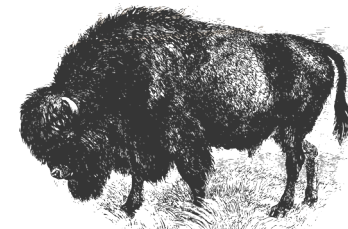


# Homestead Kitchen & Cocktails



## SHAREABLES

### Marrow 14

Roasted Angus Reserve bone marrow, fig preserves, grilled artisan bread, arugula

### Sticky Ribs 12 GF

House-made Japanese BBQ glaze, five braised pork ribs, sesame seeds

### Crispy Brussels Sprouts 9 V, VG

Brussels sprouts\*, brown sugar, balsamic reduction

### Shrimp Skewer 13

Three jumbo grilled shrimp, pea mint purée, local honey candied heirloom tomatoes, peashoots\*, white balsamic reduction

### Hummus and Flatbread 12 V, VG

Roasted Garlic hummus, local pita assorted vegetables\*

### Grazing Board - Full 23 / Half 16

Cured meats, artisan cheeses, peppers in oil\*, fig preserves, Greek olives, sourdough crostinis

### Sauerkraut Balls 10

Sauerkraut, pork sausage, cream cheese filling, sriracha aioli, local microgreens\*

### Pot Stickers 10

Five dumplings, bed of greens, gochujang drizzle, soy sauce, rotating fillings *vegan option available*

### Burrata Caprese 12 VG

Fresh mozzarella burrata, kale pesto, \*heirloom tomatoes, \*purple basil, balsamic reduction, olive oil, local pita

### Filet Tips Au Poivre 14

Filet mignon tips, chardonnay, bleu cheese fondue, grilled sourdough\*

### Grass-Fed Sliders 10

Two- 2 oz grass-fed burgers, goat cheese, pickled red onions, brioche slider bun, dijon aioli, arugula

### Fresh Mussels 14

White wine tomato broth, fresh basil chiffonade, citrus, grilled pain palasia

### Salmon Cakes 12

Two sautéed salmon cakes, cilantro lime aioli, wild arugula

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### Homestead Salad 5/8 GF, VG

Local lettuce\*, carrots, red onion, heirloom cherry tomatoes, english cucumber, croutons

### Kale Caesar Salad\* 6/12 GF, VG

House-grown kale\*, house-made Caesar dressing, parm crisps (dressing contains anchovy)  
Add anchovies 3

### Roasted Beets 12 GF, VG

Roasted red and golden beets, arugula, hazelnut oil, toasted hazelnuts, goat cheese, lemon zest, basil\*

### Sweet Berry Spinach Salad 14 GF, VG

Homestead grown spinach\*, seasonal berries\*, feta, charred citrus vinaigrette

Enhance any salad with your choice of

Filet Tips 10 | Aukra Salmon 8 | Chicken 6 | Shrimp 3 each

### Soups

Chicken & Rice 3/6  
Soup of the Day 3/6

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### Shrimp Cocktail 3

per shrimp

### Seasonal Oysters 2.75

per oyster

### Seasonal Ceviche

*market price*

served with house-made pita chips

## HANDHELDS

served with fresh cut fries

### Lemon Chicken Sandwich 11

Ohio raised chicken\*, sourdough, lemon cilantro aioli, arugula, avocado, peppers in oil\*

### Local Grass Fed Burger 12

7 oz grass fed burger, potato bun

Add ons: Bacon 2 | Avocado 2 | Egg 2

### Salmon BLT 14

Aukura Norwegian Salmon, brioche bun, arugula\*, bacon, Ohio tomato\*, lemon dill sauce

### Black Bean Burger 10 VG

House-made black bean burger, brioche bun, sriracha aioli, smoked cheddar, red onion, Ohio tomato\*, local lettuce\*

### Fried Chicken Sandwich 13

Ohio raised chicken, brioche bun, sriracha aioli, house-made jalapeño coleslaw, pickle

