



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

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

K-POP SEOUL RIBS\$22
Korean Style Grilled Short Ribs, Toasted
Sesame Seed, Scallion, Sriracha Aioli

SMOKED SALMON DIP\$16
House-Smoked Salmon, Caper, Cream
Cheese, Sour Cream, Extra Virgin Olive Oil,
Charred Sourdough

SOUTHERN SMOKE FLATBREAD\$19
Pimento Cheese, Chopped Brisket, Peach
Coleslaw, Arugula, Nashville Hot Honey

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

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

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

ROASTED DESPERADO BROCCOLI\$8†

MAPLE SWEET POTATOES\$6

HONEY ALMOND GREEN BEANS (V)(GF)\$8†

CRISPY BRUSSELS SPROUTS\$8†



†PREMIUM SIDES

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

WE HAVE OVER 30 SAUCES AND DRESSINGS... AND THEY ARE ALL MADE IN-HOUSE!



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.

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, Smoked 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
Jalapeno, 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

THE DINNER BELL

AVAILABLE AFTER 5PM. LIMITED SUBSTITUTIONS.

NOT MAMA’S FRIED CHICKEN.....\$24
Jalapeno Gouda Grits, Honey, Desperado
Roasted Broccoli, Herb Chicken Jus

HOMESTEAD SHRIMP N GRITS (GF).....\$24
Jalapeno Gouda Grits, Sweet Tea & Bacon
Collards, Smoked Tomato Beurre Blanc,
Blackberry Bacon Jam, Homestead Coca-Cola
Infused Mustard Seeds

SALMON AL GREKKA.....\$36
Jumbo Israeli Couscous, Spinach, Marinated
Artichokes, Roasted Tomatoes, Lemon Cream
Sauce, Okra & Pepperoncini Salad

CINNAMON DIVER SCALLOPS.....\$42
Cinnamon Seared Diver Scallops, Whipped
Vanilla Bean Parsnips, Apple & Bacon Chutney,
Quick-Fried Brussels Sprouts, Smoked Tomato
Beurre Blanc, Balsamic Glaze

PESTO CHICKEN STACK.....\$28
Fresh Mozzarella, Nut-Free Pesto, Roasted
Garlic Mashed Potatoes, Honey Almond Green
Beans, Balsamic Glaze

NY STRIP & FRITES (GF)*.....\$42
10oz Angus NY Strip, Garlic Parm Plow
Fries, Crispy Brussels Sprouts, Homestead
Steak Sauce

SALISBURY MEATLOAF.....\$33
Roasted Garlic Mashed Potatoes, Red Wine
Onion Demi Glace, Roasted Desperado Broccoli

CLASSIC CENTER-CUT FILET*.....\$48
8oz Filet Mignon, Roasted Garlic Mashed
Potatoes, Red Wine Onion Demi Glace, Honey
Almond Green Beans

BRAISED BEEF RAGU.....\$30
Slow Braised Beef, Pappardelle Pasta, Shallots,
Garlic, Mushrooms, Roasted Tomatoes,
Braising Jus, Shaved Parmesan Cheese

DOCKSIDE DUO PASTA[◇].....\$34
Shrimp, Diver Scallops, Roasted Tomato,
Spinach, Capers, Linguine Pasta, Lemon Cream
Sauce

CHICKEN PARM ALA VODKA[◇].....\$28
Penne Pasta, Milanese Style Crispy Chicken
Breast, Melted Fresh Mozzarella, Vodka
Pomodoro

ROASTED GROUPER PASTA[◇].....\$32
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

NANA’S CHICKEN DINNER (GF).....\$12
Grilled Chicken Breast, Steamed Broccoli, Gouda Grits

BIG KID BURGER.....\$10
4oz Patty, American Cheese (Lettuce, Tomato & Onion Upon Request)

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.”

David J. Smith

SAY “HOWDY”
@HOMESTEAD_GA

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