

STARTERS & SHAREABLES

Signature Hummus (V)	10.29
Roasted Garlic, Seasonal Crisp Vegetables, Pickled Beets, Estate Chive Oil, Feta Cheese, Everything Lavash	
Yuba [2] (VG) (V)	6.59
Soy Marinated Tofu Pocket, Pickled Vegetables, Scallion, Sushi Rice, Teriyaki	
Banchan	12.99
BBQ Squid, White Kimchi, Teriyaki Potatoes, Napa Kimchi, Assorted Radishes, Carrots, Rice and Gim	
Picnic Board	25.29
Beet Cured Salmon, Sopresata, Guanchale, Olives, Nuts, Fruits, Brie, Blue Cheese, Manchego, Lavash	
Warm Marinated Olives (V)	12.79
Citrus, Fresh Herbs, Chili Flakes	
Spiced Edamame (VG) (V) (GF)	5.59
Boiled and Seasoned to Perfection with Togarashi	
Anju Dumplings: Veg or Pork [5]	8.99
Pickled Vegetables, Scallion, Sesame, Teriyaki Choice of Boiled or Fried	
Old Bank Bluegill	13.29
Beer Batter Coated, House Tartar	
Cornflake Chicken	13.79
Korean BBQ Sauce, House Spiced Relish, Sesame	
East Coast Mussels	18.59
Asian Inspired Coconut Cream Sauce, Scallions, House Pickles, Toast	

HOUSE MADE STEAM BUNS

Made In House Daily, Quantities May Be Limited, Served 3 per Order

Pork Steam Buns	11.29
Roasted Pork Shoulder, Korean BBQ Sauce, Scallion, Sriracha	
Vegetarian Steam Buns (V)	9.59
Farm Veg, Ginger, Garlic, Scallion, Sweet Potato Noodles, Sweet & Savory Sauce, Pickled Vegetables	

WINGS

Super Crispy Jumbo Wings
5 for \$8.99 | 10 for \$16.99 | 15 for \$23.99 | 20 for \$29.99

Choice of Sauce:
(1 sauce per 5 wings +\$.59 per extra sauce)

*Anju Hot & Sweet *Korean BBQ *Thai Chili & Lime *Nashville Hot

CLASSIC SUSHI

Order Separate as Sashimi or Nigiri, Served Two per Order

Salmon* (GF)	4.99
Yellowfin Tuna* (GF)	5.59
Salmon Roe* (GF)	5.79
Scallop* (GF)	7.79
Sashimi Plate* (GF)	19.99
Salmon, Scallop, Tuna, & Salmon Roe, with Spicy Mayo, Teriyaki, Lemon Sauce, Tempura Crispies	
Nigiri Plate* (GF)	21.99
Salmon, Scallop, Tuna, & Salmon Roe, with Spicy Mayo, Teriyaki, Lemon Sauce, Tempura Crispies, Rice	

HAND ROLLS

Served One Per Order

Marinated Tofu (V) (GF)	4.59
Kimchi, Pickled Vegetables	
Atlantic Salmon*	5.99
Masago, Farm Vegetables	
Yellowfin Tuna* (GF)	6.59
Avocado, Pickled Vegetables	

SOUP, SALAD & BREAD

Beyond Cornbread	12.99
Creamy Farm Greens, Garlic, Bacon Lardons, Whipped Goat Cheese, Herbs, House-Made Hot Honey	
Anju Pretzel Roll (V)	8.99
Choice of House-Made Mustard or Nacho Cheese	
Bread & Butter (V)	5.59
Fresh-Baked Dinner Rolls and Honey Wheat Baguette, Sexy Butter	
Featured Soup	cup 7 bowl 13
Nested Farm Egg (V)	7.49
Soft Poached Egg Wrapped in Crisp Phyllo, Hollandaise, Farm Vegetables	
Greenhouse Salad Feature (V)	8.79
Fennel, Carrots, Parmesean Curls, Lavash Crunch, Jalapeno Vinaigrette	
Local Aronia Salad	9.59
Farmhouse Greens, Fennel, Cucumber, Strawberry, Candied Almonds, Feta, Aronia Berry Vinaigrette	
Farm Kale Salad (V) (GF)	7.99
Farm Greens, Candied Almond, Cranberry, Feta, Sherry Vinaigrette	

