

# RIVER VALLEY FARMER'S TABLE

## BRUNCH

### SMALL PLATES

<b>GF</b> <b>HOUSE PICKLE PLATE</b> SEASONAL SELECTION OF SLOW-PICKLED MUSHROOMS AND VEGGIES FROM OUR FARM AND GROWER FRIENDS	\$5	<b>CARAMEL APPLE BEIGNET</b> FRESH APPLE-RICOTTA DOUGHNUTS, MADE TO ORDER, TOPPED WITH HOUSE-MADE BUTTERSCOTCH, FRESH APPLES, AND MAPLE WHIPPED CREAM	\$7
<b>GF</b> <b>TAMALE OF THE DAY</b> TWO VEGAN TAMALES MADE BY HAND AT OUR FARM WITH ORGANIC AND NON-GMO CORN MASA, SERVED WITH RVR SALSA • ADD EGGS \$2, VEGAN CHILI \$1, OR OUR 5-CHEESE GARLIC SPREAD \$1	\$7	<b>FRIED PICKLES AND SHROOMS</b> BEER-BATTERED DILL PICKLES. ORGANIC CRIMINI MUSHROOMS, AND WI CHEESE CURDS SERVED WITH CHILI AIOLI AND RVR PASTA SAUCE	\$9
<b>MAC 'N' CHEESE</b> SAUTÉED MUSHROOMS, SEASONAL VEGGIES, AND CAVATAPPI PASTA IN OUR SIGNATURE 7 CHEESE BLEND • ADD GRILLED CHICKEN BREAST OR PULLED PORK \$4 OR GRASS-FED SKIRT STEAK \$5	\$5	<b>BISCUIT AND GRAVY</b> HAND-MADE BUTTERMILK BISCUIT IN MUSHROOM AND BACON GRAVY • ADD EGGS, BACON, HAM, 'SHROOMS, AND/OR SAUSAGE FOR \$2 EA	\$6
<b>FRIED GREEN TOMATOES</b> CLASSIC SLICED FRIED GREEN TOMATOES, SERVED WITH A SIDE OF CHERRY BOMB RANCH	\$5	<b>GF</b> <b>MUSHROOM TACOS</b> ROASTED MUSHROOM MIX, BLACK BEANS, CABBAGE SLAW, AND RVR SALSA ON CORN TORTILLAS. 2 PER ORDER • ADD SCRAMBLED EGGS \$2	\$8

### BURGERS

ALL BURGERS SERVED WITH SIDE GREEN SALAD. SUBSTITUTE ANOTHER SIDE FOR \$2  
ADD BACON, EGG, OR CHEESE TO ANY BURGER FOR \$1 OR SUBSTITUTE A GLUTEN-FREE BUN FOR \$2

<b>BETTER BURGER</b> 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!	\$9	<b>SWEET 'N SPICY BURGER</b> 8 OZ. OF GRILLED GRASS-FED NEY'S BEEF TOPPED WITH HOUSE-MADE THAI ALMOND SAUCE, ON A PRETZEL BUN WITH PICKLED JALAPENOS. ADD BACON FOR AN EXTRA SAVORY CRUNCH!	\$13
<b>FARMER'S BURGER</b> 8 OZ. OF GRILLED GRASS-FED NEY'S BEEF ON A PRETZEL BUN WITH MUSHROOM & BACON GRAVY, SLICED PICKLES, ORGANIC GREENS, AND RIVER VALLEY SECRET SAUCE	\$13	<b>VEGGIE BURGER</b> VEGAN VEGGIE BURGER FROM OUR FARM KITCHENS. 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	\$9

### SANDWICHES

ALL SANDWICHES SERVED WITH SIDE GREEN SALAD. SUBSTITUTE ANOTHER SIDE FOR \$2  
SUBSTITUTE GLUTEN-FREE BUN FOR \$2

<b>CUBAN VIA MILWAUKEE</b> HOUSE-SMOKED HAM AND PULLED PORK FROM NEY'S FARM, SWISS CHEESE, MUSHTARD, ROASTED RED PEPPER AIOLI, AND PICKLES, COOKED UNTIL CRISPY IN A CIABATTA ROLL	\$12	<b>SMOKED SALMON SANDWICH</b> HOUSE COLD-SMOKED FAROE ISLANDS SALMON, CUCUMBER RIBBONS, THINLY SLICED RED ONION, PICKLED SHALLOTS AND CORNICHONS, ORGANIC BABY ARUGULA, AND HERB CREAM CHEESE ON MARBLE RYE	\$14
<b>EGG BLT</b> TWO FRIED FARM EGGS, NUESKE'S BACON, ORGANIC BABY ARUGULA, ROASTED PEPPER AIOLI, HERB CREAM CHEESE, SLICED PICKLES, AND TOMATOES ON MARBLE RYE • ADD HOUSE COLD-SMOKED SALMON \$4	\$12	<b>MUSHROOM "ITALIAN BEEF"</b> BRAISED PORTABELLA MUSHROOMS, ROASTED RED PEPPERS, CHARRED ONION, AND SWISS CHEESE (LACTOSE FREE) ON A TOASTED CIABATTA ROLL... A VEGETARIAN VERSION OF THE HOMETOWN FAVORITE	\$10

