



420 VISION DRIVE
 SUITE A101, CUMMING, GA 30040
 VISIT 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, Maple 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) \$10

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

STEAK & EGG STACK* \$19

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

SWEET CREAM PANCAKES & FRIED CHICKEN \$18

Buttermilk Fried Chicken Breast, Two 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)

FRIED GREEN TOMATO BENNY* \$18

Two Fluffy Biscuits, Fried Green Tomatoes, Two Eggs
 Poached, Cholula Hollandaise, Grilled Jumbo Asparagus

HOMESTEAD BODEGA BREAKFAST ROLL \$15

Two Fried Or Scrambled Eggs, Toasted Brioche Bun
 w/ Choice Of One 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, Sweet Tea Bacon Braised Collards

LOADED SWEET CREAM PANCAKES \$12

Two Sweet Cream Pancakes w/ Choice Of One Topping:
 White Chocolate Chips, Crispy Bacon, Cajun Maple
 Sausage, Fresh Blackberries, Crushed Marcona Almond,
 REAL Blueberry Puree, Cinnamon Sugar Crumble w/
 Whipped Cream. (Each Additional Topping \$2)

BYO OMELET ALA CARTE \$13

Limit 5 Ingredients: Smoked Gouda, Cheddar,
 American, Bleu, Pimento; **Meats:** Bacon, Sausage, Ham;
Veggies: Bell Peppers, Spinach, Smoked Tomato, Diced
 Fresh Tomato, Shallots, Garlic, Marinated Artichokes,
 Cholua Hollandaise, Sauteed Mushrooms. 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

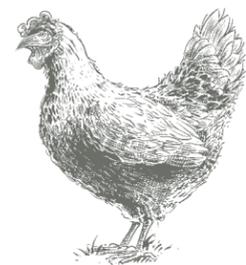
Maple Cajun
 Sausage
 Ham Steak
 Bacon
 Chicken Breast
 Petite NY Strip*
 (\$8 upcharge)

FIXINS

Crispy Brussels
 Sprouts
 Jalapeño
 Gouda Grits
 Collard Greens
 Brunch Spuds
 Grilled Jumbo
 Asparagus
 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



PLEASE NOTE THAT OUR GLUTEN-FREE (GF) BREADED ITEMS ARE FRIED IN THE SAME FRYERS AND MAY NOT BE SAFE FOR THOSE WHO SUFFER FROM GLUTEN ALLERGIES.
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
 A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE.



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KITCHEN  CRAFT BAR

HOMESTEAD

Welcome

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LUNCH

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

HUMBLE BEGINNINGS

RAGIN CAJUN EGG ROLLS \$16
 Red Beans & Rice, Smoked Sausage, Gouda, Shredded Chicken. Served with Old Bay Remoulade

SAWNEE MTN SLIDERS \$18
 Fried Green Tomato, Crispy Bacon, Pimento Cheese, Arugula, Ranch Dressing

CHILI PANKO SHRIMP \$18
 Jalapeño Tempura, Panko, Pepperoncini, Arugula, Spicy Pickled Okra, Sriracha Aioli

NEW ENGLAND CRAB CAKES \$28
 Twin Seared Lump Crab Cakes, Arugula, Fresh Lemon, Old Bay Remoulade

SMOKED SALMON DIP \$14
 House-Smoked Salmon, Caper, Cream Cheese, Sour Cream, Extra Virgin Olive Oil, Toasted Sourdough

HOMESTEAD PIMENTO CHEESE \$13
 A Sampling Of Our Pimento Cheese, Shaved Capicola Ham & Prosciutto, Toasted Sourdough, Redneck Giardineira

FRIED HEN HOUSE WINGS \$15
 Rubbed or Sauced. **Rubs:** Lemon Pepper, Swamp Dust **Sauces:** Kansas City BBQ, Sweet Chili Bliss, Not So Wild Mild 🍷, Buffalo Bliss 🍷, Live Wire 🍷 (Served With Carrots & Celery, Ranch or Blue Cheese Dressing)

CRISPY BRUSSELS SPROUTS \$12
 Flash Fried, Cauliflower, Maple Vinaigrette, Bacon

CHEF'S FEATURED SOUP \$MKT
 Ask Your Server What Handcrafted Soup We Have Bubbling Away in the Kitchen Today!

FARM FRESH SALADS

ADD CHICKEN +\$6, SALMON* +\$10, STEAK* +\$12, GRILLED PORTOBELLO +\$5



HOMESTEADER SALAD \$17
 Winter Mixed Greens, Maple Vinaigrette, Roasted Fingerling Sweet Potato, Shredded Gouda, Candied Pralines, Dried Cherries, Shaved Red Onion

APPLE & THE GOAT (V) \$21
 Whipped Herb Goat Cheese, Arugula, Spinach, Maple Vinaigrette, Pickled Apples, Dried Cherries, Toasted Farro Grain, Marcona Almonds

BLACKENED BLUE STEAK SALAD \$26
 Blackened Petite NY Strip Steak, Winter Mixed Greens, Ranch Dressing, Blue Cheese Crumbles, Roasted Tomato, Shaved Brussels Sprouts, Shaved Carrots, Roasted Mushrooms, Onion Strings

SONOMA VALLEY CAESAR (GF) \$18
 Chopped Romaine Lettuce, Marinated Artichoke, Roasted Tomatoes, Grated Parmesan, Creamy Caesar Dressing

HOMESTEAD HANDHELDS

SERVED ON A TOASTED BUN OR LETTUCE WRAP, PLOW FRIES OR CHOICE OF SIDE, PREMIUM SIDES/SALADS +\$2, GARLIC DILL PICKLE SPEAR, ADD BACON + \$4, CHEESE + \$2, GRILLED PESTO 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

VEG-HEAD TOASTER \$16
 Roasted Sweet Potato, Garlic Sauteed Spinach, Whipped Herb Goat Cheese, Spiced Red Cabbage, Toasted Sourdough

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

THE PIT BOSS \$20
 2, Fully Cooked 4oz Beef Patties, Smoked Gouda, Blackberry Bacon Jam, Lettuce, Tomato, Shaved Red Onion, Back 40 Sauce, Sliced Brisket

SHROOM-N-SWISS BURGER* \$19
 8oz Steakburger, Caramelized Onions, Sauteed Mushrooms, Swiss Cheese, Homestead Steak Sauce, Lettuce, Sliced Tomato

CRISPY LEMON GROUPER \$24
 Jalapeño Tempura & Panko, Country Peach Coleslaw, Pickled Jalapeño, Lemon Aioli, Toasted Brioche Bun

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

DESPERADO \$18
 Grilled, Blackened or Fried Chicken Breast, Provolone, Lettuce, Tomato, Shaved Red Onion, Desperado Aioli

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

LUNCHTIME SIDES

SWEET TEA & BACON BRAISED COLLARDS \$6
JALAPEÑO GOUDA GRITS \$6
PLOW FRIES \$6
HOMESTEAD OR CAESAR SIDE SALAD \$8†
GARLIC-PARM PLOW FRIES \$8†

CRISPY BRUSSELS SPROUTS (V) \$8†
GRILLED JUMBO ASPARAGUS (V)(GF) \$8†
ROASTED BABY CARROTS (V)(GF) \$6†
FINGERLING SWEET POTATOES \$8†
ROASTED ZUCCHINI SQUASH \$6

†PREMIUMS SIDES

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