



YOUR LUNCH AND DINNER FAVORITES ARE NOW AVAILABLE ALL DAY. PETITE OR ENTREE. PICK YOUR PORTION.

| STARTERS |

TRUFFLE LEMON ARTICHOKE Skewered artichoke hearts, dipped in beer batter, quick fried and topped with kewpie, truffle oil and fresh lemon: 12

CRISPY BRUSSEL SPROUTS Roasted and flash fried brussel sprouts, topped with kewpie mayo, sweet soy sauce, scallions, & sesame seeds: 13.5

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

CRISPY FRIED CALAMARI calamari, beer battered and flash fried served over greens, and topped with red onion, scallions, cilantro and kewpie : 14.5

CRAB RANGOONS plump full of crabmeat- cream cheese filling, served with dipping sauce : 10

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

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

CHARCUTERIE An assortment of cheeses, cured meats, olives, nuts, and toasted baguette. For sharing: 16.5

| 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, cucumbers, and kalamata olives: 13.50

Add your choice of protein: Grilled Salmon 7, Grilled Chicken 4.5
Spicy Tofu 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, cucumber and beets tossed in a miso dressing: 15.5

Turn to the other side for more delicious options

KIDS MENU AVAILABLE , PLEASE ASK YOUR SERVER

| SALADS |

All salad selections are available in appetizer or entree portions. We make all our dressings in house from the best available ingredients. Homestead bread is served with all salads.

Choose to add protein to any salad:

Grilled Chicken: 6 Crispy Chicken: 6 Grilled Salmon: 7.5
Chicken Salad: 6 Blackened Chicken: 6

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:10.5
Entrée: 15

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

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

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: \$2.50

Choice Of Homestead Dressings: White Balsamic Vinaigrette, Blue Cheese, and Ranch

| TACOS |

Add rice and beans 3.25

BBQ PULLED PORK Our slowly roasted pork, cheddar cheese, BBQ sauce, and our crunchy coleslaw, and scallions.
Two tacos: 10.5 Three tacos: 15

MAINE HADDOCK WITH WASABI AIOLI Pan seared haddock, and our crunchy coleslaw, house wasabi aioli, scallions and cilantro.
Two tacos: 12 Three tacos : 17

BLACKENED CHICKEN Blackened chicken, cabot cheddar, avocado , pico de gallo, roasted corn salad, and shaved cabbage
Two tacos: 11 Three tacos: 16

Follow us on Instagram and Facebook to keep updated with new events and dishes:



@Homesteadkitchenbar



@Homesteadsidestagelounge



| SANDWICHES |

- CUBANO SANDWICH** House slow roasted pulled pork, applewood smoked ham, Vermont cheddar, dill pickles, chipotle aioli, and house coleslaw on our grilled Homestead bread, served with fries: 16
- HOMESTEAD REUBEN** House roasted corned beef, swiss, sauerkraut, thousand island, grilled on freshly baked Homestead , served with French fries. Whole: 16 half: 10
- 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: 16
- THE MUSIC MAN** Roasted turkey breast, garlic aioli, chipotle chili, cheddar cheese, house breaded onion rings, bacon, spinach and tomato on grilled Homestead bread, served with RGC fries: 16
- CRISPY CHICKEN SANDWICH** Battered chicken breast, Vermont cheddar, crispy bacon, pickled onions, chipotle aioli, and avocado, on a brioche bun served with French fries: 15.5
- 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 mayo, avocado, applewood smoked bacon, pickled onions, lettuce, and tomato, on our ciabatta bread served with chips: 14
- BLT** Applewood smoked bacon on toasted Homestead bread with a side of chips or coleslaw. Whole: 9, half: 6
- ## | BURGERS |
- Angus beef patty served with French fries on a brioche bun.*
- 8oz CHIPOTLE BACON CHEDDAR BURGER *** Vermont cheddar, smoked bacon, lettuce, tomato, pickled onion, and chipotle mayo: 15.5
- 8oz STEAKHOUSE BURGER*** Horseradish mayo, lettuce, tomato, fried haystack onions: 15.5
- 8oz BRUNCH BURGER*** Fried egg, smoked bacon, garlic-chili aioli, onion rings, tomato, Vermont cheddar, and spinach: 15.5
- 8oz CLASSIC BURGER*** Grilled they way you like with, tomato, lettuce, and mayo, served with fries: 12
- VEGETARIAN CHEDDAR RANCH IMPOSSIBLE BURGER** House ranch, Cabot cheddar, tomato, lettuce, and pickles served with fries: 15
- 4oz PETITE BURGER*** Cabot cheddar, with tomato, lettuce, and mayo served with fries: 10

| PASTAS |

- PESTO CHICKEN PASTA** Pan seared chicken pieces, and asparagus in a fresh basil-pesto-cr eam tossed in fettucini: Petite 16 Entree: 22
***Vegetarian Option** : petite 14.50 entree: 20*
- FETTUCINI ELAN** Pan seared Maine scallops, mussels and shrimp sauteed with in a mushroom- truffle-leek butter sauce , with wine, spinach and parmesan cheese : Petite : 20 Entree: 28
- 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 scallions: Petite: 19 Entree: 24
- CHICKEN PARMIGIANA** Pan seared breaded chicken breast topped with melted mozzarella, served over pasta tossed in our house marinara sauce: Petite: 19 Entree : 24
- MAC AND CHEESE** Al dente pasta in our creamy cheddar sauce: Entree: 15.5

| PLATES |

- MARRY ME CHICKEN** Pan seared chicken breast with sundried tomatoes, artichoke hearts, spinach, onion, garlic, white wine and cream, served with risotto : Petite: 18 Entree: 24
- MEXICAN BLACKENED HADDOCK** Fresh Maine haddock coated in our house blackening seasoning and pan seared in butter, served over rice with black beans, avocado, pico de gallo, and roasted corn salad: Petite: 18 Entree: 24
- SALMON LAURIE WITH RISOTTO** Maine salmon filet pan seared and finished with a tarragon-caper cream sauce and spinach: Petite: 18 Entree: 24
- RIBEYE STEAK*** Pan seared choice ribeye steak with red wine-mushroom gravy, served with mashed potato, and today’s vegetable: 32
- RED WINE BRAISED SHORT RIBS** Slowly roasted until fork tender served with over mashed potato, topped with red wine-mushroom gravy, and served today’s vegetable: Petite: 20 Entree: 27
- 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: 23 Lighter Side: 15.5

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

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