### EGGS FROM OUR FARM

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

<b>GF</b> <b>RANCHERO OMELET</b> ROASTED RVR MUSHROOM MEDLEY, ROASTED RED POTATOES, BLACK BEANS, AND OAXACA CHEESE, TOPPED WITH RVR PORTABELLA SALSA	\$11	<b>PORTABELLA BENEDICT</b> FRESH BAKED BUTTERMILK BISCUIT, CORNMEAL DREDGED AND FRIED RVR PORTABELLA MUSHROOMS, TOMATO, CHARRED ONION, AND TWO POACHED FARM EGGS TOPPED WITH CHERRY BOMB BEARNAISE	\$14
<b>GF</b> <b>SAUSAGE PARTY OMELET</b> BIG FORK MAPLE BACON SAUSAGE, CHEF MARTIN ANDOUILLE SAUSAGE, AND LAKE GENEVA PORTABELLA AND SWISS AND VIDALIA ONION BRATWURST AND HORSERADISH CHEDDAR CHEESE	\$11	<b>STEAK BENEDICT</b> FRESH BAKED BUTTERMILK BISCUIT, MISO-HONEY MARINATED NEY'S PASTURE-RAISED SKIRT STEAK, CHARRED ONION, AND TWO POACHED FARM EGGS TOPPED WITH CHERRY BOMB BEARNAISE	\$16
<b>GF</b> <b>BUILD YOUR OWN OMELET</b> YOUR CHOICE OF 3 OF THE FOLLOWING INGREDIENTS: NUESKE'S BACON, BIG FORK MAPLE-BACON SAUSAGE, COLD-SMOKED SALMON, ROASTED MUSHROOMS, BRAISED PORTABELLAS, TOMATO, ONION, BROCCOLI, ROOT VEGGIES, RED POTATOES, BLACK BEANS, OAXACA CHEESE, 1-YEAR WHITE CHEDDAR, GOAT CHEESE, CREAMY PESTO, AND RVR SALSA • EACH ADDITIONAL INGREDIENT \$.75	\$12	<b>AVOCADO BENEDICT</b> FRESH BAKED BUTTERMILK BISCUIT, FRESH AVOCADO, TOMATO, CHARRED ONION, AND TWO POACHED FARM EGG STOPPED WITH CHERRY BOMB BÉARNAISE. • ADD GRILLED ORGANIC CHICKEN BREAST, PULLED PORK, OR COLD-SMOKED SALMON \$4 OR GRASS-FED SKIRT STEAK \$5	\$14
<b>GF</b> <b>HUEVOS RANCHEROS</b> TWO EGGS OVER MEDIUM, BLACK BEANS, AND OAXACA CHEESE ON CORN TORTILLAS, COVERED IN SALSA ROJA AND SERVED WITH A SIDE OF HOME FRIES • ADD PULLED PORK OR GRILLED CHICKEN \$4, OR GRASS-FED SKIRT STEAK \$5	\$13	<b>GF</b> <b>TWO EGGS YOUR WAY</b> TWO EGGS FROM OUR FARM COOKED TO YOUR LIKING, AND YOUR CHOICE OF HOME FRIES, NUESKE'S BACON, OR BIG FORK MAPLE BACON SAUSAGE. SERVED WITH PHLOUR TOAST OR TWO CORN TORTILLAS.	\$10

### SOUPS AND SALADS

ADD GRILLED CHICKEN BREAST OR HOUSE COLD-SMOKED SALMON (\$4), OR GRASS-FED SKIRT STEAK (\$5), TO ANY SALAD

<b>GF</b> <b>PORTABELLA CHILI/ SOUP OF THE DAY</b> HEARTY VEGAN, GLUTEN-FREE 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	CUP \$3.5 BOWL \$6	<b>GF</b> <b>HOUSE SALAD</b> ARCADIA GREENS, SEASONAL FARM VEGGIES AND ROASTED MUSHROOM MIX TOSSED IN A WHITE BALSAMIC AND SHALLOT VINAIGRETTE	HALF \$5 ENTRÉE \$8
<b>GF</b> <b>BEEF SALAD</b> ARCADIA GREENS, ORGANIC BABY ARUGULA, AND RED QUINOA TOSSED IN A STRAWBERRY BALSAMIC VINAIGRETTE, TOPPED WITH MONTECHEVRE WI GOAT CHEESE, PICKLED RED AND GOLDEN BEETS, AND TOASTED PEPITAS	HALF \$7 ENTRÉE \$13	<b>FRIED GREEN TOMATO SALAD</b> ARCADIA GREENS TOSSED IN CHERRY BOMB RANCH, TOPPED WITH BUTTERMILK FRIED GREEN TOMATOES, HOUSE-MADE CHOW CHOW, SHOESTRING POTATOES, AND A POACHED FARM EGG	HALF \$8 ENTRÉE \$13

### SIDES & SAUCES

<b>HAND-CUT FRIES</b>	\$3	<b>SIDE MAC</b>	\$3	<b>CHILI AIOLI</b>	\$5.00
<b>GF</b> <b>HOME FRIES</b>	\$3	<b>CHERRY BOMB BEARNAISE</b>	\$5.00	<b>GF</b> <b>PAPA ROCCO'S GIARDINIERA</b>	\$5.00

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.

-JORDAN ROSE

FOUNDER, THIRD GENERATION AT RIVER VALLEY