



# FARMHOUSE PANTRY

2015

3223 State Route 3

Saranac NY 12981

518.293.5174

[thekitchen@farmhouse-pantry.com](mailto:thekitchen@farmhouse-pantry.com)

## Hours:

Sunday: 8 am to 3:30 pm

Monday: closed

Tuesday: closed

Wednesday: 8 am to 8:30 pm

Thursday: 8 am to 8:30 pm

Friday: 8 am to 8:30 pm

Saturday: 8 am to 8:30 pm

From-scratch cooking and baking; many local ingredients (pasture-raised meats, yogurt, syrup, honey, veggies, and more), 99% organic, and fair-trade when possible

We are a counter-service and non-tipping establishment, striving for true, honest pricing and fair wages

(v) = vegan and dairy-free

(gf) = flourless, made without gluten-containing ingredients; kitchen is not gluten-free though we do our best to ensure no cross-contact

Specials posted to [facebook.com/farmhousepantrysaranac](https://www.facebook.com/farmhousepantrysaranac) and  
Instagram @farmhouse\_pantry

## SODA, BEER, AND WINE

HOUSE SODA 2.50 med 3 large

On-tap seltzer flavored with homemade organic syrups:

Cola - Root Beer - Lemon-lime - Vanilla (Cream)

Bubblegum - Maple - Almond - Caramel



FLOATS 7

Root Beer (or choice of soda) with a scoop of vanilla ice cream

BEER AND CIDER

Regional draft beers: 5-7 / pint

18 / pitcher or BYO growler / +4 new growler

Organic bottled beers (pale ale, lager, and chocolate stout), hard  
cider, and perry (pear cider) 4.50 / 12 oz



WINES

glass 6 / bottle (in-house only) 20

Chardonnay (dry white)

Pino Grigio (off-sweet white)

Cab Sauv (dry red)

Sparkling Rosé (250 ml) 7

SANGRIA SLUSHY

Red wine blended with frozen peach, strawberry, and blueberry 9

LEMON-BERRY WINE SLUSHY

Pinot Grigio with frozen strawberries and lemon-lime syrup 9



## STARTERS

### CHIPOTLE CHICKEN DIP

Warm cheesy chicken dip with southwest spices, served with veggie sticks and homemade bread 18

### GREEK COUNTRY SALAD (gf)

Diced cucumber, tomato, and cow's-milk feta, with red onion, Kalamata olives, oregano, olive oil, and lemon juice 13

### THREE-BY-THREE (gf, v)

Choose three dippers - French fries, fried tempeh sticks, fried polenta wedges, or fresh veggies - and pair with choice of three dipping sauces: ketchup / honey-mustard / BBQ / ranch / thousand-island / ginger-mayo / maple-miso / chipotle mayo 13



### BREAD & OIL

Minced garlic, olive oil, and cracked pepper, with homemade bread for dipping 9

### PANTRY POPCORN (gf)

Kettle-popped with sunflower oil in choice of flavor: salted butter - caramelized kettle (v) - garlic and herb (v) - ranch - spicy southwest (v) 6

### TRIO OF CROSTINI

Small slices (3) of griddled bread topped with creamy garlic-herb cheese spread 4

## SOUPS

Selections vary daily

Small cup (7 oz) 4

Crock (10 oz) 5

Large bowl (16 oz) 7.5

-Add a slice of warm bread: +1.50





## LOADED FRIES



Large serving of hand-cut russet potatoes twice-fried in sunflower and/or canola oil

All are (gf): no wheat/gluten used in our deep-fryer

### CHEESEBURGER FRIES

House fries topped with our thousand-island sauce, cheddar, crumbled grass-fed burger, and diced onion, tomato, and dill pickle 18

### GRAVY FRIES

From-scratch beef-and-chicken brown gravy over fries topped with a melty blend of mozzarella, jack, and provolone cheeses 15



### MEDITERRANEAN FRIES

Fries topped with diced tomato, cows-milk feta, Kalamata olives, oregano, olive oil, and lemon juice 16

### CREAMY MUSHROOM FRIES

Sauteed mushrooms in a garlic-parmesan cream sauce over fries 14

### CHICKEN-RANCH FRIES

Fries, ranch dressing, cheddar, warm chicken, diced tomato and bell pepper 18

### TRIPLE DIPPER

Large fries with choice of 3 dips/sauces (ketchup / honey-mustard / BBQ / ranch / thousand-island / ginger-mayo / maple-miso / chipotle mayo) 8

## SALADS

All salads are gluten-free; house-made dressings include maple-balsamic vinaigrette, thousand-island, creamy ginger, ranch, and honey-orange vinaigrette

- all are served on the side, and all are dairy-free except for ranch

Extra dressing: +0.50

### FRUIT 'N NUT SALAD

Salad greens, red onion, apple wedges, dried cranberries, diced feta, and toasted walnuts, with maple-balsamic or honey-orange vinaigrette 15

