

ALL DAY MENU



| STARTERS |

FRESH DAILY SOUP Cup: 5, Bowl: 9

TOGARASHI FRIES Tossed in a Japanese 7-spice blend topped with kewpie sweet soy, and scallions: 8

CRISPY CALAMARI Beer battered artichoke hearts, zucchini, and calamari over greens, garnished with pickled onions and served with house ranch dipping sauce: 14

SPINACH ARTICHOKE DIP Cream cheese, Vermont chevre, parmesan, artichoke hearts, and spinach, served with grilled baguette: 14

CRISPY BRUSSEL SPROUTS Roasted and flash fried brussel sprouts, tossed in togarashi topped with kewpie mayo, sweet soy sauce, crumbled nori seaweed, scallions, and sesame seeds: 13

TRUFFLE FRIES tossed in truffle oil and topped with roasted garlic aioli, parmesan cheese and scallions : 9.5

CHARCUTERIE An assortment of cheeses, cured meats, olives, nuts, and toasted baguette. For sharing: 16

POMODORO BRUSCHETTA Thick pieces of Homestead bread grilled and topped with basil, fresh tomatoes, herbs, garlic, olive oil, aged balsamic vinegar and parmesan cheese: 12

| BOWLS |

GREEK HUMMUS BOWL a generous serving of creamy hummus, topped with walnuts and olive oil, served with a salad of greens tossed in fresh lemon juice, and topped with feta cheese, tomato and kalamata olives: 13
Add your choice of protein: Grilled Salmon 7, Grilled Chicken 4.5 Spicy Tofu 4.5

SALMON TOGARASHI BOWL Fresh salmon seasoned with togarashi spice, served over jasmine rice and topped with kewpie mayo & sweet soy, served with a salad of cucumber, pickled onion & avocado: 18.50

CRISPY BIBIMBAP RICE BOWL A bed of crispy jasmine rice, topped with garlicky-spinach, soy mushrooms, seared zucchini tossed with korean chili flakes, sesame carrots, marinated beef, and a fried egg. Served with house made gochujang sauce: 18.5

MISO BUFFALO TOFU POWER BOWL Marinated and pan seared buffalo-miso tofu, black beans, served over jasmine rice and with a side salad of baby greens with, pickled onions, tomatoes, avocado, and cucumber tossed in a miso dressing: 16

| SALADS |

All salad selections are available in appetizer or entree portions. We make all our dressings in house from the best available ingredients.

Choose to add protein to any salad:

Grilled Chicken: 4.5 Tarragon Chicken Salad: 4.5
Crispy Chicken: 4.5 Grilled Salmon: 7 Spicy Tofu: 4.5
Marinated Steak: 7

JAZZY BERRY SUMMER SALAD Strawberries, blueberries, avocado, almonds, cucumber, chevre, red onion and quinoa with our house strawberry balsamic vinaigrette:

Appetizer: 12 Entree: 17

CLASSIC CHEF SALAD WITH RANCH DRESSING Virginia ham, crispy bacon, genoa salami, roast turkey, red onion, cucumber, tomato, cheddar and boiled eggs :

Appetizer: 14 Entree: 17.50

AVOCADO, FETA, AND FARRO SALAD Farro, fresh greens, avocado, tomato and red onion tossed in our white balsamic vinaigrette and topped with crumbled feta and toasted pepitas: Appetizer: 10 Entrée: 15

CAESAR Crisp romaine tossed in our house caesar, topped with Homestead croutons & parmesan.
Appetizer: 8 Entrée: 14

BLUEBERRY, GORGONZOLA AND PECAN SALAD fresh baby spinach tossed in our house Maine blueberry vinaigrette with candied pecans, and gorgonzola cheese:
Appetizer: 9.5 Entree: 14.5

HARICOT VERT SALAD Fresh al dente green beans, tossed in our house white balsamic vinaigrette with mushrooms, blue cheese, & walnuts:
Appetizer: 10 Entree: 14

CALIFORNIA COBB SALAD A composed salad of mixed greens tossed in our white balsamic vinaigrette and topped with grilled chicken, avocado, boiled egg, red onion, bacon, blue cheese and tomato :
Appetizer: 13 Entree: 17

VERDE SALAD Mixed greens, tomato, grated carrot, red onion and cucumber served with your choice of dressing:
Appetizer: 6.5 Entree: 11.5

