

Home of the
Mimosa Tower Flights
12 Signature Exotic Flavors

FARMHOUSE

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

MAIN STREET

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*

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)*

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

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,
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

Bacardi, Coconut, Blue Curacao,
Pineapple Juice

MARTINI

Gin, Vermouth, olives

COSMOPOLITAN

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

