

Starters & Small Plates

Soups of the Day Created daily Cup 4 Bowl 8

Seafood Chowder or **Maine Lobster Bisque**

Cup 7 Bowl 11

Crispy Fried Calamari

Calamari sliced and breaded in house, quick fried and served over mixed greens, topped with Thai chili aioli, julienned mango, red pepper, jicama, carrots & crushed peanuts 10

Spinach & Artichoke Dip

A creamy dip with Local York Hill chevre, Parmesan and cream cheese, artichoke hearts and garlic served with grilled French bread

12.50 with crabmeat 15.50

Pomodoro Bruschetta

Italian classic with fresh tomatoes, basil, and garlic, tossed with aged balsamic vinegar & extra virgin olive oil. Served over Eric's grilled peasant bread 9

Queso Fundido con Chorizo

A blend of queso Oaxaca, monterey jack, and Vermont cheddar cheeses, with local chorizo, fire roasted jalapeno, & caramelized onions baked in a cast iron skillet and served with fresh tortilla chips 10

Peekytoe Crab Cakes

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

Salads

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 Feta Salad

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

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



Entrees

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 11

Carne Asada Bowl

Grilled flank steak, brown rice, black beans, shredded lettuce, pico de gallo, guacamole, salsa verde and lime crema, served with tortilla strips 14

Pan Seared Chicken

Local chicken, lemon caper butter, rosemary polenta, zucchini, squash, corn, mushrooms and tomatoes 14

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

Duck Quesadilla

House duck confit, roasted poblano chilies, Vermont cheddar, cranberries and local goat cheese stuffed in a large tortilla served with mango salsa and a side of cilantro lime rice and black bean sauce 13

Homestead Mac & Cheese

Cavatappi noodles tossed in our creamy Vermont cheddar sauce, topped with bread crumbs and served in a sizzling skillet 10 Add lobster 8

Homestead Lasagna

Layers of local Black Acres ground beef and sausage, ricotta and mozzarella cheeses and our house made marinara served with dressed greens 9

Fettucine Alfredo

Our creamy house alfredo sauce tossed with fettucine noodles and garnished with pecorino romano and fresh parsley 10

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 14

Maine Beer Battered Haddock

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

Maine Beer Battered Dayboat Scallops

Fresh Maine dayboat scallops dipped in our craft-beer batter and fried until golden brown, served with French fries, remoulade sauce & cole slaw 20

Homestead Chicken Pie

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

Executive Chef
Nick Bickford

Tacos

Served with rice and black beans

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

Signature Sandwiches & Wraps

Broadway Panino

Thick sliced local tomatoes, balsamic, basil, burrata cheese, and arugula pesto on rosemary focaccia served with French fries 10

Chicken, Peekytoe Crab, and Avocado Melt

Local chicken breast, Maine crab, sliced avocado, smoked mozzarella, and swiss cheese pressed and grilled on our fresh baked ciabatta 13

Local Chicken Panino

Local chicken breast, bacon jam, apples, and cheddar pressed and grilled between rosemary focaccia served with French fries 12

Turkey, Coleslaw, and Cranberry Baguette

House roast turkey, coleslaw, and a cranberry sauce on fresh baked baguette served with French fries 10

Dot's Super Sandwich

A healthy grilled cheese sandwich filled with sautéed tomatoes, broccoli, onions, and cheddar, on our multigrain bread served with French fries 10

Applewood Ham "Italian"

Applewood smoked ham, smoked mozzarella, sweet onion, bell pepper, pickles, tomato, salt, pepper, vinegar, and oil rolled in grilled naan flatbread served with chips or coleslaw 11

Mushroom Brie Melt

Butter braised locally cultivated mushrooms, onion jam & fontina cheese on grilled ciabatta served with French fries 11

Baja Hummus Wrap

Spinach, red pepper hummus, avocado, cucumber, tomato, and pea shoots in a sun-dried tomato wrap served with chips or coleslaw 10

Turkey Cobb Wrap

Green goddess dressing, lettuce, tomato, chopped eggs, crumbled gorgonzola, and chopped bacon served with chips or coleslaw 11

Chicken Caesar Wrap

Chopped romaine hearts tossed in our creamy Caesar dressing, shredded parm, and croutons in a flour wrap served with chips or coleslaw 10

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

Traditional Sandwiches

Homestead Reuben

Corned beef brisket, swiss cheese, sauerkraut & house thousand island dressing on our jumbo rye bread served with French fries 13

Cuban

Pulled pork, smoked ham, cheddar, pickles, chipotle-aioli and coleslaw on grilled ciabatta, served with French fries 14

Homestead Chicken Salad

Tarragon mayo, crumbled bacon, lettuce, your choice of Homestead white, multigrain or oatmeal with chips or coleslaw 9/6

Club Sandwich

Three slices of toasted Homestead bread with basil mayo, lettuce, tomato, Applewood bacon, house roasted turkey or Applewood smoked ham served with French fries 12

Tuna Salad Sandwich

With lettuce, on your choice of Homestead white, multigrain or oatmeal with chips or coleslaw 8/5

BLT

Your choice of Homestead white, multigrain or oatmeal with chips or coleslaw 7/5

BBQ Pulled Pork

Fork tender chipotle barbeque pulled pork, served on brioche bread with coleslaw & crispy onions served with French fries 11

Local Lamb Gyro

Ground lamb stuffed in grilled flatbread with shredded lettuce, tomato, onion, and tzatziki sauce served with chips or coleslaw 14

Shrimp Po Boy

Breaded and fried shrimp, red pepper remoulade, shredded lettuce, tomatoes, and pickles in our house baked baguette with French fries 14

Maine Lobster Roll

Maine lobster tossed with mayo and served on a griddled bun, served with French fries 19

Cup of Soup & Half Sandwich 7

Choose from BLT, Chicken Salad, Tuna Salad, or Grilled Cheese substitute Bisque or Chowder, add 1.50
Served with chips or coleslaw

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