



**420 VISION DRIVE**  
 SUITE A101, CUMMING, GA 30040  
 VISIT [HOMESTEADGA.COM](http://HOMESTEADGA.COM)  
 FOR RESERVATIONS  
 470-835-2316



**WELCOME  
 Y'ALL**  
 @HOMESTEAD\_GA  
 f HOMESTEAD GA



**BRUNCH**  
 SATURDAY & SUNDAY 10AM-3PM

A FOCUS ON AMERICAN FOLK CUISINE. SHINING LIGHT ON FLAVORS THAT BUILT THIS COUNTRY.

(V = Vegetarian)

**BISCUITS N GRAVY** ..... \$10

Buttermilk Biscuits, Smothered In Scratch  
 Made Sausage Gravy

**COUNTRY MUSHROOM TOAST (V)** ..... \$14

Sourdough, Whipped Lemon Ricotta, Wild Mushrooms,  
 Poached Egg, Golden Apple Vinaigrette

**SAVANNAH SHRIMP-N-GRITS** ..... \$24

Jalapeño Gouda Grits, Sweet Tea & Bacon Braised Collards,  
 Smoked Tomato Beurre Blanc, Blackberry Bacon Jam,  
 Homestead Coca-Cola Infused Mustard Seeds

**HOMESTEAD FRENCH TOAST (V)** ..... \$14

Vanilla Bean Custard-Soaked Challah Bread, Powdered  
 Sugar, Maple Syrup, Fresh Vanilla Crème

**STEAK & EGG STACK** ..... \$16

5oz NY Strip, Sourdough, Poached Egg,  
 Sweet Tea Bacon Collards, Country Gravy,  
 Back 40 Chipotle Aioli

**SWEET CREAM PANCAKES & FRIED CHICKEN** ..... \$18

Buttermilk Fried Chicken Breast, Sweet Cream  
 Pancakes, Cajun Maple Syrup

**PAUL BUNYAN BURRITO** ..... \$16

A Blend of Bacon, Ham & Cajun Maple Sausage,  
 Scrambled Eggs, Cheddar, Brunch Spuds, Choice  
 Of Fixin, (Or Make It A Bowl)

**LOBSTER BENEDICT** ..... \$32

Two Poached Eggs, Butter Poached Lobster Claw &  
 Knuckle Meat, Cholula Hollandaise Sauce, Charred  
 Broccolini, Served On Two Fluffy Buttermilk Biscuits

**HOMESTEAD BODEGA BREAKFAST ROLL** ..... \$15

Toasted Brioche Bun With Choice of Meat: Cajun  
 Maple Sausage, Thick Cut Bacon Or Honey Cured Ham.  
 Choice of Cheese: American, Provolone, Smoked Gouda.  
 Tangy Breakfast Sauce, Choice of Fixin.

**JOHN HENRY GRIT BOWL** ..... \$18

Jalapeno Gouda Grits, Two Eggs Any Style, A Blend  
 Of Cajun Maple Sausage, Bacon & Ham, Sausage  
 Gravy, Crispy Brussels Sprouts And Smoked  
 Tomato Beurre Blanc

**LOADED SWEET CREAM PANCAKES** ..... \$12

Three Sweet Cream Pancakes w/ A Choice Of One  
 Topping: White Chocolate Chips, Crispy Bacon, Cajun  
 Maple Sausage Fresh Blackberries, Crushed Marcona  
 Almond, REAL Blueberry Puree, Cinnamon Roll Glaze  
 & Whipped Vanilla Crème, Maple Sweet Potatoes  
 (Each Additional Topping \$2)

**BLACK FRIDAY BREAKFAST** ..... \$14

Two Cornbread Dressing Cakes, Two Eggs Any Style,  
 Sausage Gravy, Sweet Tea & Bacon Braised Collards

**BYO OMELET ALA CARTE** ..... \$13

**Limit 5 Ingredients:** Smoked Gouda, Cheddar,  
 American, Bleu, Pimento; **Meats:** Bacon, Sausage,  
 Ham; **Veggies:** Bell Peppers, Spinach, Pickled Okra,  
 Smoked Tomato, Diced Fresh Tomato, Shallots, Garlic,  
 Gochujang Portobello, Artichokes. Served w/ Fluffy  
 Buttermilk Biscuit.