Add-on: Steak Skewer 12.99 | Full Salmon 19.29 | Shrimp Skewer (5pc) 15.79
3 Scallops 15.29 | 4oz Chicken Breast 12.29 | Fried Tofu 9.79

ANJU BOWLS

Pork Belly Ramen*	16.99
Tonkatsu-Style Broth, Marinated Soft Boiled Egg, Seasonal Vegetables, Shiitake Mushroom, Scallion, Sesame	
Estate Chicken Ramen*	15.99
Tonkatsu-Style Broth, Marinated Soft Boiled Egg, Seasonal Vegetables, Shiitake Mushroom, Scallion, Sesame	
Chilled Noodle Bowl (V) (GF)	12.29
Sweet Potato Noodles, Tofu, Miso Japchae Sauce, Greens, Pickled Vegetables, Shiitake Mushrooms, Scallion, Sesame	
Vegetable Bowl (V) (GF)	12.59
Tofu, Avocado, Greens, Rice, Pickled Vegetables	
Fish Bowl* (GF)	14.59
Tuna Sashimi, Salmon Mix, Rice, Farm Greens, Pickled Vegetables, Gim	

SUSHI ROLLS

Avocado Cucumber (VG) (V) (GF)	9.79
Lemon Puree, Wasabi Mayo	
Gimbap (V) (GF)	11.79
Marinated Tofu, Kimchi, Pickled Vegetables, Teriyaki, Sriracha	
Green Machine (VG) (V) (GF)	12.29
Marinated Tofu, Cucumber, Avocado, Pickled Shiitake, Cilantro, Chive, Farm Greens, Teriyaki	
Gucci Cali	15.79
Lump Crab, Avocado, Cucumber, Lemon Puree, Teriyaki, Tempura Crumble	
Spicy Salmon*	14.59
Farm Vegetables, Jalapeno, Masago, Spicy Mayo, Sriracha	
Tempura Shrimp	15.99
Farm Vegetables, Scallion, Cilantro, Teriyaki, Spicy Mayo	
Mega Roll* (GF)	16.99
Korean BBQ Squid, Salmon, Farm Vegetables, Pickled Vegetables, Pineapple, Kimchi, Avocado, Teriyaki, Sriracha	
Hydra Tuna Roll* (GF)	15.99
Spicy Tuna Mix, Mint, Cilantro, Greens, Pickled Vegetables, Sunflower Seeds, Wasabi Mayo, Hydra Sauce	
Farm 2 Face (V) No substitutions available	14.99
Tempura Roll, Farm Greens, Farm Vegetables, Cream Cheese, Jalapeno Peppers, Teriyaki, Scallion, Ponzu Dipping Sauce	

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform your server and we will do our best to accommodate, however 100% removal of certain items cannot be guaranteed.

Supporting, Growing, and Showcasing a Thriving Local Food Culture

RUSTIC PIZZA

Pizza add-on suggestions: Fried Egg 1.99; Pepperoni 2.59, Confit Chicken 2.59, House Sausage 2.59
12" Gluten-reduced crusts available for 1.99

Margherita (V)	12.29
Tomato Sauce, Fresh Mozzarella, Fresh Basil	
Pizza Bianco (V) (Sauce Cannot be made Gluten Free)	12.79
Roasted Garlic Cream Sauce, Mozzarella, Parmesan, Herbs	
Loaded Supreme	15.29
Tomato Sauce, Pepperoni, Sausage, Kalamata Olives, Cremini Mushrooms, Red Onions, Pickled Vegetables, Herbs, Mozzarella, Parmesan	
Hawaiian	14.99
Tomato Sauce, Smoked Ham, Roasted Sweet Pineapple, White Cheddar, Herb Mix	

