

# RIVER VALLEY FARMER'S TABLE

## SMALL PLATES

**GF** **HOUSE PICKLE PLATE**  
SEASONAL SELECTION OF HOUSE-MADE SLOW-PICKLED MUSHROOMS AND VEGGIES FROM OUR FARM AND GROWER FRIENDS

\$5 **CARAMEL APPLE BEIGNET** \$7  
RICOTTA DOUGHNUTS TOPPED WITH FRESHLY DICED APPLE, BOURBON BUTTERSCOTCH, AND MAPLE WHIPPED CREAM

**MUSHROOM DE JONGHE**  
ORGANIC MUSHROOMS WITH OUR GARLICKY CHEESE SPREAD SERVED EN CROUTE AND GARNISHED WITH RVR SHROOMSCHETTA

\$9 **FRIED PICKLES AND SHROOMS** \$9  
BEER-BATTERED HOUSE-MADE PICKLES, ORGANIC CRIMINI MUSHROOMS, AND WI CHEESE CURDS SERVED WITH CHILI AIOLI AND RVR PASTA SAUCE

**GF** **TAMALE OF THE DAY**  
TWO ORGANIC, NON-GMO GLUTEN-FREE AND VEGAN TAMALES MADE IN OUR FARM KITCHENS, TOPPED WITH RVR SALSA

\$7 **BISCUIT AND GRAVY** \$6  
HAND-MADE BUTTERMILK BISCUIT IN MUSHROOM AND BACON GRAVY  
• ADD EGGS, BACON, HAM, 'SHROOMS, AND/OR SAUSAGE FOR \$2 EA

**MAC 'N' CHEESE**  
SAUTÉED MUSHROOMS, VEGGIES, AND CAVATAPPI PASTA IN OUR SIGNATURE 7 CHEESE BLEND

\$4 **GF** **FRIED GREEN TOMATOES** \$5  
BUTTERMILK MARINATED, CORNMEAL DREDGED AND FRIED GREEN TOMATO SLICES, SERVED WITH A SIDE OF CHERRY BOMB RANCH

## EGGS FROM OUR FARM

ALL OMELETS ARE SERVED WITH PHLOUR TOAST AND HOUSE-MADE FERMENTED CHILI AND HONEY BUTTER OR TWO CORN TORTILLAS

**GF** **RANCHERO OMELET**  
FIVE KINDS OF RVR ORGANIC MUSHROOMS, ROASTED RED POTATOES, BLACK BEANS, AND OAXACA CHEESE, TOPPED WITH RVR SALSA

\$10 **PORTABELLA BENEDICT** \$14  
HOUSE-MADE BUTTERMILK BISCUIT TOPPED WITH CORNMEAL DREDGED AND FRIED ORGANIC PORTABELLA CAPS, LOCAL TOMATOES, CHARRED ONION, TWO POACHED FARM EGGS, AND CHERRY BOMB BEARNAISE

**GF** **SAUSAGE PARTY OMELET**  
BIG FORK MAPLE BACON SAUSAGE, CHEF MARTIN ANDOUILLE SAUSAGE, AND LAKE GENEVA PORTABELLA AND SWISS AND VIDALIA ONION BRATWURST AND HORSERADISH CHEDDAR CHEESE

\$10 **STEAK BENEDICT** \$15  
HOUSE-MADE BUTTERMILK BISCUIT TOPPED WITH MISO-HONEY MARINATED GRASS-FED SKIRT STEAK, CHARRED ONION, TWO POACHED FARM EGGS, AND CHERRY BOMB BEARNAISE

**GF** **BUILD YOUR OWN OMELET**  
YOUR CHOICE OF 3 OF THE FOLLOWING INGREDIENTS: NUESKE'S BACON, BIG FORK MAPLE BACON SAUSAGE, COLD-SMOKED SALMON, ROASTED MUSHROOM MIX, BRAISED PORTABELLAS, TOMATO, ONION, BROCCOLI, ROOT VEGGIES, RED POTATOES, BLACK BEANS, OAXACA CHEESE, 1-YEAR WHITE CHEDDAR, GOAT CHEESE, CREAMY PESTO, AND PORTABELLA SALSA  
• EACH ADDITIONAL INGREDIENT \$.75