**FOX IN THE HEN HOUSE** ..... \$15

Two Eggs Cooked To Your Liking w/ Choice  
 Of One Meat & Fixin, Served w/ Fluffy Buttermilk Biscuit.

**MEATS**

Maple Cajun  
 Sausage  
 Ham Steak  
 Bacon  
 Chicken Breast  
 5oz NY Strip  
 (\$4 upcharge)

**FIXINS**

Fried Brussels  
 Jalapeno  
 Gouda Grits  
 Collard Greens  
 Charred  
 Broccolini  
 Brunch Spuds  
 Fresh Fruit

**EGGS**

Fried (Over  
 Easy/Med/Hard)  
 Sunny Side Up  
 Scrambled  
 (Add Cheese \$2)

**DAVID J. SMITH**  
 EXECUTIVE CHEF  
 @CHEFDAVIDJSMITH

"PLEASE RELAX, SIT A SPELL, AND ENJOY. I HOPE YOU FEEL  
 AT HOME AND COME BACK TO SEE US VERY SOON."

*David J. Smith*

**SAY "HOWDY"**  
 @HOMESTEAD\_GA





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KITCHEN  CRAFT BAR

# HOMESTEAD

Welcome

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 Y'ALL**  
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## LUNCH

A FOCUS ON AMERICAN FOLK CUISINE. SHINING LIGHT ON FLAVORS THAT BUILT THIS COUNTRY.

### HUMBLE BEGINNINGS

**CAJUN TURKEY EGG ROLLS** ..... \$12  
 Cornbread Dressing, Cajun Fried Turkey,  
 Served With Cranberry Orange Sauce

**SAWNEE MTN SLIDERS** ..... \$18  
 Fried Green Tomato, Crispy Bacon, Pimento  
 Cheese, Arugula, Golden Apple Vinaigrette

**CRISPY BRUSSELS SPROUTS** ..... \$15  
 Quick Fried With Cauliflower Topped With  
 Diced Bacon & Golden Apple Vinaigrette

**GAME DAY DEVILED EGGS** ..... \$11  
 Buffalo Blue Cheese Yolks, Celery, Crispy  
 Bacon, Ranch Dressing, Microgreens

**MAINE STREET SLIDERS** ..... \$28  
 Old Bay Butter Poached Lobster, Loaded Potato  
 Salad, Green Salad With Firecracker Oil

**BELLY RUB** ..... \$21  
 Double Dipped & Double Fried Crispy Pork  
 Belly, Root Beer BBQ Sauce, Southern Style  
 Coleslaw, Pickle Spear, Onion Strings

**HEN HOUSE WINGS** ..... \$15  
 Fried, Sauced or Rubbed: Sauces/Rubs:  
 Lemon Pepper, Swamp Dust, Root Beer BBQ  
 Sauce, Not So Wild 🍴, Mild Buffalo Bliss 🍴,  
 Live Wire 🍴 (Served With Carrots & Celery,  
 Ranch & Blue Cheese Dressing)

**HOMESTEAD PIMENTO CHEESE** ..... \$12  
 A Sampling Of Our Pimento Cheese,  
 Toasted Sourdough, Pickles

### FARM FRESH SALADS & SOUPS

ADD CHICKEN +\$6, SALMON +\$8, STEAK +\$10, GRILLED PORTOBELLO +\$5



**HOMESTEAD WINTER WEDGE** ..... \$15  
 Iceberg Lettuce, Ranch Dressing, Parmesan Black Pepper  
 Tuile, Crispy Bacon, Diced Smoked Tomato, Shaved Red  
 Onion, Balsamic Glaze

