

Home of the  
Mimosa Tower Flights  
12 Signature Exotic Flavors

# FARMHOUSE

We Are Proud To Serve  
Amish Farm Eggs & Poultry from  
Lancaster, Pennsylvania

## BLAKESLEE

**Best In Town!!**

### BISCUITS & COUNTRY GRAVY

Homemade Sage Sausage Gravy,  
Buttermilk Biscuits 16 Add Sunny Egg +2

### SOUTHERN BREAKFAST

Cornmeal Crusted Fried Green Tomatoes,  
Brown Sugar Bacon, Country Grits,  
Aged Cheddar, Buttermilk Biscuit,  
Strawberry Butter,  
2 Farm Eggs 21

### ♥ KISS MY GRITS

Wild Shrimp & Smoked Bacon Sautéed  
In A Savory Lobster Broth With Peppers,  
Onions & Aged Cheddar Over Country  
Grits with Warm Honey Cornbread 28

### CROISSANT FRENCH TOAST

Buttery Croissants Dipped In Vanilla  
Custard, Organic berries, Powdered  
Sugar, Sweet cream drizzle 18

### WILD SALMON & EGGS

Grilled with Old Bay, Avocado,  
Tomatoes, Everything Seeds  
Sourdough Crostini. 2 Eggs Your Way,  
Rosemary Potatoes & Local Greens GF 28

### FARMHOUSE BREAKFAST FRIED RICE

Crispy fried rice tossed with butter,  
smoked ham, caramelized onions,  
sweet peas & carrots, fresh garlic,  
scrambled eggs topped with sunny egg 18



### COUNTRY OMELETTE

MYO Pick 3 Ingredients  
Applewood Bacon, Turkey Bacon,  
Smoked Ham, Canadian Bacon,  
Sage Pork Sausage, Grilled  
Chicken, Roasted Potatoes, Spinach,  
Arugula, Tomatoes, Sweet Peppers,  
Onions, Mushrooms, Fresh Garlic,  
Gruyere, Lancaster Cheddar,  
American, Swiss, Feta, Smoked Gouda  
served with Organic Greens &  
Rosemary Potatoes 20

### BUTTERMILK BISCUIT BOARD

**Perfect To Share!!**

Baked fresh every morning!  
Southern Buttermilk Biscuits,  
Homemade Butter: Strawberry,  
Honey Lavender, Georgia Peach with  
House Fig Preserves 16

### THE GRAND SEAFOOD OMELETTE

Maine Lobster, King Crab, Wild Shrimp  
Old Bay, Gruyere, Swiss Cheese,  
finished with Hollandaise served with  
Organic Greens & Rosemary Potatoes GF 36  
perfect with a Peach Bellini!

### WAFFLES

Golden King-Size Belgian Waffle,  
Whipped Cream & Powdered Sugar 16

### CLASSIC BELGIAN

organic strawberries & blueberries,  
toasted coconut flakes, local honey 16

### NUTELLA

chocolate hazelnut, organic berries 16

### BOURBON PEACH BACON

candied bacon, glazed peaches 18

### OLD SCHOOL FRUITY PEBBLES

nostalgic cereal crunch, vanilla ice cream 18

**Award Winning!**

### ★ CHICKEN & WAFFLE ★

Southern crispy fried chicken, Belgian waffle 26

### VEGAN FRIED CHICKEN & WAFFLE

Southern fried oyster mushroom &  
golden Gluten-Free waffle 28

### OMELETTES

3 Organic Farm Eggs served  
with Organic Greens & Rosemary Potatoes

### FARMERS

Chopped Applewood Smoked Bacon, Crispy  
Potatoes, Caramelized Onions, Aged Cheddar 18

### CHICKEN & BISCUIT

Southern Fried Chicken smothered with  
Country Sausage Gravy & Buttermilk Biscuit 19

**Farmhouse Signature!**

### THE GOODFELLA

Tender Beef Short-Rib, Mushrooms,  
Caramelized Onions, Spinach, Gruyere with  
Dirty Potatoes (Peppers & Onions) &  
Honey Cornbread 28

### WESTERN

Hickory Smoked Ham, Bell Peppers,  
Grilled Onions, Lancaster Cheddar 18

### HEALTHY OMELETTE

No yolks. All Lean Egg Whites,  
Grilled Chicken Breast, Sea Salt,  
Avocado, Baby Spinach,  
Dinosaur Kale & Feta 20

