

## 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, shaved carrot & 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, white balsamic vinaigrette, & crumbled feta  
Appetizer 9 Entrée 12.50

### **Apple Cranberry**

Mixed greens tossed with chipotle maple vinaigrette, topped with local apples, dried cranberries, candied pecans, and crumbled gorgonzola Appetizer 6.50 Entrée 11

### **Roasted Beets**

Arugula, mixed greens, citrus horseradish roasted beets, pistachios, York Hill Goat cheese, apple cider vinaigrette Appetizer 7.50 Entrée 12.50

## Mexican

### **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 Tacos**

Three corn tortillas filled with shredded cabbage, kimchi, local Korean bbq style beef, scallions, and sesame seeds topped with lime crema 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

### **Mexican Street Pizza**

Chargrilled flour tortilla, queso Oaxaca, Vermont cheddar, Monterey jack, melted and finished with lime crema and pico de gallo

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

## Entrees

### **Homestead Lasagna**

Layers of local Black Acres ground beef and sausage, ricotta and mozzarella cheeses and our house made marinara served with dressed greens  
Petite 9 Large 16

### **Fettucine Alfredo**

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

### **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

### **Homestead Chicken Pie**

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

## 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

### Maine Lobster Roll

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

### 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

### 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

### Bistro

Fig jam, prosciutto, Vermont chevre, lemony arugula 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

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



# Seasonally Inspired Specials

## Entrees

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**Beetroot Falafel Bowl** Quinoa and kale tabbouleh, avocado, cucumbers, tomatoes, hummus, chunky red pepper-almond sauce, beet root falafel, tahini yogurt served with flatbread 12

**Spaghetti Squash Carbonara** Pancetta, Peas, Local farm egg, pecorino, shaved brussels sprouts salad 12

**Chili Con Carne with Beans** A malange of beef, onions, peppers, celery, basil, oregano, cumin, garlic and tomatoes with black beans and kidney beans – topped with sour cream, white onion, and cheddar cheese. Served with crispy nacho chips 10

**Chicken Korma** Braised tender local chicken, curry, yogurt, cashews, organic brown rice, sumac & tomatoes 15

**Lamb & Eggplant Moussaka** Layered Greek casserole with a rich tomato and spiced lamb filling, sautéed eggplant, sliced Yukon gold potatoes & yams, served with roasted vegetables 16

**Mac and Cheese Skillet Homestead** - Cavatappi pasta tossed in our creamy Vermont cheddar sauce served sizzling in a cast iron skillet 10

**Lobster**- Maine lobster, truffle salted bread crumbs 18

**Pulled pork** - smoked Gouda 14

**Applewood smoked ham** - fried local cheddar curds 12

**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

**Poutine** House fries topped with local cheddar curds, house chicken gravy and chives 9

Add...

...Braised short ribs 16

...Pulled pork 13

...Duck confit 14

## Signature Sandwiches

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**Rustic Turkey with Brie and Apples** House roasted turkey breast, danish Brie, crisp green apples, lemony arugula, cranberry mayo pressed and grilled on our fresh baked multigrain bread 11.50

**Croque-Monsieur** Applewood smoked ham, Dijon mustard, Swiss cheese, fontina cheese, and chives pressed and grilled on country bread and finished with beschamel 11

**P, B, and J** Brown sugar pecans, smoked bacon, fig jam, and goat cheese on your choice of bread 11

**Roasted Vegetable, Havarti, and Gouda** Brussels sprouts, carrots, squash and onions roasted and glazed with apple cider reduction, havarti cheese, and smoked Gouda pressed and grilled on rosemary focaccia 10

**Steak Sandwich** Slices of charbroiled angus chuck filet, smoked Gouda, caramelized onions, beer mustard, fried cheddar curds 12

**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

**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

**Dot’s Hot Turkey Sandwich** Our Texas toast with slices of house roasted turkey breast, and savory gravy served with French fries and cranberry sauce 11

Executive Chef

Nick Bickford