### SESAME-CRUSTED TOFU SALAD (v)

Slices of pan-fried sesame-crusted tofu served on salad greens with thin-sliced seasonal veggies, with a creamy ginger dressing 13

### BURGER SALAD

Our grass-fed beef burger patty served on a bed of fresh greens with tomato, cucumber, and red onion, with thousand-island sauce and dill pickles on the side 16

-Add cheese +1.50 / Add bacon +4



### CHEF SALAD

Assorted salad greens with seasonally-changing veggies, topped with hard-cooked egg, cheese, and choice of dressing on the side 12

-Add diced chicken or sliced ham +4

-Add toasted walnuts: +3

### SIDE GARDEN SALAD

Mixed greens, assorted veggies, and choice of dressing 6



## SANDWICHES



Choice of Sourdough, Ciabatta, or Multigrain Wheat (all homemade)

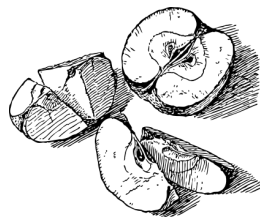
Served with choice of side: house french fries, home fries,  
garden salad (+1.5), cup of soup, or daily side

### SAUSAGE-APPLE MELT

Seared apple and onion slices, cheddar, thin sausage patty, and house-made honey-mustard, griddled 'til crisp 15

### APPLE-WALNUT MELT

A spread of herbed soft cheese, red onion, toasted walnuts, cheddar, and seared apple slices, sandwiched together and griddled 13



### SOURDOUGH-HAM REUBEN

House-made sauerkraut, sliced ham, provolone, and thousand-island dressing, on griddled sourdough bread 16

### MUSHROOM-VEGGIE MELT

Sauteed mushrooms, pepper, onion, and spinach, layered with cheeses and griddled 15

### PATTY MELT

Our grass-fed burger patty pressed thin, sandwiched with sauteed onions, provolone cheese, and thousand-island dressing, and griddled 16

### BLT

Bacon-griddled bread with mayo, bacon, lettuce, and tomato 17



### MONTE CRISTO

Ham, provolone, and a touch of mustard on ciabatta bread, dipped in french-toast egg batter and griddled 17

-With side of maple syrup: +2

### FARMSTEAD EGG SALAD

Hard-cooked pastured eggs smashed with mayo, dill, and pickle, with fresh greens and red onion on lightly-toasted bread 12

### GINGER-SESAME TOFU'WICH (v)

Slices of pan-fried sesame-crust organic tofu, on lightly-toasted bread with a creamy ginger dressing and fresh veggies 13

### LIVVY'S SALAD SAMMIE

Lightly-toasted bread stuffed with loads of veggies, cheddar and provolone cheeses, and choice of dressing 11

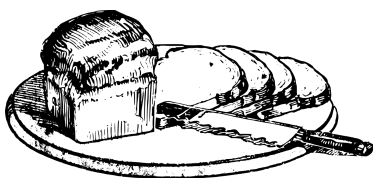
### GRILLED CHEESE

With mild cheddar and provolone, griddled 'til melty 11

-Add any of the following to make-your-own melt:

apple slices, spinach, or pea shoots +1

tomato or sauteed mushrooms +2 / ham +4



### KID'S HALF-SANDWICH:

Choice of grilled cheese or PB&J, with apple wedges or small fries 7

### SIDES A LA CARTE

French fries (gf/v) 4

Home fries (gf/v) 4

Side-of-the-day (selections vary) 4

May include coleslaw, pickled beets, potato salad, etc.

Most sides are gf and vegan



## BURGERS AND BUNS



All served on homemade seeded bun, with pickle and choice of side  
All burgers from local grass-fed beef

### CLASSIC BURGER

Hand-pressed 1/4lb hamburger, with thousand-island style house sauce, lettuce, tomato, and red onion 14

-With cheese +1.50 / With bacon +4 / With fried egg +1

### CHEDDAR-MUSHROOM BURGER

Loaded with sauteed mushrooms, cheddar, and mayo 16

### HERBED-CHEESE BURGER

A spread of herbed soft cheese with red onion and pea shoots 15

### BBQ PEPPER AND ONION BURGER

Burger topped with sauteed peppers and onions and smoky-sweet BBQ sauce 17

### REUBEN BURGER

Piled with warm sauerkraut, thousand-island dressing, and melted provolone 16

### WOVEN MEADOWS' CHICKEN MELT

Pasture-raised chicken, roasted and diced, topped with mild cheddar and choice of spread or sauce (mayo, honey-mustard, bbq, ranch, thousand-island, chipotle mayo) 18

### BBQ TEMPEH BUN (v)

Organic tempeh slice pan-fried 'til crisped, topped with BBQ sauce, sauteed onions, and fresh pea shoots 13

### KID'S BURGER:

2.5 oz burger on homemade bun,  
with small fries or apple wedges 9 / With cheese: +1



## GLUTEN-FREE FRIENDLY

These dishes all contain no flour/wheat and are cooked with single-use pans and utensils or in our gluten-free fryer; as our kitchen is not gluten-free, trace amounts are possible