### ★ THE OUTLAW

Southern Fried Chicken Breast  
Over Golden Buttermilk Biscuits  
Smothered With Housemade  
Country Sage Sausage Gravy  
Topped With Aged Cheddar &  
Sunny Organic Farm Egg  
served with  
Dirty Breakfast Potatoes  
(Peppers & Onions) 26

pairs with our  
"Fly Me To The Moon"  
Espresso Martini

### NASHVILLE HOT CHICKEN BACON STACK

Southern-fried chicken breast  
smokey chili sauce on  
golden waffles & fries - topped  
with the savory bacon jam 24

### COWBOY BURGER

sirloin beef & sage pork sausage patty  
candied bacon, grilled onions,  
American cheese, sunny egg &  
crispy fries 23

### LUMBERJACK

3 eggs your way, applewood bacon,  
maple ham & sage pork sausage,  
rosemary potatoes, choice toast 20

### MALIBU BEACH

2 eggs your way, grilled tomato,  
sliced avocado, applewood bacon,  
fresh berries, butter croissant 18

### CLASSIC STEAK & EGGS

New York strip seasoned & grilled,  
3 eggs your way, Rosemary potatoes,  
grilled sourdough, fig jam 28

### FARM BREAKFAST

2 eggs your way  
applewood bacon or house sage sausage,  
rosemary potatoes or country grits,  
sourdough or organic multigrain 18

### ★ HARVEST HASH

Sweet potatoes, peppers, onions,  
spinach, kale, herb potatoes,  
mushrooms, Old Bay, hollandaise,  
cornbread & strawberry butter V 18

### AVOCADO TOAST

Carrot, Cucumber, Red Pepper Flakes,  
Sunny Egg, Everything Seeds  
served with Local Greens V 18

### MUSHROOM TOAST

Brown Butter Caramelized Onions,  
Boursin Cheese, Feta, Local Greens V 18



Organic



Welcome To Our  
Farm-to-Table Scratch Kitchen  
Pocono Mountains

# FARMHOUSE

We Support Pennsylvania Farmers &  
Source Non-GMO, Organic,  
Sustainable Ingredients  
Whenever Possible

## ALL DAY BRUNCH

### SHARE

#### DEVILED EGGS

Classic Dijon GF 12  
+ Bacon Jam 3 +Fried Chicken 5

#### FRIED GREEN TOMATOES

Cornmeal Crusted, Remoulade 12

#### CHEESESTEAK DUMPLINGS

Pan-Seared Dumplings Filled With  
Tender Rib-Eye & Provolone 16

#### FRIED CHICKEN TOWER

Southern Fried Chicken Wings  
& French Fries, Homemade  
Ranch. Perfect for sharing! 20

#### FRENCH ONION DIP & CHIPS

Caramelized Onions, Chives  
Homemade Potato Chips, Sea Salt 14

#### LOVE ME TENDER

Southern Golden Fried Chicken  
Hand-Cut To Order, Crispy Fries,  
Homemade Ranch 18

### THE JUMBO JET

Sweet & Savory!

Our Signature Tower Piled High  
Golden Waffles Stacked With Layers Of  
Crispy Fried Chicken, BBQ Pulled Pork,  
Applewood Bacon Topped With A  
Sunny Farm Egg Over Dirty Breakfast  
Potatoes (Peppers & Onions) 32

### FRIED CHICKEN PLATTER

Southern Fried Chicken Special  
Crispy 3-piece, Mashed Potatoes & Pan Gravy,  
Savory Local Greens, Honey Cornbread,  
Strawberry Butter 26

### MAC N CHEESE

served in cast iron skillet

**CLASSIC** 5-cheese béchamel 16  
**BBQ PULLED PORK** hickory smoked 20  
**ANGUS STEAK** seasoned & grilled 26  
**SEAFOOD** lump crab, wild shrimp 28

### BRUNCH BOARD

Family-style Charcuterie Wood Board for Two  
Assemble At Your Table  
Belgian Waffles, Applewood Bacon, Sage Pork  
Sausage, Scrambled Eggs, Over-Medium Eggs,  
Rosemary Roasted Potatoes, Organic Farmers  
Fruit, Organic Maple Syrup  
22 Per Person

### EGGS BENEDICT

LEGEND HAS IT:

"Eggs Benedict" was created in  
1894 when Lemuel Benedict went to the  
Waldorf-Astoria Hotel in New York City  
seeking a cure for a hangover and ordered  
poached eggs on toast with hollandaise  
& the rest is history!

