

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

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 6

Caesar

Romaine, house Caesar, Homestead croutons, Parmesan cheese Appetizer 7 Entrée 11.50

Baby Spinach & Blueberry Salad

Fresh spinach tossed with our blueberry vinaigrette and topped with candied pecans, gorgonzola cheese and fresh blueberries
Appetizer 8 Entrée 13

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

Pub Food

Pork Carnitas Tacos

Three corn tortillas filled with guacamole, pork carnitas, and Vermont cheddar topped with lime crema, shredded lettuce 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

Pulled Pork Burrito

Our signature fork tender chipotle pulled pork, garlic fried rice, tomato, onion, and cilantro stuffed in a large griddle tortilla, served with black beans, guacamole, pico, and shredded lettuce 12

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

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

Mac and Cheese Skillet

Cavatappi pasta tossed in our creamy Vermont cheddar sauce served sizzling in a cast iron skillet
Traditional 10

Lobster with Truffle Salted Bread Crumbs 18
Pulled pork & Smoked Gouda 14



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

Cup of Soup & Half Sandwich 8.25

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

The Best Meatless Burger

It's delicious, it's meaty it's plant based. If you love meat you're going to love this burger!
Grilled and dressed with mayo, greens & tomato 13

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

