MAIN

*Served from 5PM

*Steak Frites 22.95

Homemade Fries, Peppercorn Sauce

Panko Crusted Chicken Schnitzel 19.95

Root Vegetables Mash, Arugula Salad

Spinach Turkey Meatloaf 18.95

Roast Garden Vegetables, Root Vegetable Mash, Wild Mushroom Gravy

*Beef Kefta Kebab 20.95

Grilled Beef Patties, Seasoned and Mixed with Onions and Toasted Pine Nuts. Served with a Side of Mediterranean Chopped Salad, Tahini Dressing, Whole Wheat Pita Bread and Choice of Homemade Fries or Rice

Chicken Shawarma 19.95

Grilled Boneless Chicken Thighs Marinated In Shawarma Seasoning, Served with a Side of Mediterranean Chopped Salad, Tahini Dressing, Whole Wheat Pita And Choice of Homemade Fries or Rice

*Grilled Salmon Filet 23.95

Roast Garden Vegetables, Tahini Sauce

*Marinated Seared Tuna Steak 23.95

Served Over Cilantro Lime Kale Cabbage Slaw, Topped with Mango Pico De Gallo and Toasted Pumpkin Seeds and Fresh Lemon

Steak Noodle Bowl 23.95

Sliced Teriyaki Rib Eye Steak Over Warm Noodles with Sesame Peanut Sauce, Mixed with Cucumbers and Carrots, **Topped with Peanuts and Fresh Lemon**

Shepherd's Pie 16.95

Ground Beef, Carrots, Mushrooms, Zucchini, Peas, Onions, Parmesan, Vegetable Mash Crust

Farmhouse Lasagna 16.95

Ground Beef Ricotta, Parmesan, Mozzarella, Homemade Marinara Sauce

Chicken Chorizo Jambalaya Stew (GF) 17.95

Chicken Breast, Chorizo Sausage, Diced Tomatoes, Collard Greens, Rice, Smoked Chipotle Pepper

Hungarian Beef Goulash Stew (GF) 17.95

Beef Chunks, Potatoes, Onions, Carrots, Celery, Red/Green Bell Peppers Crushed Tomatoes, Sweet Hungarian Paprika

Turkey Quinoa Escarole Stew (GF) 17.95

Turkey Breast, Quinoa, Escarole, Carrots

Chicken Tikka Massala Stew (GF, D) 17.95

Chicken Breast, Onions, Carrots, Celery, Baby Peas, Ginger, Crushed Tomatoes, Garam Massala Curry, Coriander, Heavy Cream

BREAKFAST/BRUNCH

BREAKFAST: Monday to Friday 8:00 AM to 12:00 NOON BRUNCH: Sat & Sun 8:00 AM to 4:00 PM

All of Our Egg Dishes are Prepared with Free-Range Eggs

Farmhouse Breakfast 13.95

2 Eggs Any Style with Bacon, Ham, or Chicken Sausage, Served with Home Fries and Buttermilk Pancakes

Mediterranean Breakfast 12.95

2 Eggs Any Style, Side Hummus, Side of Chopped Salad Mixed With Kalamata Olives & Feta Cheese. Whole Wheat Pita

Shakshouka 12.95

2 Eggs Cooked in a cast Iron Skillet with Tomato, Onions, Peppers and Olives Served w/Side Hummus, Vegetable Chopped Salad, and Whole Wheat Pita

Create Your Own Omelette 12.95

Served with Home Fries and Choice of Multigrain, Sourdough, Raisin Walnut, or Whole Wheat Pita. Choice of Three Ingredients: Spinach, Kale, Tomatoes, Onions, Mushrooms, Bell Peppers, Swiss, Feta, Cheddar, Mozzarella, Goat Cheese, Blue Cheese, Pepper Jack, and American Add: Extra Veggies +.50 Extra Cheese +1.00 Ham or Bacon, +2.00, Sausage +3.00

Smoked Salmon Omelette 14.95

Cream Cheese, Scallions, Served with Home Fries, and Choice of Multigrain, Sourdough, Raisin Walnut or Pita

Brioche French Toast w/Fresh Fruits 11.95

Choice of Strawberries, Bananas, or Blueberries

Buttermilk Pancakes w/Fresh Fruits 11.95

Choice of Strawberries, Bananas, or Blueberries (With Nutella +1.00)

Three Breakfast Tacos 11.95

Scrambled Eggs, Bacon, and Pepper Jack Cheese. Topped with Pico De Gallo, Guacamole, and Cilantro, on Soft Corn Tortillas

Open Face Avocado Toast & Eggs 12.95

Sliced Plum Tomato & Pesto, on Multi Grain Bread. Served with Home Fries

Huevos Rancheros 12.95

Corn Tortillas Topped with Black Beans, Jack Cheese, Chicken Sausage Hash, Ranchero Sauce, And 2 Eggs Over Easy

