

FARMER IN THE Dells

Restaurant & Silo Bar

Dinner Served from 4PM - 9PM

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

SHARES

Nana's Cheese Bread

Crusty French Bread, Five Cheese Blend, Roasted Garlic Butter, Herbed Aioli Spread, Chives

Pretzel Twists

House-Made Soft Pretzel Twists, Wisconsin Beer, Smoked Gouda Cheese Sauce, Whole Grain Mustard Sauce

Crispy Flowers & Sprouts

Cauliflower and Brussel Sprouts, Parmesan Cheese, Spiced Pecans, Balsamic Reduction

Wisconsin Smoked Bacon

Bourbon Cherry Lacquer, Luxardo Dark Cherries, Orange Zest, Blackberry Chutney

Hayfire Shrimp

Lightly Battered Shrimp, Sriracha Aioli, Scallions, Sesame Seeds

Crispy Chicken Tenderloin

3 Tenders, Hand Dipped in Our Unique Spice Blend; Dipping Sauces: Spicy Peach, Buttermilk Ranch, Bourbon BBQ, Whole Grain Mustard Sauce

Wings

Jumbo Marinated Chicken Wings, Served Naked or Tossed in Buffalo, Bourbon BBQ, Sweet Chili, or Spicy Peach - The House Favorite! 6 wings 12 wings

Wisconsin Cheese Curds

Carr Valley Cheddar Curds, Hand-Dipped, Buttermilk Ranch, Sriracha Aioli

GARDEN & THE KETTLE

Baked French Onion

Rich Red Wine Veal Stock, Garlic Crostini, Smoked Provolone and Fresh Herbs · 12oz Crock

Soup Du Jour

Chef's Selected Soup of the Day
Cup | Bowl

Fennel & The Goat

Shaved Fennel, Baby Arugula, Herbed Chèvre, Honey Crisp Apple, Spiced Pecans, Heirloom Tomatoes, Sweet Red Beets, and House Balsamic Vinaigrette

Midwest Wedge Salad

Baby Iceberg Wedge, Wisconsin Bleu Cheese, Applewood Bacon, Heirloom Tomatoes, Shallot, and Dressing Choice

Caesar Salad

Chopped Romaine Hearts, Fresh Shredded Parmesan, Shaved Brussel Sprouts, Garlic Croutons, Heirloom Tomatoes and House Crafted Caesar

Avocado Chop Salad

Romaine Chiffonade, Avocado, Applewood Bacon, Wisconsin Bleu Cheese, Egg, Tomato, Crisp Shallot, Buttermilk Ranch

Add To Any Salad: Grilled Chicken Breast, Buffalo Chicken Thigh, Sautéed Shrimp, Salmon*

SIDES

Fries	Smoked Mac & Cheese
Sweet Potato Fries	Cauliflower
Baked Potato	Seasonal Vegetables
Farm Mashed Potatoes	Side Garden Salad
Brussel Sprouts	Side Caesar Salad

HANDHELDS

Served with Fries. Substitute with Sweet Potato Fries or Smoked Mac & Cheese, Soup du Jour or Side Salad. Our Burgers are a 6oz Linz Gourmet Short Rib, Brisket, Chuck Blend.

The Clucker

6oz Grilled Chicken Breast, Crisp Greens, Tomato, Honey Dijon Aioli, Toasted Ciabatta

The Peachy Thigh

Crispy Chicken Thigh, Spicy Peach Glaze, Apple Slaw, Toasted Ciabatta

The Wisconsin Melt

12-hour Roasted Sirloin Sliced Thin, Swiss, Caramelized Onions and Rosemary Au Jus on a Toasted French Roll

The Badger Classic Burger *

A Timeless Favorite Done Right. Served on a Seeded Bakery Bun Add Swiss, American or Wisconsin Cheddar Cheese

Silo Burger *

Applewood Bacon, Wisconsin Cheddar, Fried Onion Rings, Bourbon BBQ, Crisp Greens, Sliced Tomato, Seeded Bakery Bun

The Haymaker Burger *

Swiss, Avocado, Applewood Bacon, Sunny Egg, Crisp Greens, Sliced Tomato, Seeded Bakery Bun

CHICKEN COOP SPECIALTIES

Chicken Pot Pie

Chicken Velouté, Garden Vegetable Blend, Buttery Flaky Pastry Top

Smoked Mac & Cheese

Smoked Gouda Cheese Sauce, Cavatappi Pasta, Applewood Bacon, Chives, Toasted Panko

Smoked Mac & Cheese Add Ons: Grilled Chicken Breast | Buffalo Chicken Thigh | Fried Buffalo Shrimp | Sautéed Shrimp

Crispy Chicken Tenderloin

3 Tenders, Hand Dipped in Our Unique Spice Blend. Served with Apple Slaw and Fries. Dipping Sauces: Spicy Peach, Buttermilk Ranch, Bourbon BBQ, Whole Grain Mustard Sauce

Farmhouse Broasted Chicken

4 pieces, Hand Dipped in Our Unique Spice Blend. Served with Apple Slaw and Choice of Farm Mashed Potatoes, Fries or Smoked Mac & Cheese

Guaranteed All White Meat | Guaranteed All Dark Meat

THE PASTURE

 Farmer in the Dells proudly serves Linz Heritage Angus beef that is expertly aged and cut by Meats by Linz.