### MAPLE-MISO STIR-FRY (v)

Seasonal veggies and choice of sesame-crust ed tofu, tempeh, or walnuts, stir-fried and tossed with a sweet-savory maple-miso sauce and served over brown rice 16



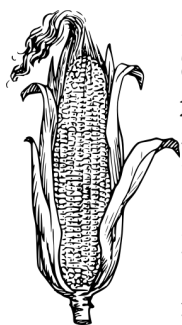
### FRIED RICE (v)

Brown rice, minced mixed veggies, and choice of protein – egg, tofu, tempeh, chicken (+2`), or sausage – pan-fried 'til crisped, drizzled with tamari, and topped with fresh shoots 14

### SOUTHWEST HASH

Pan-fried diced potato, onion, pepper, garlic, and choice of chicken, ground beef, or sausage, with southwest spices and side of sour cream 18

-Top it with cheddar: +2



### MEDITERRANEAN POLENTA

Sauteed spinach, tomato, Kalamata olives, cows-milk feta, and a drizzle of olive oil over slices of fried corn polenta 17

### MUSHROOM POLENTA

Wedges of fried corn polenta topped with sauteed mushrooms, onion, garlic, and choice of pasture-raised ham, toasted walnuts (v), or fried tempeh (v) 15



## PASTA



### SKILLET MAC 'N CHEESE

Penne and fusilli pasta with creamy from-scratch cheese sauce 12

-Add ham +4 / veggies +3 / mushrooms +3

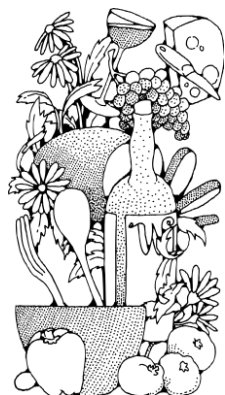


### PASTA BROIL

Pasta with homemade red sauce, topped with cheeses, broiled 'til browned and bubbly 12

-Add pepperoni or crumbled sausage +4

-With vegan (v) / dairy-free cheese: +1



### GARLIC-WALNUT PRIMAVERA (v)

Medley of veggies (no mushrooms) sauteed with garlic, oregano, and olive oil, and tossed with and toasted walnuts 12

-Add parmesan cheese: +2

-Add chicken or sausage: +4

### BEEF GOULASH

Sauteed ground beef and onion with pasta in a light tomato and smoked paprika sauce 14

### KID'S PASTAS

Mac 'n Cheese 8

Pasta broil 8

Butter & Parmesan 6

### BREADSTICKS

Served with house tomato sauce

Plain (with a touch of garlic salt) 7

Cheesy (topped with parmesan and mozzarella) 11

## PIZZA

14-inch pizzas featuring from-scratch, hand-stretched dough and a house-grated blend of mozzarella, jack, and provolone cheeses

### THREE-CHEESE AND HERB

A spread of garlic-and-herb soft cheese topped with parmesan and mozzarella-blend cheeses 17



### MEDITERRANEAN

Olive oil, oregano, Kalamata olives, diced tomato, mozzarella-blend and feta cheeses 25

### GARDEN VEGGIE

Olive oil, spinach, onion, mushroom, bell pepper, tomato, and cheeses 20

### CLASSIC COMBO

Tomato sauce, cheese, sausage, pepperoni, onion, pepper, and mushroom 25

Substitute  
vegan (v) /  
dairy-free  
cheese on  
any pizza! +1

### OUT-TO-PASTURE

Cheeses, tomato sauce, and a meat-lover's blend of grass-fed beef and pasture-raised chicken, sausage, and ham 30

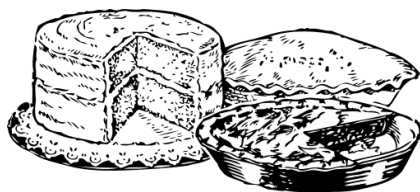
### CHEESE

House-made tomato sauce with a touch of parmesan and 3-cheese blend 15



TOPPINGS (add to basic cheese or any other pizza):

onion +1  
mushroom, bell pepper, spinach +2  
Kalamata olives, feta: +4  
pepperoni; 1/4lb sausage, ham, or  
ground beef: +6



## DESSERTS AND BAKERY

We offer an extensive selection of made-from-scratch baked goods and desserts, with many flourless/gf items too.

Selections vary daily; offerings may include:

Cheesecake (gf)

Pie

Tarts (gf)

Cake

Hand pies

Fruit Crisp (gf, v)

Bread Pudding

Baklava

Macarons (gf)

Macaroons (gf, df)

Brownies (gf)

Bars

No-bakes (gf, v)

Cookies

Muffins

Cinnamon rolls (v)

Whole pies, cheesecakes, trays, etc available for pre-order

Homemade breads, buns, granola, and jams

Savory 6" quiches, pizza-by-the-slice, and spanakopita too

