

LUNCH MENU

| STARTERS |

FRESH DAILY SOUP Cup: 5, Bowl: 9

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

OKONOMIYAKI BRUSSEL SPROUTS Roasted and flash fried brussel sprouts, tossed in togarashi topped with kewpie mayo, sweet soy sauce, crumbled nori seaweed, scallions, and sesame seeds: 13

TRUFFLE FRIES WITH ROASTED GARLIC AIOLI AND PARMESAN CHEESE : 9.5

CHARCUTERIE An assortment of cheeses, prosciutto, olives, nuts, and toasted baguette. For sharing: 16

| SALADS AND BOWLS |

AVOCADO, ARUGULA, FETA, AND FARRO SALAD farro, arugula, mesclun greens, avocado, tomato and red onion tossed in our white balsamic vinaigrette and topped with crumbled feta and toasted pepitas : 12 add Grilled Salmon: 7, Grilled Chicken: 4

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

GREEK HUMMUS BOWL Hummus smear, arugula, spinach, and romaine tossed in fresh lemon juice, olives, tomato, cucumber, feta, and toasted walnuts , finished with olive oil: 13. Add salmon: 7, add grilled chicken: 4

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

SALMON TOGARASHI BOWL Fresh salmon seasoned with our house togarashi blend, served over jasmine rice and topped with kewpie mayo & sweet soy, served a with miso salad of greens, cucumber, pickled onion & avocado: 18.50

BIBIMBAP 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

VERDE SALAD Mixed greens, tomato, and cucumber tossed in our white balsamic vinaigrette: 6

SALAD ADD ON:

Grilled Chicken: 4 Tarragon Chicken Salad: 4

Crispy Chicken: 4 Grilled Salmon: 7 Spicy Tofu: 4

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

| BURGERS |

All burgers served with French fries on a brioche bun.

CHIPOTLE BACON CHEDDAR BURGER * Vermont cheddar, smoked bacon, lettuce, tomato and pickled onion, chipotle mayo: 15.5

STEAKHOUSE BURGER* Horseradish mayo, lettuce, tomato, fried haystack onions: 15.5

| SANDWICHES |

CRISPY CHICKEN Battered chicken breast, Vermont cheddar, crispy bacon, pickled onions, chipotle aioli, and avocado, on a brioche bun served with French fries: 15

DOT'S SUPER Our ciabatta bread sliced the long way topped with Cabot cheddar, onions, broccoli, tomatoes then grilled until golden brown, served with side salad: 13

TURKEY PANINI On grilled Homestead bread with cabot cheddar, chipotle mayo, tomato, onion, and avocado: 13.50

HOMESTEAD CHICKEN SALAD Our house chicken salad made with chicken breast, applewood smoked bacon and tarragon mayo served with lettuce on house made ciabatta bread with a side of chips or coleslaw. Whole: 12, half: 7

BLT Made with applewood smoked bacon, served on your choice of bread with a side of chips or coleslaw. Whole: 9, half: 6

ROASTED TURKEY AND AVOCADO SANDWICH With basil mayo, avocado, applewood smoked bacon, pickled onions, lettuce, and tomato, on our ciabatta bread served with house chips 13.5

| LUNCH PLATES |

MAC AND CHEESE al dente pasta in our creamy cheddar sauce: 13, crispy chicken: 17

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: 22 Lighter Side: 15

SALMON LAURIE WITH LEMON RISOTTO Fresh Maine salmon filet pan seared and finished with a tarragon-caper cream sauce and spinach: 17

