



# Dinner Menu

May 2023

## APPETIZERS



### **“Shrimp on the Rocks” 15**

six bouillon poached & chilled colossal shrimp  
served upon cold river rocks  
chipotle chili cocktail sauce, green goddess & lemon

### **Caesar Salad 12**

toasted parmesan bread crumbs,  
garlic-lemon dressing

### **Burrata Salad 14**

arugula, basil, aged balsamic

### **Broiled French Onion & Gruyere Cheese Dip 15**

homestead baguette

### **Nosh Board 16**

smokehouse ham & aged cheddar  
sliced baguette, grain mustard,  
chutney, house pickles,  
wildflower honey & sea salt

### **Sweet & Spicy Cauliflower 12**

corn flour crust, harissa,  
honey, green goddess


### **Crispy Brussels Sprouts 12**

fried garlic, soy, charred lemon

### **Truffle Fries 8**

parmesan, roasted garlic aioli

## ENTREES



### **Local Pork Belly 23**

steamed jasmine rice, sunny egg,  
broccoli rabe, citrus-soy glaze

### **Grilled Rib Eye Steak Frites 29**

golden fries, sautéed broccoli rabe,  
broiled maitre d’hotel butter

### **Crispy Atlantic Haddock 23**

pomme pureé, roasted carrots,  
herb butter, gastrique

### **Homestead Burger 16**

chargrilled beef, smokehouse bacon, cheddar,  
LTO, royal sauce, brioche bun,  
crispy fries  
*make it vegetarian*

### **Roasted Chicken Breast 22**

soubise, fingerling potatoes, arugula,  
apple, balsamic vinaigrette

### **Pan Seared Filet of Salmon 23**

crispy polenta, olive-caper relish,  
leeks, dill cream

### **Orecchiette Pasta**

sautéed shrimp 25

*white beans, garlic cream,  
calabrian chili, peas & mint*

*or*

ragu 24

*red pepper vodka sauce, ground  
sausage & steak, lemon-pepper  
breadcrumb, parmesan, fresh basil*

## DESSERTS



### **Homestead Bread & Butter Pudding 7**

salted caramel, maple cream

### **Profiteroles 7**

Dot's cream puffs, vanilla ice cream,  
homemade chocolate sauce



*You're always at home here.*

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