\$11 **GF** **TWO EGGS YOUR WAY** \$10  
TWO EGGS FROM OUR FARM COOKED TO YOUR LIKING, SERVED WITH PHLOUR TOAST, FERMENTED CHILI BUTTER OR TWO CORN TORTILLAS, AND A CHOICE OF NUESKE'S BACON, BIG FORK MAPLE BACON SAUSAGE, OR HOME FRIES

## SANDWICHES

ADD A SIDE TO ANY SANDWICH FOR \$1.50

ADD BACON, CHEESE, OR A FRIED EGG TO ANY BURGER FOR \$1.5 EA OR SUBSTITUTE GLUTEN FREE BUN FOR \$2

### BETTER BURGER \$9

A BLEND OF 80% GRASS-FED NEY'S BEEF AND 20% ORGANIC MUSHROOMS ON A PRETZEL BUN WITH CRISPY GREENS AND LOCAL TOMATOES. BORN FROM THE AMERICAN MUSHROOM INSTITUTE BETTER BURGER PROJECT--BOOST FLAVOR AND NUTRITION AND DECREASE FAT!

**FARMER'S BURGER**  
8 OZ. OF GRILLED GRASS-FED NEY'S BEEF ON A PRETZEL BUN WITH MUSHROOM & BACON GRAVY, SLICED PICKLES, ARCADIA GREENS, AND RIVER VALLEY SECRET SAUCE

\$12 **GF** **VEGGIE BURGER** \$9  
VEGAN VEGGIE BURGER FROM OUR FARM KITCHENS, MADE WITH ROASTED PORTABELLA MUSHROOMS, ROASTED RED BLISS POTATOES, BROWN RICE, FERMENTED BLACK TURTLE BEANS, CARAMELIZED ONIONS, GARLIC, HERBS, AND SPICES. SERVED ON A WHEAT BUN WITH HUMMUS, ARCADIA GREENS, AND RVR SALSA

**CHICKEN PARMESAN**  
YOUR CHOICE OF GRILLED OR FRIED ORGANIC CHICKEN BREAST WITH RVR PASTA SAUCE, CREAMY PESTO, AND WI PARMESAN CHEESE ON A TOASTED CIABATTA ROLL

\$10 **MUSHROOM 'ITALIAN BEEF'** \$9  
BRAISED PORTABELLA MUSHROOMS, ROASTED RED PEPPERS, CHARRED ONION, MUSHROOM AU JUS, AND SWISS CHEESE ON A TOASTED CIABATTA ROLL...A VEGETARIAN VERSION OF THE HOME TOWN FAVORITE  
• ADD PAPA ROCCO'S HOT GIARDINIERA FOR \$.50

**CUBAN VIA MILWAUKEE**  
HOUSE-SMOKED HAM AND PULLED PORK FROM CATALPA FARMS, SWISS CHEESE, MUSHTARD, ROASTED PEPPER AIOLI, AND HOUSE-MADE PICKLES COOKED UNTIL CRISPY IN A CIABATTA ROLL

\$10 **EGG BLT** \$10  
TWO FRIED FARM EGGS, NUESKE'S BACON, ORGANIC BABY ARUGULA, ROASTED PEPPER AIOLI, HERB CREAM CHEESE, SLICED PICKLES AND LOCAL TOMATOES ON PUMPERNICKEL BREAD  
• ADD SMOKED SALMON \$4

**PORTABELLA AND SWISS BRAT**  
LOCAL, ALL-NATURAL PORK, BEEF, WI SWISS CHEESE AND PORTABELLA MUSHROOM BRATWURST FROM LAKE GENEVA MEATS IN A PRETZEL BUN, GARNISHED WITH HOUSE-MADE KRAUT  
• ADD PAPA ROCCO'S HOT GIARDINIERA OR SWEET VIDALIA ONION RELISH FOR \$.50 EA

