

Starters & Small Plates

Soups of the Day Created daily Cup 4 Bowl 8

Seafood Chowder or **Maine Lobster Bisque** Cup 7
Bowl 11

Spinach & Artichoke Dip Creamy cheese, York Hill
chevre, parmesan, artichoke hearts, spinach, and garlic served
with grilled French bread 12.50 with Crabmeat 15.50

Oysters on the Half Shell* Raw Damariscotta oysters,
with daily mignonette, and house cocktail sauce
\$14- ½ dozen \$22 -dozen

Polenta with Grilled Vegetables Grilled zucchini, summer
squash, bell pepper, onions, corn, local organic mushroom
demi-glace, rosemary polenta, crumbled cotija cheese 9

Queso Fundido con Chorizo Queso Oaxaca, monterey
jack, Vermont cheddar, local chorizo, fire roasted jalapeno,
and caramelized onions baked in a cast iron skillet, served with
fresh tortilla chips 10

Pomodoro Bruschetta Fresh diced tomatoes, basil, garlic,
aged balsamic & olive oil tossed and served over grilled
peasant bread finished with parmesan cheese 9

Arancini Crispy breaded risotto spheres stuffed with
cheese with marinara 9

Prince Edward Island Mussels Smoky pork tasso,
cannellini beans, dijon crème, white wine, fennel, baguette 12

Crispy Fried Calamari Breaded calamari, served over
mixed greens, and topped with Thai chili aioli, julienned
mango, red pepper, jicama, carrots & crushed peanuts 10

Seared Ahi* Togarashi spice crusted Ahi Tuna,
watermelon radish, pickled ginger, chilies, wasabi vinaigrette,
pea shoots, hot sesame oil 14

Peekytoe Crab Cakes Two pan-seared crab cakes, served
with spicy aioli and a slaw of julienned mango, red pepper,
jicama, carrots 14

Salads

Appetizer/Entrée

House Mixed greens, tomato, cucumber & basil vinaigrette
5.50

Caesar Romaine, house Caesar, Homestead croutons,
Parmesan cheese Appetizer 6.50 Entrée 11

Greek Quinoa Local chicken, organic quinoa, toasted
chickpeas, white balsamic marinated tomatoes, spinach, basil,
avocado, & crumbled feta Appetizer 7.50 Entrée 12.50

Green Goddess Cobb Mixed greens tossed with green
goddess dressing, topped with chicken, tomatoes, avocado,
crumbled gorgonzola and Applewood smoked bacon
Appetizer 7.50 Entrée 11.50

Baby Spinach Tossed with wild Maine blueberry
vinaigrette, topped with blueberries, strawberries, sliced
almonds, York Hill goat cheese, and cacao nibs Appetizer
7.50 Entrée 11.50

Watermelon Arugula Feta Heirloom cherry tomatoes,
watermelon, arugula, toasted pepitas, feta, and mint tossed
with red wine vinaigrette Appetizer 7.50 Entrée 11.50

Pub Food

Chicken Adobo Tacos Three corn tortillas filled with
guacamole, shredded cabbage, cilantro, local adobo chicken
topped with lime crema, and pickled onions, served with pico
de gallo 12

Blackened Haddock Tacos Three corn tortillas filled
with guacamole, shredded cabbage, cilantro, pan blackened
haddock topped with lime crema, & pickled onions, served with
pico de gallo 16

Bulgogi Beef Tenderloin Tacos Three corn tortillas
filled with shredded cabbage, kimchi, local Korean bbq style
beef, scallions, and sesame seeds topped with lime crema 14

Maine Lobster Roll Maine lobster tossed with mayo and
served on a griddled bun, served with french fries 19

Skillet Mac & Cheese 10 Add Lobster 8

Maine Beer Battered Haddock dipped in our craft-
beer batter and fried until golden brown, served with French
fries, house tartar sauce & kale slaw Choose Fish
Sandwich 13 Fish Platter 18 Lighter Side 13

Homestead Chicken Pie Carrots, onions, potatoes, in
herb gravy, topped with a flaky crust, and served with side
salad 14 lighter side 10

Chicken Adobo Burrito Local chicken Filipino style
adobo, garlic fried rice, tomato, onion, and cilantro stuffed in
a large griddle tortilla, served with black beans, guacamole,
pico, and shredded lettuce 12

Chile Relleno Fire roasted breaded and fried poblano
chile stuffed with queso Oaxaca, Vermont cheddar, pulled
pork and chorizo, adorned with pico de gallo, lime crema, and
guacamole, served over white corn polenta and black beans
17

Burgers*

Our burgers are made from grass fed, local Black Acres Farm beef, served
with French fries

Substitute Grilled Chicken or our House Black Bean Patty

Classic with Tomato, lettuce and mayo 11

Homestead Signature BBQ, Vermont cheddar,
smoked bacon, greens, tomato 13

Fontina and Mushroom Caramelized onions, butter
braised locally cultivated mushrooms and black garlic aioli 14

Kicked-Up Cobb Fried egg, sriracha mayo, romaine
lettuce, tomato, avocado, bacon, and gorgonzola on a
toasted brioche bun 14

