



FARMHOUSE EATERY

15 CRYSTAL STREET



WAFFLES

SCRATCH HAND-POURED MADE TO ORDER

- BELGIAN**
HOUSE WAFFLE WITH ORGANIC SEASONAL FRUIT, LOCAL HONEY, COCONUT FLAKES 13
- BLUEBERRY**
ORGANIC BLUEBERRIES & SWEET CREAM 13
- PEACHES AND CREAM**
FIRE-ROASTED SWEET PEACHES & LOCAL CREAM 13
- FRUITY PEBBLE**
SERVED WITH LOCAL VANILLA ICE CREAM 14
- NUTELLA**
BANANAS, STRAWBERRIES, CHOCOLATE HAZELNUT 15
- I LOVE YOU A-WAFFLE LOT**
BELGIAN, 3 ORGANIC EGGS YOUR WAY, APPLEWOOD BACON 16
- BOURBON PEACH BACON**
BACON IN AND OUT THE BATTER, FIRE-ROASTED PEACHES, AGED BOURBON MAPLE SYRUP 16
- DUTCH CHICKEN AND WAFFLES** 16
PENNSYLVANIA TRADITION SLOW ROASTED CHICKEN HAND-PULLED AND SMOTHERED IN SAVORY HOUSEMADE GRAVY WITH MASHED POTATOES

*MAKE IT DIRTY ADD BACON 2

*DIRTY BIRD ADD BACON & EGG YOUR WAY 4

BENEDICTS

HOUSE HOLLANDAISE SAUCE
SERVED WITH LOCAL FIELD GREENS

- CLASSIC** 14
SMOKED NO-GMO CANADIAN BACON
- GREEN AND RED** 14
CALIFORNIA AVOCADO AND TOMATO
- SALMON** 17
GRILLED WILD-CAUGHT KING SALMON
- MAINE LOBSTER** 19
SWEET BUTTER POACHED

GF / SUB ENGLISH MUFFIN FOR BEEFSTEAK TOMATO

DE-CONSTRUCTED FARM PLATTER

FOR 2 OR MORE / FAMILY STYLE
WOOD PLATTER TO ASSEMBLE AT YOUR TABLE
BELGIAN WAFFLES, APPLEWOOD SMOKED BACON, SAGE SAUSAGE, SCRAMBLED EGGS, HASH BROWNS, FRIED EGGS, SEASONAL FRUIT, SWEET PEACHES, LOCAL MAPLE SYRUP, BOTTOMLESS ORGANIC COFFEE / 18 PER PERSON

BREAKFAST

ORGANIC PASTURE-RAISED EGGS WITH AMBER YOLKS

- AVOCADO TOAST** 11
MICRO CILANTRO, FRESH LEMON JUICE, RED PEPPER FLAKES GRILLED SOURDOUGH ADD EGGS 2 / GF SUB TOMATO
- FARM BREAKFAST** 12
2 EGGS YOUR WAY, APPLEWOOD SMOKED BACON HASH BROWNS O'BRIEN OR COUNTRY GRITS / GF
- BREAKFAST BURRITO** 13
3-SOFT-SCRAMBLED EGGS, CARAMELIZED ONIONS, LANCASTER CHEDDAR, POTATOES, FRESH TOMATOES, CILANTRO / GF WRAP 2 ADD BACON OR SAUSAGE 2
- COUNTRY OMELETTE** 15
3-EGGS WITH PICK 3 INGREDIENTS / BACON, CANADIAN BACON, SAGE SAUSAGE, GRILLED CHICKEN, POTATOES, SPINACH, PEPPERS, ONIONS, TOMATOES, CHIVES, AMERICAN CHEESE, LANCASTER CHEDDAR, GRUYERE / SERVED W HASH BROWNS & LOCAL FIELD GREENS
- STEAK AND EGGS** 18
8OZ GRASS-FED FILET, 2 EGGS YOUR WAY WITH HASH BROWNS O'BRIEN OR G/F CHEDDAR GRITS
- SEAFOOD OMELETTE** 24
MAINE LOBSTER, LUMP CRAB, GULF SHRIMP, GRUYERE, CHIVES & HOLLANDAISE SAUCE SERVED WITH HASH BROWNS & LOCAL GREENS

ALL DAY BRUNCH

- COWBOY BREAKFAST BURGER** 15
HAND-MADE SAGE SAUSAGE & BEEF PATTY, APPLEWOOD BACON, GRILLED ONIONS, CHEDDAR FRIED EGG ON BRIOCHE BUN SERVED WITH HASH BROWNS O' BRIEN
- VEGAN POTATO HASH** 16
SWEET POTATOES, GARLIC, ONIONS, PEPPERS, KALE, IMPOSSIBLE SAUSAGE, OLD BAY
V/ GF/ KETO ADD ORGANIC EGG 2
- SUNGLASSES AT NIGHT HASH** 16
EXTRA-CRISPY HASH BROWNS, GRASS-FED GROUND BEEF, SHREDDED LETTUCE, TOMATOES, CARAMELIZED SWEET ONIONS & ANIMAL SAUCE
V / SUB IMPOSSIBLE MEAT 2
- WILD SALMON CROQUETTES** 17
CORNMEAL CRUSTED OLD BAY RECIPE SERVED WITH STONE GROUND GRITS AND LOCAL FIELD GREENS
- KISS MY GRITS** 18
SOUTHERN STYLE COLOSSAL SHRIMP & STONE GROUND CHEDDAR GRITS WITH SMOKED TURKEY SAUSAGE & RED EYE GRAVY / GF
- SWEET BABY JESUS** 24
CRISPY HASH BROWNS, SWEET LUMP CRAB, COLOSSAL SHRIMP, OLD BAY, LANCASTER CHEDDAR FRESH DICED TOMATOES, 2 EGGS YOUR WAY SMOTHERED IN HOLLANDAISE SAUCE