\$10 **SMOKED SALMON SANDWICH** \$12  
HOUSE COLD-SMOKED FAROE ISLANDS SALMON, CUCUMBER RIBBONS, THINLY SLICED RED ONION, ORGANIC BABY ARUGULA, AND HERB CREAM CHEESE SERVED OPEN FACED ON MARBLE RYE

**THE REUBEN**  
HOUSE-CORNERED GRASS-FED BEEF ON TOASTED RYE WITH SWISS CHEESE, 1000 ISLAND DRESSING, AND OUR KRAUT

## SOUPS AND SALADS

ADD GRASS-FED SKIRT STEAK, HOUSE COLD-SMOKED SALMON, OR GRILLED ORGANIC CHICKEN BREAST TO ANY SALAD \$5

**GF** **PORTABELLA CHILI OR SOUP OF THE DAY** CUP \$3.5 BOWL \$5  
HEARTY CHILI MADE WITH PORTABELLA MUSHROOMS AND SERVED WITH CORN TORTILLA CHIPS, OR OUR FRESHLY MADE SOUP OF THE DAY WITH A SIDE OF PHLOUR BREAD.

**GF** **HOUSE SALAD** HALF \$5 ENTRÉE \$8  
ARCADIA GREENS, SEASONAL FARM VEGGIES AND ROASTED MUSHROOM MIX TOSSED IN A WHITE BALSAMIC AND SHALLOT VINAIGRETTE

**GF** **FRIED GREEN TOMATO SALAD** HALF \$8 ENTRÉE \$13  
ARCADIA GREENS TOSSED IN CHERRY BOMB RANCH, TOPPED WITH BUTTERMILK FRIED GREEN TOMATOES, HOUSE-MADE CHOW-CHOW, SHOESTRING POTATOES, AND A POACHED FARM EGG

**GF** **BEET SALAD** HALF \$7 ENTRÉE \$13  
ARCADIA GREENS, ORGANIC BABY ARUGULA, AND QUINOA TOSSED IN A STRAWBERRY BALSAMIC VINAIGRETTE, TOPPED WITH MONTECHEVRE WI GOAT CHEESE, PICKLED RED AND GOLDEN BEETS, AND TOASTED PEPITAS

## GF SIDES

\$3 EA

**GF** **HAND-CUT FRIES**

**SPICY SLAW**

**NUESKE'S BACON**

**GF** **HOME FRIES**

**POTATO SALAD**

**BIG FORK MAPLE BACON SAUSAGE**

SOURCING INFORMATION AND THE STORY OF RIVER VALLEY RANCH (RVR) ON OPPOSITE SIDE

## WHERE WE SOURCE OUR INGREDIENTS

### RIVER VALLEY RANCH

WE CULTIVATE CERTIFIED ORGANIC WHITE BUTTON, CRIMINI, AND PORTABELLA MUSHROOMS AND CHEMICAL FREE SHIITAKE AND OYSTER MUSHROOMS ON OUR FARM IN WISCONSIN, AS WELL AS A VARIETY OF EXOTIC MUSHROOMS. OUR CHEMICAL-FREE FIELDS GROW A WIDE VARIETY OF HEIRLOOM TOMATOES, PEPPERS, GARLIC, ASPARAGUS, AND OTHER SEASONAL VEGETABLES, AND OUR FARM KITCHENS PRODUCE MANY OF THE SALSAS, SAUCES, AND SPREADS THAT WE USE IN OUR KITCHEN HERE IN CHICAGO.

### OUR PARTNERS

WHAT WE DON'T SOURCE FROM OUR OWN FARM, WE DO OUR BEST TO SOURCE FROM NEIGHBORING FARMS AND SMALL FAMILY-OWNED AND LOCAL BUSINESSES. SOME OF OUR PARTNERS ARE: NEY'S BIG SKY MEATS, PHLOUR BAKERY, BRIAN SEVERSON FARMS, CATALPA FARMS, CLINE VINEYARDS, DEFLOURED BAKERY, GARDEN GATE POULTRY, GREEN ACRES FARM, KILGUS DAIRY, KLUG FARMS, LEANING SHED FARM, MIGHTYVINE TOMATOES, NUESKE'S MEATS, SEEDLING FARMS, UPTOWN BROWNIE, AND MORE. WE ARE PROUD TO SUPPORT OUR FRIENDS IN THE GROWING COMMUNITY OF LOCAL PRODUCERS.