House Black Bean Our vegan, gluten free patty, made
in house with black beans, sweet potato, cilantro, parsley,
onions, and oats, grilled and dressed with guacamole, greens
& tomato 13

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

Italian Classics

Picatta Sautéed with shallots, wine, lemon, butter, & capers served w/ mashed red bliss potato Chicken 18
Veal 20

Chicken Parmigiana Crispy chicken breast topped with marinara, reggiano parmesan and provolone cheese, served over linguine 18 lighter side 15

Caprese Sautéed fresh tomatoes, basil and garlic in olive oil and white wine served over linguine and topped with fresh burrata mozzarella cheese 17

Steak Gorgonzola Alfredo* Tender steak tips, with balsamic reduction and sundried tomatoes over creamy spinach & gorgonzola alfredo tossed with fettuccine 19

Fettuccine Alfredo Our creamy house alfredo sauce tossed with fettuccine and garnished with pecorino romano and fresh parsley 15 chicken 18 seafood 24

Strozzapreti Bolognese Traditional Northern Italian ragu made with local, all natural, grass fed beef, sausage, pancetta, red wine, crushed tomatoes, and cream served over strozzapreti pasta with pecorino romano 18

Spinach, Garlic, Ricotta Tortelloni All natural, local Pine Tree Poultry chicken breast sautéed with Italian squash, asparagus, broccolini, tomato, bell pepper, carrot, and spinach in a lemony garlic herb sauce tossed with spinach & garlic filled tortelloni 20

Sausage and Peppers Rustica Strozzapreti pasta tossed with house marinara, and topped with sauteed local sausage, peppers, onions, and baked mozzarella and ricotta cheese 17

Homestead Lasagna Layers of local Black Acres ground beef and sausage, ricotta and mozzarella cheeses and our house made marinara 17

Land

Local Porterhouse Pork Chop All natural, local, rosemary -juniper brined and grilled, peas, pancetta, apple brandy, cream, sauerkraut emulsion, mashed potatoes 20

Teriyaki Steak Tips* Tender teres major steak tips, sautéed onions, bell peppers, enoki mushrooms, teriyaki, served over mashed red bliss potato 19

Brick Chicken Local chicken breast, blood orange molasses, confit fingerling potatoes, pumpkin seed- almond romesco sauce, cotija cheese, grilled broccolini 22

Blackened Steak Frites* Cajun dipped flank steak, grilled and topped with gorgonzola butter, served with Belgium style frites and black garlic aioli 21

Bistro Steak* Teres major, grilled and served with local organic mushroom-red wine demi and mashed red bliss potato 22

Local Filet Mignon Au Poivre Grilled local filet of beef, sumac-pink peppercorn crust, brandy cream, locally cultivated mushrooms, mashed red bliss potato 25

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Change of Place

Eleven Vegetable Curry Yellow madras curry simmered with zucchini, squash, cauliflower, carrots, sweet corn, peas, onions, garlic, chickpeas, spinach, and garlic served over brown basmati finished with diced tomatoes 15

Kung Pao Shrimp with Rice Noodles Jumbo shrimp stir-fried with ginger, onion, bell pepper, snow peas, bird's eye chilies, pea shoots and roasted peanuts in a sweet sesame soy sauce tossed with rice noodles 18

House Pad Thai Thai rice noodles stir-fried with farm fresh egg, tofu, pea shoots & scallions, house Pad Thai sauce, sprinkled with ground peanuts, cilantro, & lime 16 with local chicken 19 with shrimp or scallops 19

Honey Hoisin Duck Breast* Pineapple sticky rice, stir-fried red peppers, snow peas, and baby corn 21

Korean BBQ Beef Bowl Korean bbq style local all-natural grass fed beef tenderloin and gochujang bbq sauce served over heirloom black rice presented with enoki mushrooms, pickled mango, kimchi, fried farm egg, cilantro, daikon radish, and carrots 23

Sea

Pan Seared Salmon with Blueberry Brown Butter Fresh Maine salmon fillet pan seared and topped with fresh blueberries blistered in brown butter sauce served with summer vegetable risotto and grilled asparagus 19

Pan Seared Rainbow Trout Chorizo risotto, grilled summer vegetables, local mushroom demiglace, succotash 20

Salmon Laurie Fresh Maine salmon filet pan seared and finished with a tarragon-caper cream sauce, served with spinach risotto 19

Pan Seared Scallops Mango salsa, crispy yuca cakes, refried black beans, cilantro chutney 24

Mediterranean Seafood Bourride with haddock, shrimp, scallops, mussels, tasso, fennel, orange zest, white wine, saffron and lemon aioli served over risotto 24

Maine Lobster Scampi Maine lobster, shallot, garlic, smoked tomato- tarragon butter, linguine, pecorino romano 25

Baked Stuffed Haddock Fresh Maine haddock, rock crab stuffing, sherry lobster cream sauce, with spinach risotto 23 / 16

Haddock Milano Maine haddock, dipped in a Ritz crackers and parmesan breading, pan fried and served with spinach risotto and broccolini 20

We are partnered with
Black Acres Farm, Pine Tree Poultry,
and we utilize other local farmers whenever possible.



Executive Chef
Nick Bickford