Mexican Scramble Egg Wrap 12.95

Black Beans, Avocado, Onions, Tomatoes, Cheddar Cheese, Sour Cream & Salsa Verde on the Side, with Home Fries

> A Limited Assortment of Egg Dishes is Served Until 4:00 PM Daily







FARMHOUSE **CAFÉ & EATERY**

CRESSKILL

STARTED IN 1979 AS "PITA CUISINE" AT 65 SPRING ST. NYC. WITH LOCATIONS AROUND THE DOWNTOWN MANHATTAN NEIGHBORHOODS FOR 35 YEARS. OUR FIRST FARMHOUSE LOCATION OPENED JUNE OF 2012 IN CRESSKILL. WESTWOOD LOCATION WAS OPENED AUGUST OF 2016. WE ARE HERE TO STAY.



15 East Madison Ave. Cresskill 201 266 8931 IN HOUSE, TAKE OUT, DELIVERY

Delivery available with UberEats, DoorDash and Grubhub OPEN MONDAY TO SUNDAY 8:00 AM TO 9:00 PM BREAKFAST: MONDAY TO FRIDAY 8:00 AM TO 4:00 PM BRUNCH: SATURDAY AND SUNDAY 8:00 AM TO 4:00 PM

> **OTHER LOCATION** 301 Center Ave. Westwood 201 664 8424

B.Y.O.B. (BEER & WINE ONLY)

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 TO 9 20% GRATUITY WILL BE ADDED TO PARTIES OF 10 AND MORE

We Cook from Scratch. Please be Patient and Enjoy Yourself. We Try Run an Allergy Sensitive Kitchen However, it is Also a Very Busy Kitchen and We Cannot Guaranty that No Cross Contamination May Take Place. If You Have Extreme Allergies, We Kindly Suggest that You Avoid Ordering from our Kitchen



October 2019; prices are subject to changes

STARTERS, SHARING

Starter Salad 7.95

Mesclun, Arugula, Oranges, Sliced Almonds

Hummus 9.95 Vegetable Crudités and Whole Wheat Pita

Hummus Senia 13.95 Topped w/Your Choice of Chicken Shawarma or Ground beef, Served w/ Pita Bread

Tzatziki Dip 8.95

Greek Yogurt Mixed with Chopped Cucumber, Dill, Garlic, Lemon, and Greek Pita Bread

Spinach and Artichoke Goat Cheese Dip 10.95

Served Warm with Corn Tortilla Chips

Fresh Made Guacamole 11.95

Served with Corn Tortilla Chips

Fried Mozzarella 9.95

Panko Crusted Fresh Mozzarella, Served with Marinara Sauce

Salmon Ceviche 14.95

Mango, Pico De Gallo, Fresh Avocado, Served with Tortilla Chips

Shrimp Tacos 14.95

3 Corn Tortillas Filled w/Shrimp, Topped with Kale Cabbage Slaw, and Siracha Mayo

Farmhouse Nachos 9.95

W/Chicken 13.95 Corn Tortilla Chips Topped with Pico De Gallo, Pepper Jack & Cheddar Cheese, Guacamole,

And Drizzled w/Sour Cream

Jumbo Chicken Wings (5 pcs) 8.95 (10 pcs) 16.95

Choice of; Buffalo Sauce or Homemade Sweet & Sour Sauce, Or House Made Teriyaki & Scallion Sauce

Grilled Chicken Quesadilla Sm. 8.95 Lg. 12.95

Pico De Gallo, Cheddar Cheese, and Guacamole

MOM'S COOKING SOUPS & CHILI

"Mom's Cooking Corp." is Our Own Brand of Homemade Soups, Stews & Chili Started 20 Years Ago As "Soup Kiosk", in Soho NYC. All of **Our Soups & Stews are Prepared from the Freshest Ingredients** Available in the Market. Free of Transfat, MSG And No Preservatives. Cooked Daily.

Mom's Chicken Vegetable Soup (GF) 7.95

Tomato Garlic Bisque (GF, D) 7.95

Butternut Squash (GF, D) 7.95

Lentil Spinach (V, GF) 7.95 Turkey Chili (GF) 7.95

SIDES

Root Vegetables Mash 4.95 * French Fries 5.95 Sweet Potato Fries 6.95 * Homemade Potato Chips 3.95 Mac & Cheese w/Bacon & Tomato 7.95



BURGERS

Our Burgers Are 8oz Certified Angus Beef "Pat LaFrieda" Brand

Served with Lettuce, Tomato, Onions, and Pickle, on a Brioche Bun. W/Choice of French Fries, Homemade Potato Chips, or Garden Salad. W/Sweet Potato Fries Add +1.00

Hamburger 14.95

Add: American, Blue, Cheddar, Swiss, Pepper Jack or Mozzarella +1.00 Bacon or Sautéed Onions & Mushrooms +2.00