## A BRIEF HISTORY OF RIVER VALLEY RANCH

YOU MAY HAVE ASKED YOURSELF, "WHY OPEN A MUSHROOM FARM?" I KNOW I HAVE. TO TELL THE STORY OF RIVER VALLEY RANCH WE NEED TO GO BACK TO THE EARLY SEVENTIES, AND MY GRANDFATHER...

BILL ROSE WAS QUITE THE INDUSTRIOUS FELLOW. IN HIS TIME HE OWNED QUITE A FEW VARIED BUSINESSES, FROM HOT DOG STANDS, TO OWNING HORSES, TO BOAT TOURS IN FLORIDA, TO ICE CREAM PARLORS, BUT MOSTLY RESTAURANTS.

IN 1972 HE WAS OPERATING A RESTAURANT, MAITRE'D, IN THE NORTH SUBURBS WITH HIS WIFE AND HIS SON, ERIC.

THIS WAS A CLASSY JOINT--CAESAR SALADS AND SOLE FILLETED TABLESIDE, A CART FROM WHICH YOU SELECTED STEAKS, AND A PERFORMANCE STAGE WHERE YOU MIGHT WATCH A HYPNOTIST OR A STRING QUARTET.

THE UNDERLINING THEME OF THE MAITRE'D WAS QUALITY. BILL WAS VERY FOND OF SAYING "PEOPLE WILL REMEMBER THE QUALITY OF SOMETHING LONG AFTER THE PRICE IS FORGOTTEN."

IT WAS THIS NOTION THAT LEAD TO OPENING THE FARM. FOR THERE WAS A THORN IN BILL'S SIDE; HE COULD NOT, NO MATTER HOW HARD HE TRIED, GET A QUALITY MUSHROOM WITH ANY CONSISTENCY.

REMEMBER, THIS WAS 1971. MOST PEOPLE HAD ONLY SEEN CANNED MUSHROOMS. FORTUNATELY, THERE WAS A MUSHROOM FARM RIGHT DOWN THE ROAD, WHICH WAS BOTH HELPFUL AND PROBLEMATIC, AS THE CROP SUPPLY AND QUALITY WAS ERRATIC.

MAYBE IT WAS ALL THE MUSHROOM SPORES IN THE AIR, BUT SOMETHING GOT INTO BILL'S HEAD--AN IDEA. BUILD A BETTER MUSHROOM FARM. THAT IDEA BECAME RIVER VALLEY RANCH.

HE LEARNED ALL HE COULD ABOUT MUSHROOM GROWING, BOUGHT SOME LAND IN WISCONSIN IN 1976, AND OPENED A FARM AND A SMALL STORE. THE OPERATION IN THOSE DAYS WAS GROWING MUSHROOMS, JUST BUTTON MUSHROOMS, AND BUSINESS WAS GOOD.

UNFORTUNATELY, THE STATE OF WISCONSIN DECIDED IN 1985 THAT THE LOCATION OF THE FARM WOULD BE A GOOD PLACE TO PUT A RUNOFF POND FOR THE EXPANDING HIGHWAY.

WITH NO SAY IN THE MATTER, BILL WAS FORCED TO SELL THE LAND TO THE STATE AND MOVE THE FARM. BILL DECIDED TO LOOK AT THIS AS AN OPPORTUNITY TO UPDATE THE GROWING OPERATION.

HE SENT ERIC TO THE NETHERLANDS (THE MUSHROOM GROWING CAPITOL OF THE WORLD AT THE TIME) TO LOOK AT THE NEW HIGH TECH GROWING OPERATIONS. EQUIPMENT WAS PURCHASED, PLANS DRAWN UP AND CONSTRUCTION BEGAN ON THE CURRENT FARM.

