FARMER IN THE Dells

Restaurant & Silo Bar

Lunch Starts at 11:30AM | Dinner Starts at 4:00PM

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 · 12

Pretzel Twists
House-Made Soft Pretzel Twists, Wisconsin Beer, Smoked Gouda Cheese Sauce, Whole Grain Mustard Sauce · 13

Crispy Flowers & Sprouts
Cauliflower and Brussel Sprouts, Parmesan Cheese, Spiced Pecans, Balsamic Reduction · 14

Crab & Corn Dip
Sweet Snow and Lump Crab Meat, Wisconsin Cream Cheese, Fire Roasted Corn, Cilantro, Jalapeno, Garlic, Panko. Flat Bread and Fresh Carrots and Celery for Dipping · 16

Hayfire Shrimp
Lightly Battered Shrimp, Sriracha Aioli, Scallions, Sesame Seeds · 16

Wings
Jumbo Marinated Chicken Wings, Served Naked or Tossed in Buffalo, Bourbon BBQ, Sweet Chili, or Spicy Peach - The House Favorite! 6 wings · 16 12 wings · 29

Wisconsin Cheese Curds
Carr Valley Cheddar Curds, Hand-Dipped, Buttermilk Ranch, Sriracha Aioli · 14

GARDEN & THE KETTLE

Baked French Onion
Rich Red Wine Veal Stock, Garlic Crostini, Smoked Provolone and Fresh Herbs · 12oz Crock · 8

Soup Du Jour
Chef's Selected Soup of the Day
Cup · 5 | Bowl · 7

Fennel & The Goat
Shaved Fennel, Baby Arugula, Wild Berry Chèvre, Honey Crisp Apple, Spiced Pecans, Heirloom Tomatoes, Sweet Red Beets, and House Balsamic Vinaigrette · 19

Midwest Wedge Salad
Baby Iceberg Wedge, Wisconsin Bleu Cheese, Applewood Bacon, Heirloom Tomatoes, Shallot, and Dressing Choice · 14

Caesar Salad
Chopped Romaine Hearts, Fresh Shredded Parmesan, Shaved Brussel Sprouts, Garlic Croutons, Heirloom Tomatoes and House Crafted Caesar · 15

Avocado Chop Salad
Romaine Chiffonade, Avocado, Applewood Bacon, Wisconsin Bleu Cheese, Egg, Tomato, Crisp Shallot, Buttermilk Ranch · 19

Add To Any Salad: Grilled Chicken Breast +8 or Salmon* +14

SIDES

Fries · 5
Sweet Potato Fries · 6
Farm Mashed Potatoes · 5
Brussel Sprouts · 6
Cauliflower · 6
Smoked Mac & Cheese · 6
Seasonal Vegetables · 5
Side Garden Salad · 7
Side Caesar Salad · 8

HANDHELDS

Served with Fries. Substitute with Sweet Potato Fries or Smoked Mac & Cheese, Soup du Jour or Side Salad +2. 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 · 16

The Peachy Thigh
Crispy Chicken Thigh, Spicy Peach Glaze, Apple Slaw, Toasted Ciabatta · 17

The Wisconsin Melt
12-hour Roasted Sirloin Sliced Thin, Swiss, Caramelized Onions and Rosemary Au Jus on a Toasted French Roll · 20

Silo Burger*
Applewood Bacon, Wisconsin Cheddar, Fried Onion Rings, Bourbon BBQ, Crisp Greens, Sliced Tomato, Seeded Bakery Bun · 21

The Badger Classic Burger*
A Timeless Favorite Done Right. Served on a Seeded Bakery Bun · 17
Add Swiss, American or Wisconsin Cheddar Cheese +2

Honey BLTA
Thick Cut Sweet Applewood Bacon, Avocado, Tomato, Crisp Lettuce, Honey Aioli, Texas Toast · 18

CHICKEN COOP SPECIALTIES

Chicken Broccoli Alfredo
Grilled Chicken Breast, Linguini, Sautéed Broccoli, Pecorino, Roasted Garlic, Chablis White Wine, Wisconsin Cream. Served with Flatbread and Olive Oil · 28

Chicken Pot Pie
Chicken Velouté, Garden Vegetable Blend, Buttery Flaky Pastry Top ·18

Smoked Mac & Cheese
Smoked Gouda Cheese Sauce, Cavatappi Pasta, Applewood Bacon, Chives, Toasted Panko · 18

Smoked Mac & Cheese Add On: Grilled Chicken Breast +8

Crispy Chicken Tenderloin
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 · 18 Additional Sauce +1