Includes Soup du Jour or a House Salad. Served with Chef's Seasonal Vegetable and Choice of Farm Mashed Potatoes, Smoked Mac & Cheese, Baked Potato or Fries. Upgrade to: Baked French Onion | Small Specialty Salad | Loaded Baked Potato with Applewood Bacon, Scallions, and Aged Cheddar

14oz Ribeye *

8oz Filet *

Steak Enhancements

Shallot Truffle Butter	Chimichurri	Grilled Onions
Port Wine Demi Glace	Sautéed Mushroom Blend	(3) Tempura Shrimp

SPECIALTY ENTREES

Includes Soup du Jour or a House Salad. Upgrade to: Baked French Onion | Small Specialty Salad.

Wisconsin Salmon *

Grilled Superior Fresh Salmon, Sustainably Raised in Hixton, WI. **J Henry Bourbon** Glaze, Parsnip Purée, Sautéed Greens and, Farm Mashed Potatoes

10oz Bone In Pork Chop *

Charbroiled, Apple Gastrique, Farm Mashed Potatoes

Braised Short Rib

Port Wine Peppercorn Cream Sauce, Mushroom Blend, Applewood Bacon, Shallot, Pappardelle Pasta

Shrimp Piccata

Sauteed Shrimp, Lemon Caper Butter Sauce, Shallots, Chili Flake, Linguini, Parmesan

THIN CRUST, HAND-MADE PIZZA

Specialty Pizzas (Deductions Only Please) Gluten Free Crust 12"

Home on the Range

Pepperoni, Fennel Sausage, Bacon, Chili Oil, Chives
12" | 16"

Barnyard Supreme

Fennel Sausage, Pepperoni, Mushrooms, Bell Pepper, Onions, Black Olives
12" | 16"

This Little Piggy

Jones Smoked Ham, Applewood Bacon, Red Onion, Pineapple, Tajin
12" | 16"

The Cheese Stands Alone (Until You Make It Your Own)

Topping Choices- Fennel Sausage, Pepperoni, Ham, Bacon, Chicken Breast, Mushrooms, Onion, Green Pepper, Tomato, Spinach, Baby Arugula, Black Olives, Pineapple, Fresh Garlic, Extra Cheese, Chili Flake, Fresh Mozzarella, Fresh Oregano, Basil, Buffalo Sauce, Extra Red Sauce, Chives, Scallions

12" | 16" | Gluten Free 12" Crust

The Garden

Chef's Mushroom Blend, Bell Pepper, Onion, Tomato, Black Olives, Baby Spinach
12" | 16"

The Barn Burner

Lightly Battered Shrimp, Sriracha Aioli, Baby Arugula, Scallions, Sesame Seeds
12" | 16"

Margherita

Fresh Mozzarella, Roasted Garlic, Basil, Heirloom Tomatoes, Oregano, Balsamic Reduction
12" | 16"

FRIDAY FISH FRY

Includes Apple Slaw, Tartar Sauce & Lemon. Served with Choice of Farm Mashed Potatoes, Baked Potato, or Fries

Fish Fry

Broiled or Deep Fried

Herb Crusted Icelandic Cod

with Lemon Beurre Blanc

Canadian Walleye

Lightly Battered or Broiled

SATURDAY HERB CRUSTED PRIME RIB

12-Hour Slow Roasted, Rosemary Au Jus Served with Seasonal Vegetable, Soup or Salad and Choice of Farm Mashed Potatoes, Baked Potato, or Fries

12oz

16oz

FARMHOUSE FINISHES

Strawberry Shortcake

Fluffy Buttermilk Shortcake, Layered with Macerated Strawberries, and Fresh Whipped Cream

Seasonal Fruit Crisp

Oats, Cinnamon, Nutmeg Spiced Streusel, Fresh Fruit, Vanilla Ice Cream and Fresh Whipped Cream

Wisconsin Cream Puff

Fresh Whipped Cream, Raspberry Sauce, Powdered Sugar

Snickers Mud Pie

Chef's Favorite! Oreo Cookie Crust, Peanut Butter Mousse, Caramel, Snicker pieces, Chocolate Ganache Topped with Fresh Whipped Cream

Cookie Skillet

Jumbo Chocolate Chip Cookie, House Made with Real Butter, Topped with Vanilla Ice Cream and Fresh Whipped Cream

Flourless Chocolate Cake

Belgian Chocolate Fudge & Ganache Layered Cake. A Savory Gluten Free Option

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.



THE WISCONSIN TABLE

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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

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.

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.

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.

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.

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



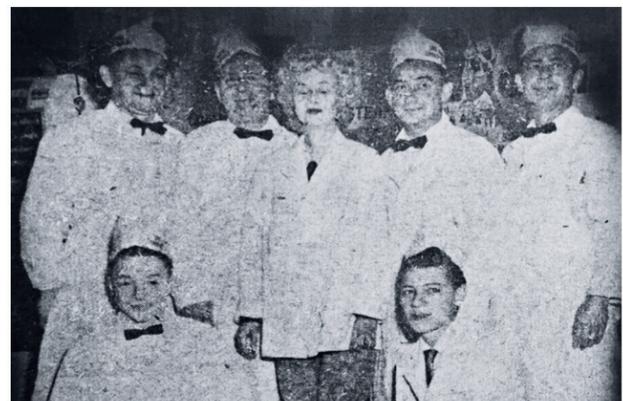
Locally Sourced. Traditionally Distilled.

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

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.



FOR RENT

Plan your next meeting or conference in our modern, versatile spaces. Enjoy custom catering and support from our dedicated event team to make your event truly exceptional.

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.