Our Farmhouse version features warm  
Buttermilk Biscuits served with  
Rosemary Potatoes & Local Greens

#### CRAB CAKE

Two 3oz cakes, Old Bay 26

#### AVOCADO & ARUGULA

Sea Salt 18

#### COUNTRY HAM

Hickory Smoked 18

#### SHORT RIB

Braised Low & Slow 26

### BISTRO

All Burgers & Sandwiches served  
with Local Greens Salad & Choice  
French Fries or Housemade Chips  
Sub Vegan Gluten-Free Bun + 3

#### CROQUE MADAME

Grilled Ham, Gruyere & Swiss Melt  
with Hollandaise & Sunny Farm 23

#### NOTORIOUS BLT

Applewood Bacon, Romaine, Tomato,  
Herb aioli, Grilled Sourdough 19  
+ Farm Egg or Avocado 3

**Most Popular!**

#### CRISPY BUTTERMILK CHICKEN SANDWICH

Southern-Fried Breast, Arugula,  
Pickles, Herb Aioli, Brioche Bun 23

#### ★ SMASH BURGER

Two Sirloin Patties, Grilled Onions,  
Double American Cheese, Special Sauce,  
Pickles, Brioche Bun 24

#### SHORT RIB GRILLED CHEESE

Slow-Braised With Caramelized  
Onions, Smoked Gouda, Cheddar,  
Rustic Sourdough 28

#### CUBAN SANDWICH

Roasted pulled pork, smoked ham,  
pickles, Swiss, honey mustard 23

#### BACON BLUE BURGER

Handmade Angus Patty, Arugula,  
Red Onions, Smoked Blue Cheese,  
Housemade Bacon Jam 24

#### LOBSTER SALAD CROISSANT

Farmhouse Classic! Lobster Mix,  
Celery, Carrots, Red Onions,  
Herb Aioli on Butter Croissant  
With Local Greens 23

### BAKERY

Available Daily Until Sold Out

#### FRENCH MACARONS

Gluten-Free & Kosher  
Seasonal Flavors.  
Please Ask Your Server

#### CARROT CAKE

Toasted Pecans & Spice.  
Cream Cheese Frosting

#### APPLE PIE A LA MODE

Baked Apples, Brown Sugar,  
Vanilla Bean Ice Cream

#### CHOCOLATE SOUFFLÉ

Triple Dark Chocolate  
Warm Molten Center

Thanks you for your patience. All items on our menu are made to order. Please alert your Server of any Allergies or Dietary Restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
We kindly add 20% Service Fee for parties of 5 or more. All Prices Are Subject To Change.

# COFFEE & TEA

*Farmhouse is proud to serve Organic & Locally Roasted Fine Coffees and Teas*

## BARISTA *Hand-crafted specialty drinks for your pleasure*

### BEST I EVER HAD

*Salted Caramel Latte,  
Whipped Cream, Sea Salt*

### ICE ICE BABY

*White Chocolate Almond Latte,  
Sweet Cream*

### CHAI OF THE TIGER

*Vanilla Chai, Cinnamon*

### GO YOUR OWN WAY

*French Vanilla Matcha Latte*

### KISS FROM A ROSE

*Strawberry, Hibiscus, Matcha,  
Edible Rose Petals, Iced Only*

**MILK OPTION** *Local Farm Whole Milk, Almond, Oat, Coconut*

### LIVIN ON A PRAYER

*Lavender French Vanilla Latte*

### ICY GIRL

*Ube Double Espresso  
Coconut Milk Latte*

### CANDLE IN THE WIND

*Triple Espresso, Hazelnut,  
Ameretto, Milk Foam, Cocoa*

### DANCING IN THE DARK

*Dark and Bold Chickory Coffee  
brewed at your table with Sweet  
Cream (Strong Coffee Lovers Only)*

## REFRESHERS

### LAVENDER HAZE

*Pear Nectar, Lavender Syrup, Club Soda,  
Fresh Lime & Rosemary (Caffine-Free)*

### TASTE OF HONEY

*Citrus Honey Tea, Peach and Pear Spritzer,  
Fresh Thyme (Caffine-free)*

### FANTASY ISLAND

*Dragon Fruit & Guava puree, Sparkling,  
Splash of Cream, Fresh Rosemary  
(think Italian Soda)*

### IT WAS ALL A DREAM

*Morir Sonando / Shaken Orange Juice,  
Milk, Vanilla, Cane Sugar On Ice,  
Marachino Cherries*

