



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

KITCHEN  CRAFT BAR

HOMESTEAD

Welcome

**WELCOME
 Y'ALL**
 HOMESTEADGA.COM
 @HOMESTEAD_GA
 f HOMESTEADGA

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

BRUNCH SATURDAY & SUNDAY 10AM-3PM

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 DEVILED EGGS (V)(GF).....\$11

Pimento Cheese, Back 40 Chipotle Aioli, Pickled Jalapenos

NEW ENGLAND CRAB CAKES.....\$32

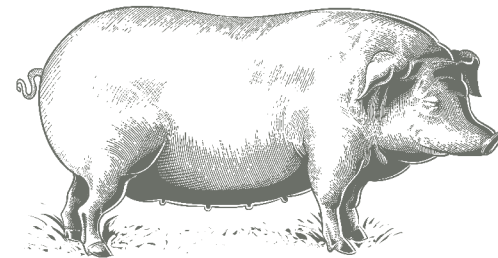
Twin Seared Lump Crab Cakes, Arugula, Fresh Lemon, Old Bay Remoulade

SMOKED SALMON DIP.....\$14

House-Smoked Salmon, Caper, Cream Cheese, Sour Cream, Extra Virgin Olive Oil, Charred Sourdough

GRILLED FLATBREAD.....\$19

Grilled To Warm, Nashville Hot Honey, Pulled Pork, Pickled Red Onion, Arugula, Whipped Lemon Ricotta Cheese



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)

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

SUPPER-TIME 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

†PREMIUM SIDES

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

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 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, 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 \$24

Sweet Corn Succatash, Roasted Garlic Mashed Potatoes, Creole Chicken Jus

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

PRIMAVERA SALMON \$36

Risotto Primavera (Roasted Tomato, Roasted Garlic, Bell Pepper), Smoked Tomato Beurre Blanc, Pickled Red Onion

BACKYARD JERK CHICKEN (GF) \$27

Two Jerk-Marinated Chicken Breasts, Escovich, Roasted Lemon Potatoes, Honey-Almond Green Beans

NY STRIP & FRITES (GF)* \$42

10oz Angus NY Strip, Garlic Parm Plow Fries, Honey Almond Green Beans, Homestead Steak Sauce

PAW PAW'S MEATLOAF \$33

Beef & Pork, Onion Strings, Smoked, Ketchup Glaze, Garlic Mashed Potatoes, Honey Almond Green Beans

FILET AU POIVRE \$52

Grilled 8oz Beef Filet, Roasted Baby Carrots, Crab-Stuffed Twice Baked Potatoes, Bourbon Black Pepper Cream Sauce

CHIPOTLE LIME SHRIMP ALFREDO* \$26

Linguine Pasta, Chipotle Cream Sauce, Lime, Roasted Tomato, Spinach, Bell Peppers, Marinated Artichoke, Shaved Parmesan Cheese

CHICKEN PARM ALA VODKA* \$26

Penne Pasta, Milanese Style Crispy Chicken Breast, Melted Fresh Mozzarella, Vodka Pomodoro

BLACKENED GROUPER PASTA* \$28

Lemon Cream Sauce, Linguine Pasta, Roasted Tomatoes, Caramelized Onions, Capers, Capicola Ham

*MAKE YOUR PASTA VEGETARIAN, SUB THE PROTEIN FOR GRILLED OR FRIED EGGPLANT

FOR GUESTS 12 YEARS OR YOUNGER

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 (V) \$7

Cavatappi, Cheese Sauce

HAND-CUT CHICKEN STRIPS \$8

Homestead Honey Mustard

NANA'S CHICKEN DINNER (GF) \$12

Grilled Chicken Breast, Roasted Baby Carrots, Gouda Grits

HOMESTEAD SLOPPY JOE \$10

Served On A Toasted Brioche Bun With A Pickle Spear

BIG KID BURGER \$10

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

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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