

FARMER

IN THE

Dells

Restaurant & Silo Bar

Breakfast | Served from 7AM - 12PM

Cooked the way it should be.
We use Midwest beef tallow in our fryers.

BEVERAGES

Freshly Squeezed Valencia Orange Juice
12oz | 16oz

- Bella Goose Coffee Regular or Decaf
- Espresso
- Cappuccino
- Latte
- Add Flavors (Chocolate, Caramel, Vanilla)
- Hot Tea
- Milk
- Chocolate Milk
- Soda (Pepsi Products)

BAR DRINKS

- Mimosa
Scarpetta Prosecco , Fresh Squeezed Orange Juice
- Phillips Screwdriver
Fieldnotes Vodka, Fresh Squeezed Orange Juice
- Flathead Screwdriver
Fieldnotes Vodka, Fresh Squeezed Orange Juice, Ginger Beer
- Bloody Mary
Fieldnotes Vodka, House-Made Bloody Mary Mix
- Limoncello Spritz
Pallini Limoncello, House Prosecco Champagne, Club Soda (Available with Pallini Limonzero NA Cello)
- Peach Bellini
House Prosecco Champagne, Peach Puree
- Irish Coffee
Tullamore D.E.W., Baileys Irish Cream, Fresh Brewed Coffee

SIDES

- Add-On (1) Egg
- Side Applewood (2) Bacon
- Side Sausage (2) Links
- Smoked Honey Ham
- Hashbrowns
- Breakfast Potatoes
- Fresh Cut Fruit
- Apple Slices
- Avocado
- Add-On Pancake
- Side of Toast
- Oats
- Toasted Bagel and Cream Cheese
- Whipped Cream

HEN HOUSE SPECIALTIES

Served with Hashbrowns or Breakfast Potatoes, and Toast Choice (Multi-Grain, Sourdough, White, English Muffin)

2 Eggs Any Style *
Applewood Bacon or Sausage Links

Country Chopped Steak & Eggs*
Short Rib, Brisket, Chuck Blend “Meats By Linz”
6oz Patty, Country Gravy and 2 Eggs Any Style

Wisconsin Skillet
2 Eggs, Sliced Klements Bratwurst, Wisconsin Cheddar, Onion, and Bell Pepper, Served over Potato Choice

Cheesehead Omelet
3-Egg Omelet, Wisconsin Cheddar, Swiss, Parmesan, Honey Ham, Onion, Bell Pepper and Chives


Garden Omelet 
3-Egg Omelet, Onion, Bell Pepper, Mushrooms, Roma Tomatoes, Baby Spinach and Swiss Cheese

Rancher’s Skillet
2 Eggs, Applewood Bacon, Sausage, Onion, Bell Pepper, Mushrooms, Roma Tomatoes, American Cheese, Served over Potato Choice

FARMHOUSE PLATES

Served with Hashbrowns or Fresh Fruit

Avocado Toast *
Smashed Whole Avocados, Poached Egg, Sourdough Toast, Pico de Gallo

Farmstand Eggs Benedict * 
Poached Egg, Shaved Honey Ham, Arugula, Roma Tomato, Hollandaise, English Muffin

Rooster Wrap
Scrambled Eggs, Cheddar, Sausage, Bell Pepper, Onion, Sundried Tomato Tortilla, Pico de Gallo

Farmer’s Frittata  
Mushrooms, Goat Cheese, Applewood Bacon, Spinach, Pico de Gallo, Chives

SCRATCH KITCHEN FAVORITES

Served with Fresh Fruit

The Silo Stack
Made From Scratch Buttermilk Pancakes
Served with Butter, Powdered Sugar, Maple Syrup, and Whipped Cream

Choice of Traditional, Chocolate Chip, Strawberry, Blueberry

Original Belgian Waffle
Served with Butter, Powdered Sugar, Maple Syrup, and Whipped Cream

Choice of Traditional, Chocolate Chip, Strawberry, Blueberry

Vanilla Bean French Toast
Texas Toast, Butter, Maple Syrup, Powdered Sugar, and Whipped Cream

Choice of Traditional, Chocolate Chip, Strawberry, Blueberry

Country Biscuits & Gravy
House-Made Buttermilk Biscuit, Herbed Sausage Gravy, Parmesan Add Egg Topper

YOUNG FARMERS

Kids Cakes
Served with Bacon
Add chocolate chips +1

French Toast
Served with Bacon
Add chocolate chips

Farmhands Breakfast Platter
1 Egg, Bacon or Sausage, Hashbrowns, and Toast Choice (Multi-Grain, Sourdough, White, English Muffin)

 Fresh Cut Fruit

Kids Beverages

Freshly Squeezed Valencia Orange Juice
12oz | 16oz

- Milk
- Chocolate Milk
- Soda (Pepsi Products)

 Gluten Free  Vegetarian  House Specialty

Not all ingredients are listed; alert your server to any allergies. Consumer Advisory: * Items may be served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices subject to change.









A NOTE FROM THE CHEF

Each dish you’ll enjoy today is rooted in the farms, forests, and waters of Wisconsin. From heirloom vegetables to artisan cheeses, we’re proud to share the honest flavors of the Midwest with every guest.

