



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

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

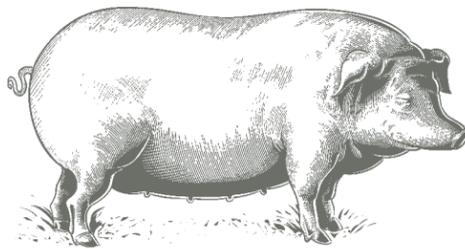
SAWNEE MTN SLIDERS \$18
 Fried Green Tomato, Crispy Bacon, Pimento Cheese, Arugula, Ranch Dressing

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

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



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

HOMESTEAD PIMENTO CHEESE \$14
 A Sampling Of Our Pimento Cheese, Shaved Capicola Ham & Prosciutto, Toasted Sourdough, Redneck Giardineira

SUPPER-TIME 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



† PREMIUM SIDES

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

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.

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 Sautéed Spinach, Whipped Herb Goat Cheese, Spiced Red Cabbage, Toasted Sourdough

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, Sautéed Mushrooms, Swiss Cheese, Homestead Steak Sauce, Lettuce, Sliced Tomato

HOMESTEAD SHRIMP PO BOY \$15

Fried or Swamp Dusted, Smoked Tomato, Southern Slaw, French Bread, Voodoo Sauce

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

THE DINNER BELL

AVAILABLE AFTER 5PM. LIMITED SUBSTITUTIONS.

NOT MAMA'S FRIED CHICKEN \$22

Crispy Fried Chicken Breast, Herb Chicken Jus, Roasted Garlic Mashed Potatoes, Roasted Baby Carrots

VEGETABLE PAPPARDELLE RAGU (V) \$25

Pesto Marinated Grilled Portobello, Mirepoix Bolognese, Hand-Cut Pasta, Spinach, Extra Virgin Olive Oil, Parmesan Cheese

SAVANNAH SHRIMP-N-GRITS (GF) \$24

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

PONTCHARTRAIN SALMON \$32

Blackened Chilean Salmon, Red Beans n' Rice, Grilled Asparagus, Lump Crab Meat, Trinity Cream Sauce

BACKYARD BBQ CHICKEN (GF) \$24

Two Grilled Chicken Breasts, Smothered in White BBQ Sauce, Jalapeño Gouda Grits, Sweet Tea Bacon Collard Greens

TABBOULEH DIVER SCALLOPS \$40

Pan-Seared U10 Diver Scallops, Bacon & Farro Tabbouleh, Roasted Zucchini, Smoked Tomato Beurre Blanc

BLANKETS & PIG \$26

10oz Bone-in Pork Chop, Pastry Prosciutto Wrapped Asparagus, Butcher's Sauce

NY STRIP & FRITES (GF)* \$42

10oz Angus NY Strip, Garlic Parm Plow Fries, Garlic Sautéed Spinach, Homestead Steak Sauce

PAW PAW'S MEATLOAF \$33

Beef & Pork, Onion Strings, Smoked, Ketchup Glaze, Garlic Mashed Potatoes, Grilled Asparagus

FILET OSCAR (GF)* \$48

8oz Angus Center-Cut Filet, Roasted Garlic Mashed Potatoes, Pastry Prosciutto Wrapped Asparagus, Lump Crab Meat, Smoked Tomato Beurre Blanc

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, Grilled Asparagus, Gouda Grits

HAND-CUT CHICKEN STRIPS \$8

Homestead Honey Mustard

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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