FARMHOUSE EATERY

WE SUPPORT PENNSYLVANIA FARMERS AND USE LOCAL ORGANIC INGREDIENTS WHENEVER POSSIBLE



Organic



BISTRO

SOUP DU JOUR 10
CHEF'S SOUP OF THE DAY - ASK YOUR SERVER

LOBSTER BISQUE 16
MAINE LOBSTER, SHALLOTS, SHERRY, CHIVES
SERVED WITH WARM CROISSANT

GO GREEN SALAD 12
ORGANIC LOCAL GREENS, BLUEBERRIES
STRAWBERRIES, CARROTS, RED ONIONS
CHAMPAGNE VINAIGRETTE V / GF / KETO
ADD ORGANIC CHICKEN 4 OR SHRIMP 8

IT'S A WRAP 14
WARM ORGANIC CHICKEN, LANCASTER CHEDDAR,
ARUGULA, CARROTS, TOMATOES, GARLIC AIOLI SERVED
WITH LOCAL FIELD GREENS
GF/ KETO SUB CAULIFLOWER WRAP 3

ULTIMATE CHICKEN CLUB 16
TRIPLE DECKER, ORGANIC CHICKEN
APPLEWOOD SMOKED BACON, ARUGULA MIX,
VINE TOMATOES, GARLIC AIOLI, HOUSE SOURDOUGH
WITH SIDE SALAD OR POTATO CHIPS

BROOKLYN BURGER 16
9OZ GRASS-FED HAND-MADE PATTY
DOUBLE AMERICAN CHEESE, BACON, LETTUCE,
TOMATO, RED ONIONS, SECRET SAUCE, TOASTED
BRIOCHE BUN. SERVED WITH POTATO CHIPS
VEGAN / SUB IMPOSSIBLE BURGER &
VEGAN CHEDDAR 3

SALMON BURGER 17
HAND-MADE TO ORDER WILD-CAUGHT
SALMON PATTY, LETTUCE, TOMATO, RED ONIONS
TARTAR REMOULADE

LAMBWICH 17
SEARED GRASS-FED LAMB MERGUEZ MEATLOAF
CUCUMBERS, TOMATOES, HARISSA AIOLI ON TOASTED
FRENCH BREAD

LOBSTER SALAD CROISSANT 17
OUR CAFE BARTONSVILLE FAVORITE
SERVED WITH LOCAL FIELD GREENS



BEVERAGES

ACQUA PANNA, SAN PELLEGRINO SPARKLING
LEMON OR GRAPEFRUIT, GINGER BEER,
SPRITE, COKE GLASS BOTTLE, APPLE JUICE,
ORANGE JUICE, UNSWEETENED
BLACK ICE TEA



MAC N CHEESE

MAC N CHEESIEST 13
THE CREAMIEST OF THEM ALL

FARM MAC N CHEESE 15
SMOKED HAM, SWEET PEAS, CARAMELIZED ONIONS

BBQ CHICKEN MAC N CHEESE 16
PULLED BBQ CHICKEN HOUSE MAMBO SAUCE

LOBSTER MAC N CHEESE 21
MAINE LOBSTER CHUNKS AND CLAW



ENTREES

JAMBALAYA 19
ORGANIC CHICKEN AND COLOSSAL SHRIMP
ANDOUILLE SAUSAGE, HOLY TRINITY VEGETABLES
+ ADD SUNNY EGG 2

HERB CRUSTED CHICKEN 23
MARINATED SLOW ROASTED HALF-CHICKEN,
LOADED MASHED POTATOES, SEASONAL VEGETABLES
WITH LOCAL GREEN SALAD

SEAFOOD COBB SALAD 24
JUMBO LUMP CRAB, LOBSTER CHUNKS & CLAW
COLOSSAL SHRIMP, AVOCADO, TOMATOES,
THICK-CUT APPLEWOOD SMOKED BACON,
ORGANIC EGGS, BLUE CHEESE, CHAMPAGNE
VINAIGRETTE GF/KETO

ROC'S RIB EYE 36
16OZ PRIME-CUT GRASS-FED PERFECTLY SEASONED
WITH LOADED POTATOES, MARKET VEGETABLES,
FRESH ROSEMARY HERB BUTTER

SURF N TURF 44
ROC'S RIB EYE WITH WILD CAUGHT GULF
COLOSSAL SHRIMP MASHED POTATOES &
SEASONAL FARM VEGETABLES

DESSERT

FRESH IN HOUSE BAKERY

RUM CARROT CAKE
PINEAPPLE UPSIDE DOWN CAKE
CHOCOLATE PEANUT BUTTER CAKE
BAKER SPECIALS - ASK YOUR SERVER

BARISTA DRINKS OF THE MOMENT



- Livin On A Prayer -
Lavender French Vanilla Latte

- Best I Ever Had -
Salted Caramel Latte with caramel crumbles
whipped cream and sea salt

- Ice Ice Baby -
White Chocolate and Almond
Caramel drizzle Latte with whipped cream

- Dancing In the Dark -
Dark and bold with Chickory notes, filtered at your table with Sweet Cream
(order this if you like strong Coffee!)

- Chai of the Tiger -
Vanilla Chai Latte with dust of Cinnamon

- Kiss From A Rose -
Strawberry Hibiscus Matcha Latte
Fresh Edible Rose Petals

- Go Your Own Way -
French Vanilla Matcha Latte

----- Local Organic Whole Milk, Oat Milk, Almond Milk, Coconut Milk -----

Taste of Honey Refresher
Citrus Honey Tea with Peach and Pear
Spritzer with Fresh Thyme
Zero- Calorie & Caffeine-free

