



STARTERS

SAGE CORNBREAD <i>strawberry butter</i>	8
ROASTED BRUSSEL SPROUTS <i>cranberries, pecans, balsamic drizzle, add bacon 2</i>	12
SHRIMP COCKTAIL <i>wild-gulf shrimp, house cocktail sauce</i>	16
LOBSTER BISQUE ♥ <i>maine lobster, shallots, sherry, chives served with warm butter croissant</i>	16

MAC 'N' CHEESE BAR

♀ Riesling, Charles Smith Kung Fu Girl <i>floral, sweet, fruity, light</i>	
MAC N CHEESIEST <i>the creamiest of them all</i>	14
TRUFFLE MAC N CHEESE <i>black truffle, smoked gouda</i>	16
JERK CHICKEN MAC N CHEESE ♥ <i>island spices, mild, medium or spicy</i>	16
STEAK MAC CHEESE <i>sliced grass-fed filet, caramelized onions</i>	19
LOBSTER MAC N CHEESE <i>maine lobster, old bay seasoning</i>	23

ENTREES *served with sage cornbread and strawberry butter*

HERB CRUSTED CHICKEN ♥ <i>organic half-chicken, thyme, rosemary, sage with garlic mashed potatoes and gravy, sautéed dinosaur kale, sweet carrots GF</i>	23
♀ Sauvignon Blanc, Natura <i>organic, bright, citrus</i>	
PASTA ALFREDO <i>local butter, heavy cream, parmesan, peas, onions, chives, add chicken 4 salmon or shrimp 7</i>	16
♀ Pinot Grigio, Santa Margherita <i>dry, clean, golden apples</i>	
JAMBALAYA <i>organic pulled chicken, gulf shrimp, andouille sausage, trinity vegetables, fresh peppers</i>	23
♀ Rose, Whispering Angel <i>crisp, white peach, strawberry</i>	

BBQ PLATTER <i>hickory bbq bone-in quarter chicken and smoked pulled pork served with mac n cheese</i>	23
♀ Pinot Noir, Mark West Black <i>black cherry, plush, rich</i>	
SALMON OSCAR ♥ <i>grilled king salmon topped with lump crab, hollandaise sauce, choice of two sides</i>	32
♀ Chardonnay, Kendall Jackson <i>tropical, floral, buttery</i>	
ROC'S RIB EYE <i>grass-fed 12 oz. Angus rib-eye, caramelized onions, herb butter and choice of two sides</i>	34
♀ Cabernet Sauvignon, Francis Coppola Diamond <i>dark fruits, cinnamon, toasty oak</i>	

FARM SIDES

BRUSSEL SPROUTS, BALSAMIC DRIZZLE
GARLIC MASHED POTATOES AND BROWN GRAVY
GREEN BEANS ALMONDINE
SAUTÉED KALE AND SWEET CARROTS
LOCAL GREENS SALAD, CHAMPAGNE VINAIGRETTE

DESSERTS

CARROT CAKE
RED VELVET CAKE
ITALIAN TRI-COLOR CAKE
APPLE PIE W. LOCAL VANILLA ICE CREAM
♀ **Moscato d' Asti, Risata** *sweet, floral, honey*



*comfort food classics made by hand from scratch
we support Pennsylvania farms and source local sustainable ingredients as much as possible*

SALADS

GF / Keto

WARM WINTER SALAD 17
*organic pulled chicken, grilled carrots,
caramelized onions, grilled sweet peppers,
blueberries, strawberries, caesar*

APRIL'S STEAK SALAD 19
*grass-fed filet, caramelized onions, vine tomatoes,
cucumbers, avocado, feta cheese, house balsamic*

SUPERFOOD SALMON SALAD 23
*wild-caught seasoned grilled salmon, farm kale &
romaine, avocado, sea salt, red onions, tomatoes,
blueberries, pepitas*

SEAFOOD COBB ♥ 26
*maine lobster, sweet lump crab, gulf shrimp,
applewood smoked bacon, avocado, diced tomatoes,
red onions, organic egg, local blue cheese*

BISTRO

served with local greens and Chef's choice chips

SOUP OF THE MOMENT
ask your Server

ULTIMATE CHICKEN CLUB ♥ 17
*house special triple decker, organic chicken,
applewood smoked bacon, arugula mix, vine
tomatoes, garlic aioli, grilled sourdough*

BROOKLYN BURGER 17
*8oz. grass fed hand-made patty, double American
cheese, bacon, lettuce, tomato, red onions, secret
sauce, brioche bun, sub Vegan Impossible Burger 3*

SALMON BURGER ♥ 19
*wild-caught king salmon patty made-to-order
with Old Bay served with lettuce, tomato, shaved
red onions, creamy herb sauce*

ALL DAY FAVORITES

SUNGLASSES AT NIGHT HASH 17
*crispy hash browns topped with grass-fed
ground beef, shredded lettuce, cheddar
cheese, fresh diced tomatoes, caramelized
onions, animal sauce
G/F sub Impossible Meat 2*

KISS MY GRITS ♥ 20
*southern style shrimp & grits, cheddar & smoked
gouda, turkey sage sausage, chives G/F*

SWEET BABY JESUS ♥ 24
*crispy hash browns & 2 organic eggs your
way topped with sweet lump crab, gulf shrimp,
Lancaster cheddar, Old Bay, fresh diced
tomatoes, chives, hollandaise sauce G/F*

DUTCH CHICKEN AND WAFFLES 17
*Pennsylvania tradition slow-roasted organic
chicken, hand pulled and smothered in savory
gravy with side of mashed potatoes
*make it Dirty add bacon 2
Dirty Bird bacon and organic egg your way 4



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.