### WALKIN ON SUNSHINE

*50/50 Raspberry Puree, Orange Juice  
topped with Double Espresso*

## ETERNAL ELIXIR TEA POT

*Peach, Honey, Fresh Ginger, Orange  
Slices, Cloves, Cinnamon Sticks*

## HOT TEA POT

*Earl Grey / Green Tea  
Lavender Chamomile / Rose /  
Honey Vanilla / Peach Turmeric /  
Lemon Ginger / Peppermint /  
Organic Black Tea, Assorted Local  
Seasonal*

## BLOOMING FLOWER TEA POT

*Organic Blooming Flowering  
Tea brewed in a glass pot*

## ORGANIC FRESH SQUEEZED LEMONADE

*Classic Lemon  
Farmstand Peach  
Lavender Rosemary  
Fresh Strawberry*

## WATER

*Acqua Panna Glass Bottle  
San Pellegrino Sparkling Glass  
San Pellegrino Blood Orange*

## BEVERAGE

*Classic Coke Glass Bottle  
Diet Coke  
Sprite  
Shirley Temple  
Arnold Palmer  
Unsweetened Black Iced Tea*

## FRESH JUICE

*Apple Juice Unfiltered  
Orange Juice  
Cranberry Juice  
Mango Juice  
Guava Juice  
Pineapple Juice*



# CRAFT COCKTAIL



## "PEACOCK BLOODY" I WILL SURVIVE

Signature Spicy Bloody Mary,  
Old Bay Honey Black Pepper Rim,  
Celery, Olives, Smoked Bacon in  
Peacock Tiki Glass + GriShrimp

## MIMOSA FLIGHT

Guava / Mango / OJ / Lavender /  
Pear / Strawberry / Pineapple/  
Lychee / Passion Fruit / Soursop

FLIGHTS PICK 3 or PICK 4

## "THE FLAMINGO" RUM PUNCH

Signature Myers Rum, Bacardi,  
Malibu, Disaronno, Pineapple,  
OJ served in a pink Flamingo tiki  
glass

## SIGNATURE

### DANCING QUEEN

St. Germaine, Elderflower,  
Cucumber, Sparkling Wine

### FLY ME TO THE MOON

Espresso Martini, Tito's, Kalua,  
Crema De Cacao, Fresh Mint

### SUMMER OF '69

Honey Sage Bourbon Smash,  
Maker's Mark, Fresh Sage,  
Local Honey, Lemon

### PURPLE RAIN

Lavender Lychee Mule  
Vodka, Ginger Beer, Fresh Lime

### READY OR NOT

Dragon Fruit, Don Julio Blanco,  
Organic Agave, OJ, Fresh Lime

### LUCKY STAR

Earl Grey French 75  
Hendricks Gin, Art of Tea,  
Agave. Champagne

### VIETNAMESE IRISH COFFE

Jameson, Cade Du Monde,  
Sweet Cream, Hot or Rocks

## CLASSIC

### ROYAL BELLINI

Fresh Peach Puree, Chambord,  
Prosecco

### MARGARITA

Lime Tajin / Pear / Strawberry

### MOJITO

Classic / Guava / Strawberry

### APEROL SPRITZ

Prosecco, Club Soda, Orange

### OLD FASHIONED

Bourbon, Angostura Bitters

### BLUE HAWAIIAN

Barcardi, Coconut, Blue Curcao,  
Pineapple Juice

### MARTINI

Gin, Vermouth, olives

### COSMPOLITIAN

Cranberry, Vodka, Lime

## BUBBLY

### CHAMPAGNE

Armand de Brignac, Ace of Spades  
Dom Perignon Vintage 2008  
Moet and Chandon Imperial  
Luc Belaire Rare Rose  
Veuve Cliquot Yellow Label Brut NV  
Chandon Brut NV

Korbel Brut / Split  
Italian Prosecco, Mionetto Brut  
Moscato D'Asti, Rivata

## WINE

### WHITE

Chardonnay, Kendall Jackson  
Pinot Grigio, Santa Margherita  
Sauvignon Blanc, Organic Natura  
Riesling, Charles Smith Kung Fu Girl  
Moscato, Pio Cesare

### ROSE

Rose Whispering Angel,  
White Zinfandel, Sutter Home

### RED

Merlot, Decoy Sonoma County  
Pinot Noir, Josh Cellars  
Cabernet Sauvignon, Francis  
Coppola Diamond

## BEER

New Trail IPA, Broken Heels Yuengling Lager, Flying Fish Sea and Salt,  
Leinenkugel, Miller Lite, Corona

