



**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, White Basalamic 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

8oz Sirloin Bavette, 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 Or Cholua Hollandaise

**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 Tomato, 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, Smoked  
 Tomato Beurre Blanc

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

Three 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/ Caramel Creme Anglaise & 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, Sliced  
 Avocado. 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**

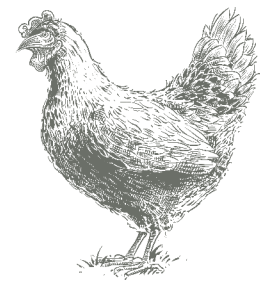
Maple Cajun  
 Sausage  
 Ham Steak  
 Bacon  
 Chicken Breast  
 8oz Sirloin  
 Bavette  
 (\$8 upcharge)

**FIXINS**

Firecracker  
 Snap Peas  
 Jalapeno  
 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 Smith*

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





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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

**HOMESTEAD CHARCUTERIE BOARDS** ..... \$30  
 Cured Meats, Cheese, Accompaniments,  
 Available After 5pm

**GEORGIA BBQ CHICKEN EGG ROLLS** ..... \$12  
 Fried Crispy, Cheddar, Sweet Corn, Roasted Red  
 Peppers, Country Peach Coleslaw, Served With  
 White BBQ Sauce Side

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

**CALAMARI STRIPS** ..... \$20  
 Crispy Fried Calamari, Lemon Slices, Roasted  
 Garlic Cloves, Fresh Sliced Jalapeno, Lemon Aioli

**HOMESTEAD SUMMER SCAMPI** ..... \$18  
 Shrimp, Marinated Artichoke, Roasted Tomato,  
 Tera Di Siena Capocollo Ham, Lemon Cream  
 Sauce, Grilled Sourdough

**MANGO YELLOWFIN TUNA** ..... \$32  
 Blackened & Seared Raw Yellowfin Tuna, Crispy  
 Wonton, Country Peach Coleslaw, Mango Gel

**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 & Blue Cheese Dressing)

**SO-CAL STREET CORN (GF/V)** ..... \$12  
 Quick Fried Local Sweet Corn, Swamp  
 Dusted, Grated Parmesan, Ranchero  
 Dressing, Microgreens

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

### FARM FRESH SALADS

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



**SUMMER WEDGE SALAD (GF)** ..... \$15  
 Iceberg Lettuce, Ranchero Dressing, Strawberry  
 Jalapeno Pico, Shredded Cheddar, Cucumber, Chopped  
 Bacon, Onion Strings

**FIELD-HAND'S PEACH SALAD (V)(GF)** ..... \$21  
 Grilled Peaches, Whipped Lemon Ricotta Cheese, Spinach  
 & Arugula, Prosciutto Toscana, Marcona Almonds, White  
 Balsamic Vinaigrette

**FISHERMAN'S SALAD (GF)** ..... \$27  
 Blackened Mahi Mahi, Sugar Snap Peas, Napa Cabbage,  
 Cherry Tomato, Shaved Red Onions, Avocado, Cucumber,  
 Lemon Aioli

**SONOMA VALLEY CAESAR (GF)** ..... \$18  
 Whole Leaf Romaine Hearts, Black Pepper Parmesan  
 Tuile, Marinated Artichoke, Roasted Tomatoes,  
 Grated Parmesan, Creamy Caesar Dressing, Balsamic Glaze

### 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

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

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

**SHROOM-N-SWISS BURGER** ..... \$19  
 8oz Steakburger, Caramelized Onions, Sauteed  
 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

**COASTLINE MAHI FISH TACOS** ..... \$18  
 Blackened Mahi, Flour or Corn Tortillas(GF),  
 Napa Cabbage, Strawberry Jalapeno Pico,  
 Avocado, Ranchero Dressing

**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\*

**FIRECRACKER SUGAR SNAP PEAS (V)(GF)** ..... \$6 🌶️  
**GRILLED JUMBO ASPARAGUS (V)(GF)** ..... \$8\*  
**HEIRLOOM TOMATO & CUCUMBER SALAD (V)(GF)** ..... \$8\*  
**SO-CAL STREET CORN (V)** ..... \$6

\*PREMIUM SIDES