

FARMHOUSE

CRYSTAL

We Are Proud To Serve Organic Amish Farm Eggs With Bright Orange Yolks

BREAKFAST

- FARMERS MARKET FRUIT PLATTER** organic strawberries & blueberries, seasonal market selections 16
- AVOCADO TOAST** red pepper flakes, everything seeds, meyer lemon, local greens 14 V/VG + farm egg 2
- FARM BREAKFAST** 2 eggs your way, applewood bacon, herb potatoes or country cheese grits GF & choice toast 16
- BREAKFAST BURRITO** scrambled eggs, applewood bacon, grilled onions, cheddar, tomatoes with rosemary potatoes 16
- MALIBU BEACH BREAKFAST** avocado, tomato, fresh fruit, applewood bacon, 2 eggs your way, butter croissant 18
- STEAK & EGGS** grass-fed Angus filet, 2 farm eggs your way, herb-potatoes GF & choice toast 23
- LUMBERJACK** 3 eggs, applewood bacon, spiral ham, sage pork sausage patties, rosemary potatoes GF & choice toast 19

WAFFLES

- CLASSIC BELGIAN** organic berries, local honey, toasted coconut flakes 16
- STRAWBERRY** fresh compote berries 16
- BLUEBERRY** organic berries 16
- APPLE FRITTER** honey crisp apples, cinnamon 16
- NUTELLA** choco hazelnut, bananas, strawberries 16
- PEACHES & CREAM** sweet peaches, local cream 16
- FRUITY PEBBLE** vanilla ice cream, fresh berries 16
- BOURBON PEACH BACON** bacon infused & top, sweet peaches, bourbon bacon jam 18
- ★ **I LOVE YOU A-WAFFLE-LOT** Combo Belgian waffle, applewood bacon, 2 farm eggs your way 18

EGGS BENEDICT

served with rosemary potatoes & local greens

- AVOCADO ARUGULA** V/VG 17
- ★ **CLASSIC SPIRAL HAM** 18
- JERK PORK** island spiced pulled pork 18
- SALMON CROQUETTE** housemade patties 19
- JUMBO CRAB** lump red crab, Old Bay 23

SWEET BABY JESUS

Sweet Lump Crab, Wild Shrimp, Old Bay, Lancaster Cheddar, Fresh Diced Tomatoes, Chives, 2 Farm Eggs Your Way on a bed of Crispy Rosemary Potatoes topped with Hollandaise Sauce 26

ALL DAY BRUNCH

- GREEN EGGS & HAM** dinosaur kale, spinach, peppers, avocado, cilantro, fresh garlic, 2 eggs your way 16
- BREAKFAST FRIED RICE** smoked ham, scrambled eggs, peas, onions, fresh garlic, sunny egg 18
- PULLED PORK HASH** marinated pulled pork, black pepper bacon, hot honey bbq over herb potatoes, Lancaster cheddar, fresh diced tomatoes, 2 eggs your way 18
- HARVEST HASH** vegetarian hash of rosemary potatoes, spinach, carrots, peppers, grilled onions, fresh garlic, hollandaise served with warm cornbread & strawberry butter 17 +add two farm eggs your way 3
- ★ **KISS MY GRITS** Southern-style Shrimp & Grits, wild shrimp, peppers, onions, lobster broth topped with applewood bacon, aged cheddar, chives 24 GF
- CROQUE MADAME** spiral ham, gruyere, bechamel, sunny egg, rosemary potatoes, local greens 18
- COWBOY BREAKFAST BURGER** housemade sage pork sausage & grass-fed beef patty, grilled red onions, aged cheddar cheese, sunny egg served with rosemary potatoes 18
- SUNGLASSESS AT NIGHT** sweet, spicy, savory! southern fried chicken breast tossed in Nashville sauce stacked on buttermilk waffle sliders served with french fries - all topped with bacon jam 24
- ★ **WILD KING SALMON HASH** grilled filet spinach, tomatoes, onions, sweet peppers, capers over crispy potatoes & 2 eggs your topped with hollandaise sauce 24

PENNSYLVANIA DUTCH CHICKEN & WAFFLE

Amish original recipe from 1890's. Slow roasted pulled farm chicken smothered in savory chicken gravy on a golden brown buttermilk waffle served with a dollap of mashed potatoes. A hearty classic! 23
make it dirty + bacon 2 dirty bird + bacon & sunny egg

DE-CONSTRUCTED FARM PLATTER for 2

Family-style Charcuterie Wood-board to assemble at your Table:

Belgian Waffles, Applewood Bacon, Sage Pork Sausage Patties, Scrambled Eggs, Over-Medium Eggs, Rosemary Roasted Potatoes, Organic Farmers Market Fruit, Organic Maple Syrup
19 per person

OMELETTES

3 Farm Eggs with Rosemary Potatoes & Local Greens

- PROVENCAL** fresh garlic, thyme, Boursin, sea salt 18
- FARMERS** crispy chopped bacon, roasted potatoes, caramelized onions, aged cheddar GF 18
- HEALTHY** 6 egg whites, organic chicken breast, spinach, kale, avocado, feta GF 19
- SMOKED BRISKET** cherry smoked beef brisket, caramelized onions, peppers, aged cheddar, fresh tomatoes GF 19
- WESTERN** diced honey ham, bell peppers, grilled onions, Lancaster cheddar GF 18
- ★ **SEAFOOD OMELETTE** jumbo red lump crab, wild jumbo gulf shrimp, gruyere, hollandaise GF 28
- "MYO" OMELETTE** make your own, pick 3: honey ham, applewood bacon, sage sausage, grilled chicken, potatoes, spinach, kale, arugula, sweet peppers, onions, tomatoes, avocado, mushrooms, American cheese, gruyere, Lancaster cheddar, smoked gouda, feta GF 18

