



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)* \$12

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) \$12

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, Fresh Fruit

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: Avocado, 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

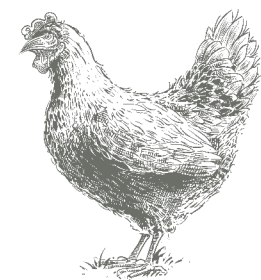
Maple Cajun
 Sausage
 Ham Steak
 Bacon
 Chicken Breast
 Petite NY Strip*
 (\$8 upcharge)

FIXINS

Street Corn
 Jalapeño
 Gouda Grits
 Collard Greens
 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



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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LUNCH

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HUMBLE BEGINNINGS

SOCAL STREET CORN\$12
 Quick Fried Sweet Corn Niblets, Ranchero Dressing, Cajun Fry Salt, Parmesan Cheese, Microgreens

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

SOUTHERN DEVEILED EGGS (V)(GF)\$11
 Pimento Cheese, Back 40 Chipotle Aioli, Pickled Jalapenos

NEW ENGLAND CRAB CAKES\$32
 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, Charred Sourdough

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)

GRILLED FLATBREAD\$19
 Grilled To Warm, Nashville Hot Honey, Pulled Pork, Pickled Red Onion, Arugula, Whipped Lemon Ricotta Cheese

CRAB FRIED MAC N CHEESE\$24
 Mac N Cheese Stuffed With Lump Crab Meat, Panko Breaded Then Fried. Served With Creole Remoulade

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

FARM FRESH SALADS

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



HOMESTEADER SALAD (GF)\$17
 Spring Mix, Pickled Watermelon Rind, Shaved Carrots, Cucumbers, Chopped Bacon, Chopped Green Tomato, Tossed in Ranch Dressing

THE MELON PATCH (V)\$22
 Fresh-Cut Seedless Watermelon, Arugula, Cantaloupe, Whipped Lemon Ricotta, Pickled Red Onions, Honey Almond Dressing, Granola

HONEY LIME SALMON SALAD\$28
 Spring Mix, Flouta Strips, Avocado, Pickled Jalapeno, Roasted Tomatoes, Honey Lime Vinaigrette, Shaved Carrots, Cucumber, Grilled or Blackened Chilean Salmon

SONOMA VALLEY CAESAR (GF)\$18
 Chopped Romaine Lettuce, Marinated Artichoke, Roasted Tomatoes, Shaved 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 EGGPLANT +\$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

FRIED EGGPLANT PARM SANDIE (V)\$18
 Panko-Fried Eggplant, Vodka Pomodoro, Fresh Mozzarella, 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, 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

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 (V)(GF)\$6
PLOW FRIES (V)\$6
HOMESTEADER OR CAESAR SIDE SALAD (GF)\$8†
GARLIC-PARM PLOW FRIES (V)\$8†

BACK 40 CHIPOTLE POTATOES (V)\$6
CUCUMBER & MELON SALAD (V)(GF)\$8†
ROASTED BABY CARROTS (V)(GF)\$6
HONEY ALMOND GREEN BEANS (V)(GF)\$8†
STREET CORN (V)\$6

†PREMIUMS SIDES

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