



420 VISION DRIVE
SUITE A101, CUMMING, GA 30040
RESERVATIONS RECOMMENDED
470-835-2316



**WELCOME
Y'ALL**

HOMESTEADGA.COM
@ HOMESTEAD_GA
f HOMESTEAD GA



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

BRUNCH SATURDAY & SUNDAY 10AM-3PM

HUMBLE BEGINNINGS

HOMESTEAD CHARCUTERIE BOARDS \$30

Cured Meats, Cheese, Accompaniments,
Available After 5pm

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

HEN HOUSE WINGS \$15

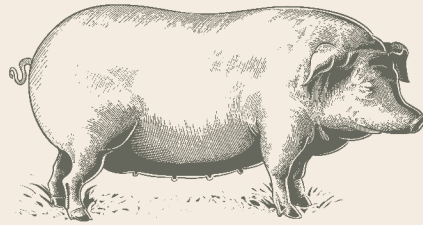
Fried, Sauced or Rubbed: Sauces/Rubs:
Lemon Pepper, Swamp Dust, Root Beer BBQ
Sauce, Not So Wild 🍷, Mild Buffalo Bliss 🍷,
Live Wire 🍷 (Served With Carrots & Celery,
Ranch & Blue Cheese Dressing)

BELLY RUB \$21

Double Dipped & Double Fried Crispy Pork
Belly, Root Beer BBQ Sauce, Southern Style
Coleslaw, Pickle Spear, Onion Strings

HOMESTEAD PIMENTO CHEESE \$12

A Sampling Of Our Pimento Cheese,
Toasted Sourdough, Pickles



THE SOUP KETTLE

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!

FOR THE LITTLES

MOST OF OUR DELICIOUS KID'S MEALS ARE SERVED WITH PLOW FRIES, FEEL FREE TO SUBSTITUTE FOR A SMALL CHARGE

CORKSCREW PASTA \$7

Cavatappi, Cheese Sauce

BIG KID BURGER \$10

4oz Patty, American Cheese (Lettuce, Tomato & Onion Upon Request)

NANA'S CHICKEN DINNER \$12

Grilled Chicken Breast, Brocollini, Gouda Grits

HENRIETTA STRIPS \$8

Homestead Honey Mustard

FARM FRESH SALADS

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

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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, Au Jus

SUPPER-TIME 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

CORNBREAD DRESSING CAKES \$8

HOMESTEAD SWEET POTATOES \$8

THE DINNER BELL

AVAILABLE AFTER 5PM. LIMITED SUBSTITUTIONS.

NOT MAMA'S FRIED CHICKEN \$22

Southern Fried Chicken Breast, Cornbread Dressing Cakes, Herb Chicken Jus, Firecracker Green Beans

LITTLE KOREA ROMESCO \$25

Hand-Cut Pappardelle Pasta, Gochujang Grilled Portobello Mushrooms, Red Pepper Cream Sauce, Spinach, Artichoke Heart, Marcona Almond, Micro Greens

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

REDWOOD SALMON \$30

Grilled & Finished With Cedar-Wood Smoke, Crispy Brussels Sprouts, Wild Rice, Sauteed Wild Mushrooms, Smoked Tomato Beurre Blanc

BACKYARD BBQ CHICKEN \$22

Skin-On Springer Mtn Airline Chicken Breast, Alabama Style White BBQ Sauce, Homestead Sweet Potatoes, Charred Broccoli

BEARTOOTH MOUNTAIN TROUT \$38

Crispy Skin Pan Seared, Roasted Butternut Squash Risotto, Garlic Sauteed Kale Mix, Firecracker Oil

PAWPAW'S MEATLOAF \$33

Bacon Infused, Pan Seared, Onion Strings, Smoked Ketchup Glaze, Firecracker Green Beans, Homestead Sweet Potatoes

BOURBON STREET NY STRIP \$38

Hand-Cut 10 oz NY Strip, Wild Rice, Sauteed Wild Mushrooms, Charred Broccoli, Crawfish Au Poivre

TOMAHAWK SHORT RIB \$40

Bone-In, Slow Braised, Jalapeno Gouda Grits, Sweet Tea & Bacon Braised Collards, Mirepoix Vegetables, Braising Jus

CENTER-CUT FILET \$55

Hand-Cut 8oz Filet Mignon, Cornbread Dressing Cakes, Sautéed Kale Mix, Braising Jus

STEAK ADD ONS

LOBSTER HOMESTEAD \$14

3oz of Old Bay Butter Poached Lobster, Smoked Tomatoes, Beurre Blanc

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."

SAY "HOWDY"
@HOMESTEAD_GA

David J. Smith

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