



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

HOMESTEAD AVOCADO TOAST.....\$12

Toasted Sourdough, Avocado, Sliced Tomato,
Everything Bagel Spice, Choice Of Egg, Jalapeño Aioli

HOMESTEAD 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, Whipped Cream

STEAK & EGG STACK*.....\$26

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

SWEET CREAM PANCAKES & FRIED CHICKEN.....\$24

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, Jalapeño Aioli,
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

Crispy Brussels

Jalapeno
Gouda Grits

Collard Greens

Brunch Spuds

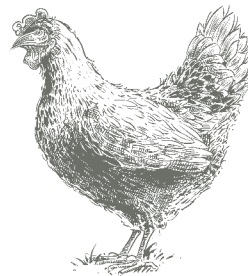
Fresh Fruit

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

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE.

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.





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HUMBLE BEGINNINGS

HOMESTEAD BRUSSEL BOWL.....\$18

Quick-Fried Brussels And Cauliflower,
Chopped Bacon, Maple Vinaigrette

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

CHEF'S FEATURED SOUP.....\$MKT

Ask Your Server What Handcrafted Soup
We Have Bubbling Away in the Kitchen Today!

STEAKHOUSE CHILI.....\$10

Ground Beef, Ny Strip Steak, Pinto Beans,
Secret Spice Blend, Shredded Cheddar

K-POP SEOUL RIBS.....\$22

Korean Style Grilled Short Ribs, Toasted
Sesame Seed, Scallion, Sriracha Aioli

SOUTHERN SMOKE FLATBREAD.....\$19

Pimento Cheese, Chopped Brisket, Peach
Coleslaw, Arugula, Nashville Hot Honey

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)

KD SHRIMP ROLLS.....\$15

Seared Or Blackened Shrimp On Two Split-
Top Buns, Arugula, Peach Coleslaw, Roasted
Red Peppers, Jalapeno Aioli

HOMESTEAD PIMENTO CHEESE.....\$14

A Sampling Of Our Pimento Cheese, Shaved
Capicola Ham, Roasted Cauliflower, Toasted
Sourdough, Redneck Giardineira

SMOKED SALMON DIP.....\$14

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

FARM FRESH SALADS

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



HOMESTEADER SALAD (GF).....\$17

Field Greens, Maple Sweet Potatoes, Candied Pralines,
Shaved Carrots, Shaved Red Onions, Sliced Brussels
Sprouts, Maple Vinaigrette

BUFFALO BLISS SALAD.....\$24

Fried, Blackened Or Grilled Chicken Dressed In Buffalo
Bliss, Chopped Romaine, Celery, Shaved Carrots, Roasted
Tomatoes, Shredded Cheddar, Bacon, Tossed In Homestead
Ranch Dressing

BLACKENED BLUE STEAK SALAD*.....\$28

Blackened Petit 5oz Ny Strip Steak, Field Greens, Roasted
Tomatoes, Sliced Green Beans, Spinach, Roasted Cauliflower,
Blue Cheese Crumbles, Served With Our Poppyseed Blue
Cheese Dressing

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), 8OZ BISON PATTY + \$5, **4OZ, PATTIES ARE FULLY COOKED

GREAT AMERICAN BISON BURGER*.....\$26

8oz Bison Patty, Arugula, Fresh Mozzarella,
Apple & Bacon Chutney, Jalapeno Aioli

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

THE PIT BOSS**.....\$20

2, Fully Cooked 4oz Beef Patties, Sliced Brisket,
Smoked Gouda, Blackberry Bacon Jam, Lettuce,
Tomato, Shaved Red Onion, Back 40 Sauce

FRIED EGGPLANT PARM SANDIE (V).....\$18

Panko-Fried Eggplant, Vodka Pomodoro,
Fresh Mozzarella, Toasted Sourdough

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

Southern Fried, 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.....\$20

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

ROASTED DESPERADO BROCCOLI.....\$8†

MAPLE SWEET POTATOES.....\$6

HONEY ALMOND GREEN BEANS (V)(GF).....\$8†

CRISPY BRUSSELS SPROUTS.....\$8†

†PREMIUMS SIDES

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