatoes, avocado, topos

ARTISAN CHEESE BOARD | 18
selection of fair oaks farms' cheeses, preserves,
cornichons, apples
add: cured meats +6


SOUPS AND SALADS


ONION SOUP | 10
fair oaks farms' muenster cheese, house bread,
onion crisp, 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

CAESAR SALAD | 13
romaine lettuce, heirloom tomatoes, shaved
red onions, parmesan, herbs & garlic croutons,
caesar dressing

HOOSIER | 13 
mixed leaf lettuces, avocado, tomatoes, corn, soy beans,
bell peppers, fair oaks farms' havarti pepper cheese,
onions, cilantro, lime vinaigrette, tortilla strips

WEDGE SALAD | 13 
iceberg lettuce, blue cheese dressing, bacon,
blue cheese crumbles, grape tomatoes, roasted
corn, red onions

CAPRESE | 16 
watermelon, blue berries, ciliegini mozzarella,
basil, heirloom tomatoes, arugula, olive oil,
balsamic glaze

add: 8oz ribeye steak +19 | grilled salmon +16
shrimp +12 | grilled or fried chicken +10

THE Farmhouse SM

CONTEMPORARY CLASSICS


PESTO PASTA | 22
pappardelle pasta, creamy pesto sauce, cherry
tomatoes, parmesan cheese, pepper flakes
add: 8oz ribeye steak +19 | chicken breast +10
salmon +16 | shrimp +12

MARGHERITA PIZZA | 17
heirloom tomatoes, ciliegine mozzarella,
fresh basil

CHEESE PIZZA | 15
mozzarella cheese, tomato sauce
add: pepperoni +3 | sausage +3

 gluten free pizza crust +3

FRIED CHICKEN | 25
half amish chicken, cornbread casserole,
coleslaw, cajun gravy

PAN SEARED SALMON | 32 
faroe island salmon, succotash,
cream corn sauce


**COWBOY STYLE
GRILLED CHICKEN | 18**
mesquite chicken, bbq sauce, pork belly,
lettuce, jalapeños, pickles, onion crisps,
on a pretzel bun, fries


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


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

SMOKED BRISKET RAGU PASTA | 28
shredded brisket, pappardelle pasta,
ragu sauce, parmesan cheese

BACON WRAPPED MEATLOAF | 24
mashed potato, baby carrots, wild mushroom
sauce, onion crisps

BRAISED PORK SHANK | 36 
mashed potato, adobo sauce,
pickled onions

CILANTRO ROASTED CHICKEN | 26 
half amish chicken, blistered fingerling
potatoes, red pepper drops, brussels sprouts,
cilantro sauce

PISTACHIO CRUSTED SEA BASS | 46 
fingerling potatoes, tomatoes,
brown butter-lemon sauce, chorizo

HANDHELDS

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

SMOKEY BOURBON BURGER | 21
1/2 pound fresh ground beef, arugula,
garlic aioli, smoked gouda,
bourbon-bacon-tomato jam, fries

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

BUTCHER BLOCK



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

ALL BUTCHER BLOCK DINNERS COME WITH CHOICE OF 2 SIDES
garlic mashed potatoes | baked potato | fries
sautéed seasonal vegetables | farm or caesar salad

BONE IN PORK CHOP | 40
a thick-cut, bone-in chop with robust pork flavor and tender, juicy meat
that's perfectly seared for maximum taste

NY STEAK 14 OZ | 50
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

COWBOY RIBEYE 22 OZ | MP
a thick-cut, bone-in ribeye with dramatic presentation and even
bolder, more intense beef flavor enhanced by cooking on the bone

ADD ONS
sautéed mushrooms and onion +6
garden chimichurri sauce +4
parmesan crust | blue cheese crust +4

ALL STEAKS SERVED WITH STEAK BUTTER.

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

À LA CARTE SIDES

SIDE SALAD | 6
farm | caesar

SAUTÉED SEASONAL VEGETABLES | 8 

CHARRED BABY CARROTS | 8

CHARRED BRUSSELLS SPROUTS | 10 

CORNBREAD CASSEROLE | 10
with whipped butter

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 

If you have a food allergy, please notify a manager.

 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. Try it with a scoop of our butter pecan ice cream for the perfect sweet finish.

CHANTILLY CAKE | 14

a tender white cake layered with creamy mascarpone frosting and a generous swirl of house-made berry sauce. It's simple and full of down-home flavor—just like something Grandma would've made with summer berries and a light touch.

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.

APPLE PIE À LA MODE | 12

slow-simmered apples with warm cinnamon and brown sugar, tucked into a flaky, golden crust and baked fresh. Served warm with a generous scoop of our vanilla bean ice cream—it's everything a classic pie should be, straight from the oven and straight from the heart.

COOKIE SKILLET WITH ICE CREAM | 11

fresh from the oven and served in its own little skillet, this giant chocolate chip cookie is golden on the edges, gooey in the center, and made to share. Topped with a scoop of our vanilla bean ice cream, it's a sweet, messy, memory-making treat the whole table will love.

☯ gluten free cookie available

ICE CREAM

FAIR OAKS FARMS MILKSHAKE | 9

TRIPLE X 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

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 fofarms.com.

THE
Farmhouse