Kilbourn Fried 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 · 24

Guaranteed All White Meat +3 | Guaranteed All Dark Meat +3

THIN CRUST, HAND-MADE PIZZA

Specialty Pizzas (Deductions Only Please) Gluten Free Crust 12" +3

Home on the Range
Pepperoni, Fennel Sausage, Bacon, Chili Oil, Chives
12" · 19 | 16" · 28

Harvest Moon Supreme
Fennel Sausage, Pepperoni, Mushrooms, Bell Pepper, Onions, Black Olives
12" · 20 | 16" · 28

This Little Piggy
Jones Smoked Ham, Applewood Bacon, Red Onion, Pineapple, Tajin
12" · 19 | 16" · 28

The Garden
Chef's Mushroom Blend, Bell Pepper, Onion, Tomato, Black Olives, Baby Spinach
12" · 19 | 16" · 28

The Barn Burner
Lightly Battered Shrimp, Sriracha Aioli, Baby Arugula, Scallions, Sesame Seeds
12" · 22 | 16" · 30

Margherita
Fresh Mozzarella, Roasted Garlic, Basil, Heirloom Tomatoes, Oregano, Balsamic Reduction
12" · 18 | 16" · 26

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 "· 15 | 16"· 19 | Gluten Free 12" Crust +3 Additional Toppings: 12" · +2/each | 16" · +3/each

THE PASTURE

Available for dinner starting at 4pm

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 +6 | Small Specialty Salad +6 | Loaded Baked Potato with Applewood Bacon, Scallions, and Aged Cheddar +4

14oz Ribeye* · 54

8oz Filet* · 57

Steak Enhancements
Shallot Truffle Butter · 4
Port Wine Demi Glace · 4
Chimichurri · 4
Sautéed Mushroom Blend · 4
Grilled Onions · 4
(3) Tempura Shrimp · 12

SPECIALTY ENTREES

Available for dinner starting at 4pm

Includes Soup du Jour or a House Salad. Upgrade to: Baked French Onion +6 | Small Specialty Salad +6.

Wisconsin Salmon*
Grilled Superior Fresh Salmon, Sustainably Raised in Hixton, WI. **J Henry Bourbon** Glaze, Parsnip Purée, Sautéed Greens and, Farm Mashed Potatoes · 35

Herb Crusted Walleye
Canadian Walleye, Parmesan, Chive, Panko, Old Bay, Lemon Beurre Blanc, Farm Mashed Potatoes, and Apple Slaw · 33

10oz Bone In Pork Chop*
Charbroiled, Apple Gastrique, Farm Mashed Potatoes · 32

Shrimp Piccata
Sauteed Shrimp, Lemon Caper Butter Sauce, Shallots, Chili Flake, Linguini, Parmesan · 32

Braised Short Rib
Port Wine Peppercorn Cream Sauce, Mushroom Blend, Applewood Bacon, Shallot, Pappardelle Pasta · 36

FRIDAY FISH FRY

Available for dinner starting at 4pm

Includes Soup du Jour or a House Salad, Apple Slaw, Tartar Sauce & Lemon. Served with Choice of Farm Mashed Potatoes, Baked Potato, or Fries

Fish Fry
Broiled · 24 or Deep Fried · 22

Herb Crusted Icelandic Cod
with Lemon Beurre Blanc · 32

Canadian Walleye
Lightly Battered · 32

SATURDAY HERB CRUSTED PRIME RIB

Available for dinner starting at 4pm

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

12oz · 52
16oz · 57

FARMHOUSE FINISHES

Julie's Cookie Skillet
Jumbo Chocolate Chip Cookie, House Made with Real Butter, Topped with Vanilla Ice Cream and Fresh Whipped Cream · 10

White Chocolate Carrot Cake
Three Layers of Carrot Cake with Cream Cheese Buttercream, Pineapple, Pecans, and Coconut, Topped with White Chocolate Shavings & Drizzle · 10

Strawberry Shortcake
Fluffy Buttermilk Shortcake, Layered with Macerated Strawberries, and Fresh Whipped Cream · 10

Snickers Mud Pie
Chef's Favorite! Oreo Cookie Crust, Peanut Butter Mousse, Caramel, Snicker pieces, Chocolate Ganache, Topped with Fresh Whipped Cream · 10

Flourless Chocolate Cake
Belgian Chocolate Fudge & Ganache Layered Cake, Topped with Fresh Whipped Cream. A Savory Gluten Free Option · 10

Blueberry Cheesecake
Rich and Velvety Cream Cheesecake, Graham Cracker Crust, Topped with Blueberry Compote and Fresh Whipped Cream · 10

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.

Gluten Free Vegetarian

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