**COLD SNAP STEAK SALAD** ..... \$27  
 Kale Mix, Arugula, Cherry Tomatoes, Blue Cheese Crumbles,  
 Dried Black Mission Fig, Maple Roasted Sweet Potato, Golden  
 Apple Vinaigrette, Hand Cut Petit NY Strip Steak

**CLASSIC CAESAR SALAD** ..... \$18  
 Romaine, Cherry Tomato, Chopped Egg, Creamy Caesar  
 Dressing, Roasted Garlic Crostini

**APPLE & THE GOAT** ..... \$21  
 Pickled Apple, Red Quinoa, Roasted Butternut Squash,  
 Arugula, Spinach, Golden Apple Vinaigrette, Herbed Goat  
 Cheese, Marcona Almond

**BUTTERNUT SQUASH SOUP (V)** ..... \$7  
 Butternut Squash, Apple Cider, Cream, Firecracker Oil

**FEATURED HOMESTEAD SOUP** ..... MKT  
 We Rotate Our Offerings So Ask Your Server What Soup Is  
 Simmering Back There Today!

### HOMESTEAD HANDHELDS

SERVED ON A TOASTED BUN OR LETTUCE WRAP, PLOW FRIES OR CHOICE OF SIDE, GARLIC DILL PICKLE SPEAR  
 ADD BACON + \$4, CHEESE + \$2, GRILLED PORTOBELLO +\$2 (V), \*4OZ, PATTIES ARE FULLY COOKED

**BAYOU BLACKENED BLUE** ..... \$19  
 8oz Beef Patty, Cajun Swamp Dust, Blue Cheese,  
 Onion Strings, Lettuce, Tomato, Voodoo Sauce

**OLD TIMER** ..... \$16  
 2, Fully Cooked 4oz Beef Patties, American  
 Cheese, Lettuce, Tomato, Shaved Red Onion

**PITCHFORK** ..... \$18  
 8oz Beef Patty, Pimento Cheese, Onion Strings,  
 Lettuce, Tomato, Root Beer BBQ Sauce

**THE MANHATTAN** ..... \$24  
 Grilled Chicken Breast, Capicola, Fresh  
 Mozzarella, Arugula, Roasted Red Pepper,  
 Toasted Sourdough, Pesto Aioli

**FARMHAND** ..... \$20  
 2, Fully Cooked 4oz 70/30 Beef/Bacon Patties,  
 Smoked Gouda, Blackberry Bacon Jam, Lettuce,  
 Tomato, Shaved Red Onion, Back 40 Sauce

**MAMAW'S CHICKEN SANDWICH** ..... \$14  
 Grilled or Blackened, Lettuce, Tomato,  
 Shaved Red Onion

**DESPERADO** ..... \$18  
 Fried Chicken Breast, Provolone, Lettuce,  
 Tomato, Shaved Red Onion, Desperado Aioli

**HOMESTEAD SHRIMP PO BOY** ..... \$15  
 Fried or Swamp Dusted, Smoked Tomato,  
 Southern Slaw, French Bread, Voodoo Sauce

**FRENCH QUARTER PRIME RIB DIP** ..... \$26  
 House Roasted Shaved Prime Rib, Caramelized  
 Onions, Provolone, Creole Horsey Sauce,  
 Toasted French Bread

### LUNCHTIME SIDES

**SWEET TEA & BACON BRAISED COLLARDS** ..... \$6  
**JALAPEÑO GOUDA GRITS** ..... \$6  
**PLOW FRIES** ..... \$6  
**HOMESTEAD OR CAESAR SIDE SALAD** ..... \$8  
**FIRECRACKER GREEN BEANS** ..... \$6 🍴

**GRILLED BROCCOLINI** ..... \$6  
**CRISPY BRUSSELS SPROUTS** ..... \$8  
**SOUTHERN SLAW** ..... \$8  
**HOMESTEAD SWEET POTATOES** ..... \$8