Add Cheese: Cheddar, Blue Cheese, Feta: \$1.50
Marinated Fresh Mozzarella, Chevre \$2.00
Choice Of Homestead Dressings: Blue Cheese, Ranch, White Balsamic

*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



| SANDWICHES |

ALLY'S SENIOR SANDWICH Marinated and grilled chicken breast, with smoked bacon, greek feta mousse, spinach and marry me sundried tomato sauce, served with truffle fries: 14.50

BLT Made with applewood smoked bacon, served on Homestead bread with a side of fries or coleslaw. Whole: 9, half: 6

THE MUSIC MAN roasted turkey breast, garlic aioli, calabrian chili, cheddar cheese, house breaded onion rings, bacon, spinach and tomato on grilled Homestead bread, served with RGC 🍷 fries: 14.5

GRILLED MEDITERRANEAN VEGETARIAN SANDWICH Our six grain bread grilled with sauteed mushrooms, fresh tomato, coleslaw, tapenade & feta mousse served with chips: 13

CRISPY CHICKEN SANDWICH Battered chicken breast, Vermont cheddar, crispy bacon, pickled onions, chipotle aioli, and avocado, on a brioche bun served with French fries: 15

HOMESTEAD CHICKEN SALAD Our house chicken salad made with chicken breast, applewood smoked bacon and tarragon mayo served on Homestead bread with lettuce served with house chips or coleslaw: Whole: 12, half: 7

DOT'S SUPER Grilled on Homestead bread with Cabot cheddar, onions, broccoli, and tomatoes, served with side salad: 13

ROASTED TURKEY AND AVOCADO SANDWICH With basil mayo, avocado, applewood smoked bacon, pickled onions, lettuce, and tomato, on our ciabatta bread served with fries: 13.5

| BURGERS |

Burgers served with French fries on a brioche bun.

CHIPOTLE BACON CHEDDAR BURGER * Vermont cheddar, smoked bacon, lettuce, tomato, pickled onion, and chipotle mayo: 15.5

STEAKHOUSE BURGER* Horseradish mayo, lettuce, tomato, fried haystack onions: 15.5

DELICIOUS KIDS MENU AVAILABLE

SHORT RIB GORGONZOLA ALFREDO slowly roasted short rib pan seared with garlic, onion, tomato and gorgonzola cheese tossed in our alfredo sauce with al dente orecchiette and topped with bread crumbs and frizzled leeks: Petite: 17 Entree: 22

MEDITERRANEAN ROSA greek olives, artichoke hearts, mushrooms, onions, tomato, and spinach, sauteed and finished with our creamy red sauce tossed with al dente pasta and topped parmesan cheese: Petite: 15 Entree : 19

MAC AND CHEESE al dente pasta in our creamy cheddar sauce:
Petite: 12 with crispy chicken: 16.5
Entree 14 with crispy chicken: 18.5

CHICKEN PARMIGIANA Pan seared breaded chicken breast topped with melted mozzarella, served over pasta tossed in our house marinara sauce:
Petite: 17 Entree : 22

HOMESTEAD MARINARA WITH FETTUCCINE Our perfected marinara sauce tossed with al dente pasta topped with parmesan cheese served with freshly baked bread: Petite: 11 Entree: 16
Add Crispy Chicken: 4.5 Grilled Salmon: 7

| PLATES |

SALMON LAURIE WITH LEMON RISOTTO Fresh Maine salmon filet pan seared and finished with a tarragon-caper cream sauce and spinach:
Petite: 17 Entree: 23

FISH AND CHIPS Fresh Haddock dipped in our craft-beer batter and fried until golden brown, served with French fries, house tartar sauce & cole slaw. Fish Sandwich: 15.00
Fish Platter: 22 Lighter Side: 15

MARRY ME CHICKEN pan seared chicken breast with sundried tomatoes, artichoke hearts, spinach, onion, garlic, white wine and cream, served with risotto:
Petite: 17 Entree: 22

RED WINE BRAISED SHORT RIBS Slowly roasted until fork tender served with over garlic confit mashed potato, topped with mushroom-bacon madeira gravy, and served with green beans: Petite: 18 Entree: 26

PAN ROASTED SEAFOOD fresh Maine haddock, scallops, shrimp, with roasted potatoes, tomato, spinach and madeira cream: Petite: 18 Entree: 26

| PASTAS |