From the Kitchen, Chef Kevin



 1.2+ million dairy cows call Wisconsin home.	 Beekeepers harvest 3M+ lbs. of honey annually.	 600+ types of cheese are made here.
 Over 64,000 farms cover half the state’s land.	 Door County grows millions of cherries.	 Nothing pairs better than beer & cheese.

GENUINE WISCONSIN SPIRIT



We’re thrilled to introduce our very own private-label spirits, crafted in partnership with La Crosse Distillery—bringing a unique, locally made touch to our bar and your glass.

La Crosse, WI



Locally Sourced. Traditionally Distilled.

TenHead Spirits blends Wisconsin dairy, hard work, and great taste into something truly special. And we’re proud to share it with you.

Mosinee, WI

A FAMILY BUSINESS, A LASTING LEGACY

At our core, our hotel and restaurant group is a family—made up of relatives, friends, and longtime partners who share a love of hospitality. Travel has always been a source of inspiration for us. Whether it’s a great meal, a thoughtful design detail, or a memorable interaction, we notice the little things that make a stay special and bring those ideas home. For us, this isn’t work—it’s simply how we live.

When the chance came to reimagine this property, we knew it was the right fit. Many of us remembered the hotel and restaurant and its previous owners, so it felt like a natural continuation of the story. Most of the staff stayed with us during construction, working right alongside us and showing incredible loyalty and work ethic. Calling it The Wisconsin Hotel and naming the restaurant The Farmer in the Dells was an easy choice—we wanted it to reflect the pride we feel for our state and for our Wisconsin Dells/Lake Delton community.

We pour a lot of thought into design, often choosing unique features that push the limits of what’s possible, always keeping our guests’ experience as the driving force behind everything we do. Every project depends on strong partnerships, and we’re grateful to work alongside people who share our commitment to detail and creativity.

For our family, this hotel and restaurant are more than just business. As Andy put it: “It’s a full circle moment for us. The Wisconsin Hotel carries forward the spirit of our family’s tourism businesses going back five generations—a project to remember for our family and for Wisconsin tourism.”

We hope every visit feels like coming home. Thank you for letting us share our passion, our story, and our love for Wisconsin with you.

Welcome to our table.

MILLIREN’S MAPLE SYRUP

From Our Taps, To Your Table

Arkansaw, WI – Milliren Maple Syrup was founded in 1955 by Giles and Shirley Milliren. Three generations later, they still craft rich, flavorful syrup, producing almost 7,000 gallons annually. We’re thrilled to feature their delicious maple syrup in our Old Fashioned recipes.

Carr Valley CHEESE

100 Years of Wisconsin Cheese Craft

LaValle, WI – Family-owned for over a century, Carr Valley Cheese is a Wisconsin tradition, crafting cheese the old-fashioned way in the rolling hills of central Wisconsin. We’re proud to serve their famous cheese curds on our menu.

BELLA GOOSE COFFEE

Sip Something Special

Wisconsin Dells, WI – We proudly serve Bella Goose Coffee exclusively in our restaurant, crafted from carefully selected beans for a rich, smooth flavor you won’t find elsewhere. Each cup is brewed with care, adding a warm, welcoming touch to your dining experience. Savored on its own or with one of our signature dishes, it’s more than a beverage—it’s a moment of comfort and connection at your table.



J. Henry & SONS

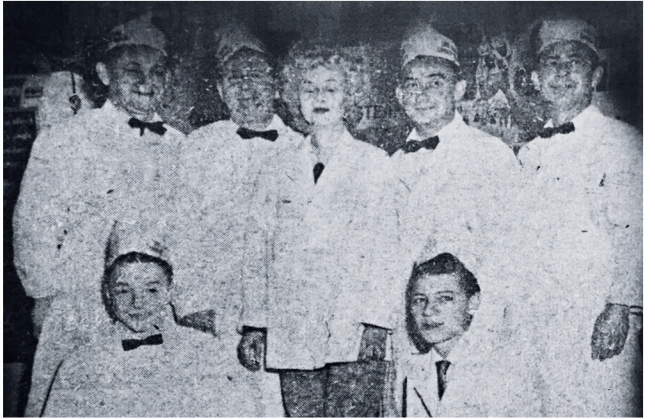
Reward YOURSELF...

with the fruits of our labor
Proudly made in Dane, WI

Find it in our Gift Store.

Quality Cuts, Generations in the Making

The small, neighborhood butcher shop began as a family business, with Martin Linz known for his personal touch—a focus the company continues to uphold today. Built on the values of consistency, quality, and integrity, the business has grown into a trusted source of premium beef. Farmer in the Dells proudly serves their Linz Heritage Angus beef, expertly aged and cut to ensure every dish delivers exceptional flavor and quality.



PUBLIC NOTICE:
Rooftop Bar – Coming Soon



Handcrafted cocktails at the **SILO BAR**

Stop in for artisanal spirits and local flavors!

MISC. FOR SALE

Locally crafted foods, artisanal goods, and small-batch specialties. Perfect for gifts or bringing home a piece of Wisconsin. Available at our gift store.

Something Special from Wisconsin

FOR RENT

Host your next meeting or conference in our modern, versatile spaces.

State-of-the-art technology, custom catering, and a dedicated event team.

Call Group Sales:
608-254-2285

EXTRA! EXTRA!

Don’t miss out on the latest news, special offers, and tasty updates from our Farmer in the Dells & Silo Bar.