Don't Skip A Beet (V) (Sauce Cannot be made Gluten Free).....	13.99
Celebrating 10 Years of Farm Beets! Beet Cream, Estate Grown Beets, Mozzarella & Parmesan, Dressed House Greens	
Shroomie (V) (Sauce Cannot be made Gluten Free)	14.59
Garlic Cream Sauce, King Oyster Mushrooms & Cremini Mushrooms, Mozzarella & Parmesan, Dressed Farm Greens, Pickled Jalapeno Peppers, Truffle Oil	
El Diablo	14.79
Tomato Sauce, House-Crafted Andouille Sausage, Jalapeno, Mozzarella, Korean Red Pepper Flake	



CHARBROILED STEAKS (GF)

Potato Gratan, Farm Vegetables, Loaded Demi Glace & Hollandaise

14oz Ribeye 54.59	12oz NY Strip 39.79	8oz Teriyaki Skewers 35.59	Filet Mignon Medallions 4oz 36.29	8oz 45.59	12oz 52.79
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EPIPHANY ENTREES

Our Pasture-Raised Chicken (GF)	32.29
Breast, Thigh & Leg, Roasted Potatoes, Heat & Sweet Demi Glace, Local Vegetables	
Epiphany Pork Feature	37.59
Seasonal Chef's Celebration of our 100% Duroc Hogs raised at Epiphany Farms Estate	
Braised Lamb Shank	43.59
Couscous, Harrisa, Citrus Yogurt Sauce, Onion Petals, Lemon, Farm Vegetables	
Pan Seared Salmon (GF).....	34.29
Quinoa, Broken Fennel Cream and Chive Blossom Spice, Cauliflower, Carrot	

Sea Scallops (GF).....	39.59
Beet Risotto, Blood Orange and Fennel Vinaigrette, Dehydrated Beet Crumble, Parsnip, Brussels Sprouts	
BBQ Local Pork	29.79
Mile High Bar-B-Que, Pulled Pork Shoulder, Cornbread, Cole Slaw, Pickled Jalapenos, Local Vegetables	
Impossible Bolognese (VG)	25.59
Campanelle Pasta, Jackfruit, Impossible Meat, King Oyster Mushrooms, Heirloom Tomato Sauce	

ADDITIONAL SIDES & PROTEINS

Root Cellar Vegetables (V) (GF) 6.59	Potato Gratan (GF) 8.29	Sauteed Mushrooms (V) (GF) 7.99	Roasted Yukon Potatoes (GF) 6.29
Classic Seasoned Fries & House Dipping Sauce (V) 4.99			

Add-On Proteins Steak Skewer 12.99 | Full Salmon 19.29 | Shrimp Skewer (5pc) 15.79 | 3 Scallops 15.29 | 4oz Chicken Breast 12.29 | Fried Tofu 9.79



Visit Our Farm Store!



23676 E 800 North Rd, Downs, IL. Open Mon-Sat 9am-7pm. Self Serve!

SEASONAL FARM TASTING

Chef Curated Multi-Course Menu
Featuring Seasonal Favorites 89.00

Wine Pairing 41.00

Our 70 acre working farm focuses on regenerative agriculture techniques. Our Chefarmers® strive every day to leave this land better for generations to come.

We implement beyond organic and chemical free methods to provide healthy and nutritious options to our own restaurants and the community. We make weekly deliveries to our restaurants with bountiful farm harvests and build our menu from the seed to your table.

We're proud to offer Community Supported Agriculture (CSA)—providing healthy food options to our community. CSA is an investment you make at the beginning of the season and then our farmers provide weekly vegetable pickups throughout the growing season.



Scan for more info on our CSA!

(VG) Vegan (V) Vegetarian (GF) Gluten Free

* 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.