SADLY, WHILE MOVING EQUIPMENT TO THE NEW LOCATION, A TRAFFIC ACCIDENT CLAIMED BILL'S LIFE AND CRIPPLED ONE OF THE FARM'S KEY PERSONNEL, LEAVING ERIC WITH AN UNFINISHED FARM, A LARGE AMOUNT OF DEBT AND NO HELP IN SIGHT.

FORTUNATELY, ERIC IS NOT THE KIND OF MAN TO GIVE UP WITHOUT A FIGHT. THE YEARS THAT FOLLOWED WERE A DARK TIME FOR THE FARM. EVERY CONCEIVABLE ILL SEEMED TO BEFALL THE FARM, AND THINGS LOOKED GRIM.

ERIC DECIDED TO CHANGE THE BUSINESS MODEL; INSTEAD OF BEING MOSTLY WHOLESALE HE STARTED BRINGING MUSHROOMS TO FARMERS MARKETS. THE GARDEN WAS PLANTED, TOMATOES AND ASPARAGUS GROWN.

THINGS STARTED TO IMPROVE, BUT THE FARM HAD A PROBLEM; OFTEN, NOT ALL OF THE MUSHROOMS WOULD GET SOLD. WHAT TO DO WITH ALL THOSE EXCESS MUSHROOMS?

ON THE SUGGESTION OF A CUSTOMER, ERIC BEGAN TO EXPERIMENT WITH PICKLING MUSHROOMS IN HIS KITCHEN AT HOME. THESE WERE NO ORDINARY PICKLED MUSHROOMS--THEY WERE ACTUALLY GOOD!

TURNS OUT, IF YOU PICKLE A QUALITY MUSHROOM, YOU GET QUALITY PICKLED MUSHROOMS.

HE TOOK SOME TO MARKET AND PEOPLE LOVED THEM. BUSINESS PICKED UP, SO A KITCHEN WAS BUILT AND PRODUCTION BEGUN ON MAKING DIFFERENT FLAVORS OF PICKLED 'SHROOMS.

THE ONLY PROBLEM WAS THAT THE FARM GREW MORE THAN JUST BUTTONS, AND PORTABELLAS WON'T FIT INTO A PICKLE JAR. SOMETHING ELSE WOULD HAVE TO BE MADE.

PORTABELLA SALSA WAS THAT SOMETHING, AND IT WAS EVEN MORE POPULAR THAN THE PICKLED MUSHROOMS! WHAT ELSE COULD WE MAKE, HE WONDERED...

TODAY WE MAKE A LOT OF STUFF, FROM SALSAS AND PASTA SAUCES, TO SOUPS, TAMALES AND VEGGIE BURGERS--ENOUGH TO HAVE TWO KITCHENS RUNNING ALL THE TIME.

NOT A SINGLE MUSHROOM THAT WE'VE GROWN GOES TO WASTE; THEY ALL FIND A HOME SOMEWHERE.

WHERE YOU'RE SITTING NOW IS LATEST INCARNATION OF BILL'S DREAM, A RESTAURANT AND CAFÉ SUPPLIED BY THE OLDEST MUSHROOM FARM IN THE MIDWEST.

WE GROW A LOT OF THE INGREDIENTS THAT YOU'LL GET TO TRY ON OUR MENU--EVERYTHING FROM TOMATOES TO ONIONS AND GARLIC, SQUASH, ASPARAGUS, POTATOES, CARROTS, PARSNIPS AND GREENS.

IT DOESN'T GET MORE FARM TO FORK THAN THIS. WE'RE GLAD YOU CAME AND REALLY HOPE YOU ENJOY WHAT WE DO.

IF THERE'S ANYTHING WE CAN DO TO MAKE YOUR EXPERIENCE MORE ENJOYABLE, DON'T HESITATE TO ASK. WE LOVE SPECIAL REQUESTS.

WELCOME.

-JORDAN ROSE

FOUNDER, THIRD GENERATION AT RIVER VALLEY