

“The ultimate goal of farming is not the growing of crops, but the cultivation and perfection of human beings.” - Masanobu Fukuoka

SHAREABLES

- Cornbread** Sliced Bacon, Goat Cheese, Cherries, Shaved Celery | 8.25
- Corn Flake Chicken** Boneless Breaded Chicken Thigh, Korean BBQ Sauce | 9.25
- Epic Meatballs** Sweet BBQ Sauce, Sliced Radish, Napa Cabbage Slaw | 9.75
- Korean Pancake** Miso Sesame, Sriracha, Pickled Cucumber Salad | 7.50
- Lettuce Wrap** Smoked Tofu, Sticky Rice, Kimchi, Pickled Vegetables | 6.75 | add pork belly 2.00
- *Picnic Platter** Beef Tartar, Salmon Gravlax, Cured Pork, Toasted Focaccia | 13.50
- Spring Bruschetta** Snap Peas, Kalamata Olive, Roasted Peppers, Goat Cheese | 7.25
- Andouille Rice Cake** Pok Choy, Green Garlic, Scallion, Sesame Seed | 8.75

SALAD

- *Classic Caesar** Romaine Leaf, Parmesan, Crispy Caper, Focaccia Crouton | 7.75
- Shaved Roots** Seasonal Vegetables, Garbanzo Beans, Fresh Peaches, House Vinaigrette | 8.50
- Field Greens** Epiphany Berries, Walnuts, Herbs, Strawberry Vinaigrette | 6.75 [1/2] 3.75
- Great Beets** Greek Feta, Pickled Onion, Basil, Radish, House Vinaigrette | 7.25
- Kale Varieties** Blue Cheese, Cherries, Boiled Egg, Sherry Vinaigrette | 8.25

CLASSIC ADDITIONS

Atlantic Salmon [5oz.] | 13.50
Pan Seared with Miso Glaze

Confit Duck Leg [4oz.] | 11.25
Natural Jus, Hykuri Turnip

Crab Oscar | 8.75
Farm Raised Greens With Hollandaise

Hanger Steak [7oz.] | 10.75
Grilled To Temp, Recommend Medium Rare

Kale And House Smoked Bacon | 7.50
Lightly Sauteed, Cured Lardons

Nested Egg | 3.00
Epiphany Farms Pastured Egg Breaded With Phyllo

Scallops [3 pc.] | 12.25
Tamarind Butter Sauce

SEASONAL SOUP

Carrot Veloute
Spring Pea Flan, Shaved Radish, Sage,
Glazed Heirloom Carrots
5.25

Fortified Pork Broth
Epic Meatball, Vesuvio Pasta, Dashi Radish,
Sliced Scallion
5.25



TOUR OUR FARM

Epiphany Farms has opened its doors to the public during this growing season to share our techniques & production systems. This year, 2015, we are hosting educational tours every **Saturday at 1pm & 3pm.**

Epiphany Farms is located 5 miles south of the restaurant. On our farm, we grow over 500 varieties of fruits and vegetables throughout all four seasons. On our pastures we raise livestock including, ducks, pigs, laying hens, broiler chickens, bees, goats and rabbits. We practice sustainable and environmentally friendly techniques from a wide range of agricultural theories, such as permaculture and intensive pasture rotation, to cultivate a multitude of flora, fauna and fungi. Our goal is to supply our guests with as much nutrition, flavor and inspiration possible.

* The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

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OUR FARM VISION

Epiphany Farms Restaurant is committed to supporting, growing, and showcasing a thriving local food culture. We serve as an anchor for a network of local food producers by increasing community awareness of locally sourced ingredients, increasing interest in the culinary traditions of the Midwest, and providing a positive model for responsible stewardship of the land that nourishes us. Our “Farm to Fork” concept represents a concern for every step of the process linking the meal to the land that produced it. “Farm to Fork” means keeping money in the local economy and using only what the community can provide. “Farm to Fork” signifies attention to excellence.

POULTRY

- Duck Breast**
Roasted Fingerling Potato, Berry Gastrique, Turnip,
Buttered Kale, Vanilla Sweet Potato | 23.50
- Epiphany Chicken**
Oven Roasted with Thyme and Lemon, Garden Vegetables,
Roasted Potato, Natural Jus | 25.75

SEAFOOD

- Indiana Farm Raised Trout**
Broccoli, Summer Squash, Braised Greens, Roasted Potatoes, Lemon Caper Pan Sauce, Hollandaise | 22.50
- Pan Seared Butterfish**
Tom Yum Broth, Fingerling Potato, Coconut Quinoa, Korean Radish, Cauliflower, Chili Oil | 21.75
- Seared Scallop**
Pok Choy, Rice Cake, Garlic Scapes, Carrot, Crisp Vermicelli, Teriyaki | 29.50 [1/2] 15.75

PORK

- Pappardelle Bolognese**
Roasted Pork Belly, Mozzarella, Spinach, Summer Squash | 18.75
- Pulled Shoulder**
Cornbread, Shaved Slaw, Sweet BBQ Sauce, Broccoli | 21.75 [1/2] 12.75
- Pork Feature**
Daily Featured Cuts Vary to Showcase the Best of Epiphany Farms Pastured Pork
Served with Potato Gratin and Garden Vegetables | 28.75

BEEF / LAMB

- Corn Fed Ribeye** | 12 oz. 32.75 | 20 oz. 54.75
Natural Jus, Potato Gratin, Broccoli and Cauliflower Florets, Garlic Scape
- Filet Mignon** | 6 oz. 32.25 | 9 oz. 47.50
Bourbon Au Poivre, Potato Gratin, Broccoli and Cauliflower Florets, Garlic Scape
- Korean Bulgogi** | 21.75
Short Grain Rice, Teriyaki Glazed Vegetables, Fried Egg, Kimchi, Roasted Gim
- Lamb Shank** | 28.25
Moroccan Couscous, Plump Raisin Demi-glace, Gremolata
- Steak Sandwich** Sauteed Mushroom and Onion, Potato Bun, Provolone, Herb Fries | 14.75
- Teres Major (Bistro Filet)** | 8oz. 29.25
Bacon Wrapped and Seared, Roasted Potato, Turnip, Kale Varieties

Planning a special event? Let our event team inspire your farm dining experience! Contact Director of Special Events Craig S. Cahan at craig@epiphanyfarms.com or (309)533-2700.

An Epiphany Farms Promise: Please inform your server of any food allergies or dietary restrictions. Vegetarian, Vegan, Pescatarian, Paleolithic, Gluten Free, and all other dietary restrictions will be accommodated.

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