



# Lunch Menu

May 2023

## SALADS

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**Caesar Salad** 12  
toasted parmesan bread crumbs,  
garlic-lemon dressing

**Burrata Salad** 14  
arugula, basil, aged balsamic

**Crispy Brussels Sprouts** 12  
fried garlic, sweet soy, charred lemon

add protein to your salad  
*grilled salmon +5*  
*grilled chicken +5*

## SANDWICHES

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**Avocado Toast Tartine** 13  
homestead honey wheat bread,  
two sunny eggs, marinated tomatoes,  
arugula, cotija cheese

**Chicken Salad BLT** 14  
tarragon mayo, crispy bacon, lettuce,  
seasoned tomatoes,  
our homemade honey wheat

**Bahn Mi** 15  
shaved vegetables, kewpie,  
sweet & sour  
*choose*  
slowly braised & pan-seared pork  
or  
grilled salmon

**Homestead Burger** 16  
chargrilled beef, smokehouse bacon,  
cheddar, LTO, royal sauce, brioche bun,  
crispy fries  
*make it vegetarian +2*



## APPETIZERS

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**Nosh Board** 16  
smokehouse ham & aged cheddar  
sliced baguette, grain mustard,  
chutney, house pickles,  
wildflower honey & sea salt

**“Shrimp on the Rocks”** 15  
six bouillon poached & chilled colossal shrimp  
served upon cold river rocks  
chipotle chili cocktail sauce, green goddess & lemon

**Sweet & Spicy Cauliflower** 12  
corn flour crust, harissa, honey green goddess

**Broiled French Onion & Gruyere Cheese Dip** 15  
homestead baguette

**Truffle Fries** 8  
parmesan, roasted garlic aioli

## ENTRÉES

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**Crispy Local Pork Belly** 13/23  
steamed jasmine rice, sunny egg,  
broccoli rabe, citrus-soy glaze

**Orecchiette Pasta** 16  
sautéed shrimp  
*white beans, garlic cream,*  
*calabrian chili, peas & mint*

## DESSERTS

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**Homestead Bread & Butter Pudding** 7  
salted caramel, maple cream

**Profiteroles** 7  
Dot's cream puffs, vanilla ice cream,  
homemade chocolate sauce

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