California Burger 15.95 Avocado, Tomato, Red Onion and Pepper Jack Cheese

Cowboy Burger 15.95 Cheddar Cheese, Bacon, BBQ Sauce and Fried Onions Turkey Burger 15.95

Ginger- Apricot Chutney, Avocado and Micro Greens

Veggie Burger 14.95

Made From; Red & Black Beans, Brown Rice, Peppers, Oatmeal, Egg Whites. Topped with Pepper Jack Cheese, Guacamole, Tomato and Micro Greens

SANDWICHES

W/Choice of French Fries or Homemade Potato Chips Or Garden Salad. W/Sweet Potato Fries Add +1.00

Farmhouse Panko Chicken Club 15.95 Avocado, Bacon, Cheddar Cheese and Chipotle Mayo. On Ciabatta Bread

Grilled Chicken Wrap 15.95 Avocado, Black Beans and Cheddar Cheese. Served with Salsa Verde & Sour Cream on the Side

House Roasted Turkey Club Sandwich 15.95

Bacon, Granny Smith Apple, Brie and Tarragon Mayo. On Multigrain Toast

Chicken Milanese Sandwich 15.95

Panko Crusted Chicken, Arugula, Plum Tomatoes, Red Onions and Fresh Mozzarella. On Ciabatta

Reuben Sandwich 15.95

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing Grilled Between Slices of Rye Bread

Sloppy Joe 15.95

Ground Beef "Pat La Frieda Brand" Simmered in Tomato Sauce and Spices, Served in a Brioche Bun

Grilled Atlantic Salmon Sandwich 17.95 Red Onion, Tomato, Arugula, Cucumber and Chipotle Mayo. On Multigrain Toast

Pesto Chicken Sandwich 15.95

Homemade Basil Pesto Aioli, Grilled Chicken, Roasted Red Peppers, Arugula and Mozzarella. On Ciabatta Bread Grilled Vegetable Sandwich 14.95

Roasted Red Peppers, Grilled Zucchini, Grilled Onions, Arugula, Goat Cheese and Pesto. On Raisin Walnut Bread

Avocado, Mangos, Pickled Ginger, Micro Greens, Jicama, Mesclun Greens, Wasabi Sauce and Sirracha Sauce

Grilled Salmon, Yellow & Cherry Tomatoes, Red Onion, Served Over Arugula, Spinach and Mustard Greens

Red & Green Cabbage, Tomatoes, Scallions, Carrots, Sprouts Crispy Wontons Mixed with Garden Greens. Suggested Dressing; Carrot Ginger

Roasted Beets, Peppers, Tomatoes, Butternut Squash, Zucchini, Grilled Onions, Grilled Corn, Goat Cheese Crostini, Garden Greens

Salmon Ceviche Mixed w/Mangoes, Fresh Avocado, Cucumbers Pico De Gallo, Jicama, Roasted Tomato Salsa and Grilled Corn. Over Romain Lettuce and Topped w/Toasted Sesame Seeds

Add: Grilled Chicken +5.00, Panko Chicken +5.00, Grilled Salmon +8.00, Grilled Shrimp +8.00 Extra Dressing + .75



ΕΝΤRÉE SALADS

PLEASE DON'T REDESIGN THE SALAD

Marinated Grilled Chicken Salad 14.95

Avocado, Grilled Corn, Cheddar, Tomatoes, Black Beans, Garden Greens

Panko Crusted Chicken Milanese Salad 14.95

Cherry Tomatoes, Radicchio, Belgian Endives, Parmesan Cheese, Arugula

Seared Ahi Tuna Salad 18.95

Grilled Salmon Salad 18.95

Asian Chopped Salad 13.95

Cobb Salad 16.95

Grilled Chicken Breast, Avocado, Bacon, Red Onions, Hard-Boiled Eggs, Roasted Tomatoes. **Over Garden Greens**

Grilled Vegetable Salad 14.95

Farmhouse Poke Bowl 18.95

Buffalo Chicken Salad 16.95

Cherry Tomatoes, Red Onions, Carrots, Celery, Blue Cheese Crumbles, Over Garden Greens. Suggested Dressing; Buttermilk

Southwest Grilled Shrimp Salad 18.95

Grilled Corn, Avocado Cilantro Salsa, Pepper Jack Cheese, Roasted Tomato Salsa, Garden Greens

Chopped Kale Salad 15.95

Grated Granny Smith Apples, Mixed w/Red Quinoa, Goat Cheese, Avocado, Mandarin Oranges, Chick Peas, Scallions, and Pumpkin Seeds Choice of Dressings: Carrot Ginger, Peanut, Balsamic, *Tahini *Lemon Herb, *Buttermilk, *White Balsamic, *Blue Cheese *Gluten Free