*Gluten-free buns available for \$2*

\*These items are sourced through Homestead's own organic garden when available. Most dishes can be prepared Gluten Free (GF), Vegetarian (VG) or Vegan (V) upon request. Please notify your server of any allergies or dietary restrictions.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# BUTCHER SHOP

served with choice of side, and small Homestead salad or cup of soup. *salad upgrades available*

- 10 oz Angus Reserve Coulotte 24
- 8 oz Center Cut Angus Filet Mignon 32
- 14 oz Angus Reserve Ribeye 30
- 14 oz Porterhouse Pork Chop with Mushroom Demi Glace 22
- Braised Fig BBQ Saint Louis Ribs Full 26 / Half 17 GF

## Add ons:

- Shrimp 3 each
- Scallops 6 each
- Wild Mushrooms 3
- Caramelized Onions 2
- Au Poivre 3

*Proudly serving Angus Reserve; USDA premium beef, aged 30 days minimum, hand selected for superior marbling*

# SUPPER

served with choice of small Homestead salad or cup of soup

## Pan Seared Pork Tenderloin Medallions 18

Three oz pork medallions cooked to temp, dijon cream sauce, cheesy Yukon mash

## Georges Bank Sea Scallops 28 GF

Seared scallops, parsnip purée, oven-roasted garlic broccolini, charred citrus glaze

## Lemon Ginger Salmon 24 GF

Aukra Norwegian salmon, ginger lemon sauce, shaved asparagus and fennel, maple thyme baby carrots

## Vegan Mushroom Pot Pie 18 V, VG

Local wild mushroom blend, Homestead Garden vegetables, Yukon potatoes, savory wine broth, vegan pie crust

## Kyle's Coconut Curry 14 GF, V, VG

Tri-color peppers, onion, coconut curry broth, watermelon radish, sticky rice, local pita (*omit pita to be gluten free*)  
add ons: tofu 4 | chicken 6 | filet tips 10 | shrimp 3 each

## Homestead Stir Fry 14 V, VG

Seasonal vegetables, white rice, fried kale  
add ons: tofu 4 | chicken 6 | filet tips 10 | shrimp 3 each

## Halibut en Papillote 30

Halibut fillet, wrapped and carefully baked, Yukon potatoes, carrots, fennel herb butter

## Stuffed Chicken Breast 20

Three chicken rollatins stuffed with herb goat cheese and sautéed greens, cauliflower mash, maple, thyme baby carrots, Madeira sauce

## Tuna Sushi Bowl 22

Fresh hand-selected sushi grade tuna, sushi rice, pickled shiitakes, scallions, sriracha panko crumbs, yum yum sauce

## Birdfish Beer Battered Haddock 18

Birdfish beer batter, fresh haddock, house chips, creamy jalapeño coleslaw, tartar sauce

# PASTA

served with choice of small Homestead salad or cup of soup

## Striped Lobster Ravioli 26

Squid ink striped lobster ravioli, creamy blush sauce, shaved parmesan, basil chiffonade

## Cajun Chicken Alfredo 18

Blackened chicken, campanella, broccoli, cajun alfredo cream sauce

## Pad Thai 16 V, VG

Traditional style pad thai, rice noodles, peanut chili sauce, local egg, Homestead Garden seasonal vegetables  
add ons: tofu 4 | chicken 6 | filet tips 10 | shrimp 3 each

## Homestead Mac & Cheese 12 VG

Capanelle pasta, bechamel cheese sauce, buttered panko  
add ons: tofu 4 | chicken 6 | filet tips 10 | shrimp 3 each

## SIDES

- **Twice Cooked Truffle Potatoes 5 VG**
- **Cauliflower Mash 5 GF, VG**
- **Broccolini GF, VG**
- **Brussels Sprouts (sautéed or crispy) 5 VG**
- **Vegetable Of The Day 4 VG**
- **Cheesy Yukon Mash 5 VG**
- **French Fries 3/5 VG**

## SWEETS

**Vanilla Cheesecake 10 VG**  
*add seasonal berries 2*

**Pot De Crème 7 V, VG, GF**

**Creme Brulée 10 VG**

Our delectable desserts are prepared in-house by our Pastry Chef. Ask your server about our sweets of the day!

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