HANDMADE SAGE SAUSAGE PATTIES 3 for 10 CHICKEN APPLE SAUSAGE 8 APPLEWOOD BACON 6 SPIRAL HAM 8

FARMHOUSE CRYSTAL

BRUNCH DINNER COCKTAIL

We Support Our Pennsylvania Farmers And Source Organic & Non-GMO Ingredients Whenever Possible

SMALL PLATES

- HONEY CORNBREAD** strawberry butter 9
- GUACAMOLE** onion, cilantro, lime, plantain 12
- CRAB GUACAMOLE** red lump crab, Old Bay 20
- FARM QUESADILLA** pulled chicken, aged cheddar, smoked gouda, onion, pepper, tomato 14
- JERK CHICKEN NACHOS** island spices, peppers, onions, tomato, plantain chips 16
- BBQ SHRIMP COCKTAIL** grilled, bourbon glaze GF 18

MAC N CHEESE

- MAC N CHEESIEST** five-cheese béchamel V 14
- VEGGIE MAC** spinach, peppers, onions 16
- JERK CHICKEN MAC** island spicy, peppers 16
- FARM MAC** ham, peas, onions 16
- ★ **BBQ PULLED PORK MAC** hickory smoked 16
- ANGUS STEAK MAC** sliced 8oz. filet 23
- SEAFOOD** red lump crab, jumbo gulf shrimp 26

SOUP & SALAD

- CLAM CHOWDER** New England-style with bacon 14
- WATERMELON FETA SALAD** cucumber, red onion, fresh mint 16
- APPLE ARUGULA** fuji apple, feta, walnut, cranberries V/VG/GF 16
+ add farm chicken 3 + grass-fed beef filet or wild shrimp 7
- ★ **BBQ CHICKEN CHOPPED SALAD** free-range chicken, applewood bacon, tomato, cucumber, red onion, scallion, gorgonzola, honey mustard GF 18
- CHICKEN PILLARD** thin-pounded breast grilled to perfection, arugula, cherry tomato, red onion, meyer lemon, shaved parmesan GF 18
- OLD WORLD CEASAR SALAD** romaine, parmesan, garlic, herb crouton, anchovy V/VG 16. add farm chicken + 3 grass-fed steak or wild shrimp 8
- SUPERFOOD SALMON** wild-caught grilled, dinosaur kale, romaine, avocado, sea salt, red onions, tomatoes, blueberries, pepitas 23 GF
- APRIL'S STEAK SALAD** grass-fed frilled filet, organic greens, grilled onions, grape tomatoes, cucumbers, avocado, feta 23 GF
- ★ **SEAFOOD COBB** red lump crab, jumbo wild shrimp, lobster salad mix, applewood bacon, avocado, grape tomatoes, red onions, organic egg, smoked blue cheese 28 GF



BISTRO served with organic green salad & plantain chips. Sub Vegan Gluten-Free Bun + \$2

- ULTIMATE CHICKEN CLUB** farm chicken, applewood bacon, arugula, vine tomatoes, garlic aioli, sourdough 18
- SMASH BURGER** two Angus patties, layered with American cheese, grilled onions, pickles, smash sauce, brioche 18
- IT'S A WRAP** grilled farm chicken, mixed greens, carrots, red onions, hickory bbq sauce, spinach wrap 17
- CHICKEN CAESAR WRAP** grilled chicken, romaine, parmesan, croutons, house Ceaser 17
- NOTORIOUS BLT** crispy applewood bacon, romaine, vine tomatoes, herb aioli, grilled sourdough 18 + avocado 2
- BROOKLYN BURGER** 8oz Angus patty, double American cheese, lettuce, tomato, onion, brioche 18
- FARMHOUSE CHICKEN SANDWICH** grilled chicken, mesclun, tomato, American, herb aioli, brioche 19
- ★ **HAVANA CUBAN** house roasted pulled pork, smoked ham, sweet pickles, Swiss cheese, honey mustard 19
- SMOKED BRISKET GRILLED CHEESE** braised bbq beef, caramelized onions, smoked gouda, Lancaster cheddar. 23
- BBQ PULLED SAMMIE** hickory smoked bbq pulled pork, red onions, sweet pickles, brioche 19
- SPICY JERK BURGER** 8oz. Angus beef patty, smoked gouda, arugula, red onions, grilled pineapple 19
- WESTERN BACON CHEESEBURGER** Angus beef, American cheese, grilled red onions, applewood bacon, hickory bbq sauce served with mac n cheese & plantain chips. 20
- LOBSTER SALAD CROISSANT** lobster mix, carrots, celery, herb aioli, red onions on warm butter croissant 18
- ★ **SALMON BURGER** housemade patty, lettuce, vine tomato, shaved red onions, herb mayo. 23

LUNCH SPECIAL

JAMBALAYA Southern-style Creole stewed rice with pulled chicken, smoky beef andouille sausage, gulf shrimp, bell peppers, celery, onions served with side local green salad. Bold and full of flavor! GF 24 + sunny farm egg 2

YES! DESSERT!

Carrot Cake 8 Triple Chocolate Cake 8 Southern Peach Pie 10
Strawberry Cheesecake 10 French Macarons 3.50
Rum Pecan Poundcake Limited Edition 12



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 + Gr1Shrimp

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,
Creme 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

