

Starters & Small Plates

Soups of the Day Created daily Cup 4 Bowl 8

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

Fiddlehead Dip Creamy cheese, York Hill chevre, parmesan, artichoke hearts, garlic served with grilled French bread 12.50 with Crabmeat 15.50

Spinach & Artichoke Dip Creamy cheese, York Hill chevre, parmesan, artichoke hearts, 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 Spring Vegetable Kebabs Locally cultivated mushroom demi, rosemary polenta, crumbled cotija cheese 9

Greek Dip baby spinach, feta and asiago cheese, roasted red peppers, garlic, touch of jalapeno, baked in an iron skillet, served with fresh tortilla chips 9

Pomodoro Bruschetta Fresh diced tomatoes, basil, garlic, aged balsamic & olive oil. Tossed and served over grilled peasant bread 9

Arancini Crispy breaded risotto spheres stuffed with cheese with marinara 9

Mussels Bourride Rhode Island mussels, tasso, whitebeans, tomato, fennel, saffron aioli & crostini 10

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

Buffalo Chicken Livers Crispy fried chicken livers tossed in Frank's red hot, carrot puree, celery salad, blue cheese sauce 8

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

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 Local greens, tomato, cucumber & basil vinaigrette 5.50

Caesar Romaine, house Caesar, Homestead croutons, Parmesan cheese 6.50/11.50

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

Little Gem Wedge Green Goddess, watermelon radish, heirloom cherry tomatoes, slivered red onion, shaved smoked egg yolks 7.50/11.50

Watercress Bacon sherry vinaigrette, avocado, grilled marinated flank steak, sheep's milk gorgonzola and fried shallots 8.50/13.50

Pub Food

Vegan Shepherd's Pie A rich, hearty vegetable pie with mushrooms, lentils, chickpeas, and herbs topped with fluffy sweet potato and zesty bread crumbs, served with grilled kale and broccolini 17

Maine Lobster Roll Warm butter poached & spiced lobster on a griddled bun, served with 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 Tostadas Fresh Local Pine Tree Poultry pulled chicken, southwest rub, aji verde, queso Oaxaca, cheddar, shredded cabbage, cilantro lime rice, black bean sauce, guacamole, and lime crema 19

Blackened Haddock Tacos two corn tortillas with haddock, shaved cabbage, cilantro lime rice, pickled onions, pico, avocado, lime crema, with a side of rice and black bean sauce 16

Beef Barbacoa Burrito Beef barbacoa, cilantro lime rice, tomatillo salsa, black beans, and queso Oaxaca in a large griddled flour tortilla with guacamole, sour, and pico 17

Burgers*

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

Substitute Grilled Chicken or our House Veggie Patty

Classic Burger 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 14

Black & Blue Burger Cajun seasoning, gorgonzola cheese, black garlic aioli, lettuce, tomato and onion 13

Southern Comfort Pimento cheese, bacon bourbon jam, crispy onion straws, lettuce, tomato 14

Spicy Black Bean Burger 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

Gluten free bread option by request

**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 bucatini pasta 19

Local Chicken Fiddlehead Alfredo Local chicken, sautéed with fiddleheads, garlic, and sundried tomatoes tossed with our creamy alfredo and bucatini pasta 18

Bucatini all' Amatriciana Crisp pancetta, crushed red chilies, onion, garlic, & crushed butter roasted tomatoes tossed with bucatini pasta, finished with pecorino 16

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

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

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

Land

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* Grilled local filet of beef, sumac dust, barley risotto, grilled ramps, watermelon radish, sautéed fava beans, pomegranate agrodolce 25

Confit of Duck Leg House duck leg confit, cherry port jus, rosemary polenta, fennel-olive panzanella, with duck fat sourdough and manchego cheese 21

Lamb Lollipops* Frenched lamb rib chops, porcini mushroom dust, rosemary polenta, whipped feta, brown butter drizzle 25

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

Sea

Cedar Plank Rainbow Trout Stuffed with spinach, asiago, and garlic, served with rosemary polenta and spring vegetable kebabs 22

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

Pan Seared Scallops Fava bean puree, sweet potato croquettes, pea shouts, unagi aioli, crushed peanuts 25

Maine Salmon Wellington Fresh salmon fillet baked in puff pastry, porcini duxelles, Maine rock crab, béarnaise, served with grilled asparagus, mashed potato 21

Seafood Bourride Fish stew with haddock, shrimp, scallops, mussels, tasso, fennel, orange zest, white wine, saffron and lemon aioli 23

Shrimp and Polenta Chorizo and crumbled cotija polenta created with sautéed jumbo shrimp. Finished with a tomato cumin sauce 19

Lobster and Creamy Wild Leek Spring Gnocchi Maine Lobster, crisp pancetta, grilled ramps, ramp-pistachio pesto, fava beans, & shaved pecorino 26

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

Change of Place

Kung Pao Shrimp with Rice Noodles Jumbo shrimp stir-fried with ginger, onion, bell pepper, bird's eye chilies, bean sprouts 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, sprouts & scallions, house Pad Thai sauce, sprinkled with ground peanuts, cilantro, & lime 16 with local chicken 19 with shrimp or scallops 19

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

Jägerschnitzel breaded tender veal scallopine, sautéed with mushrooms, applewood smoked bacon, sweet sherry cream sauce with house spaetzle 20

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, napa kimchi, fried farm egg, cilantro, daikon radish, and carrots 23

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



Executive Chef
Nick Bickford