



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.

## HUMBLE BEGINNINGS

**HOMESTEAD CHARCUTERIE BOARDS** ..... MKT  
Cured Meats, Cheese, Accompaniments,  
(Served Per Party Size)

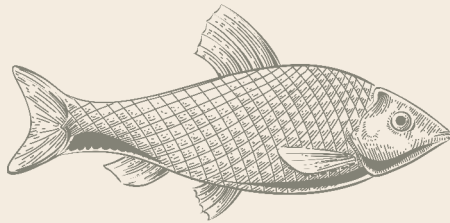
**SOCAL STREET CORN** ..... \$11  
Quick-Fried Fresh Corn, Swamp Dust,  
Ranchero Dressing, Parmesan, Micro Greens

**SAWNEE MTN SLIDERS** ..... \$16  
Fried Green Tomato, Crispy Bacon, Pimento  
Cheese, Arugula, Charred Shallot Vinaigrette

**CRISPY BRUSSELS SPROUTS** ..... \$14  
Fried, Smoked Tomato, Pickled Watermelon,  
Charred Shallot Vinaigrette

**DEEP SOUTH DEVILED EGGS** ..... \$11  
Panko Fried Egg White, Pimento Cheese  
Yolk Salad, Homestead Coca-Cola Mustard  
Seeds, Back 40 Sauce

**TEX-MEX FRIED SHRIMP** ..... \$14  
Jalapeno Tempura, Arugula, Corn Salad,  
Ranchero Dressing



**HEN HOUSE WINGS** ..... \$14  
Fried, Sauced or Rubbed: Sauces/Rubs:  
Lemon Pepper, Swamp Dust, Kansas City  
Sweet Bbq, Not So Wild 🍷, Mild Buffalo Bliss 🍷,  
Live Wire 🍷 (Served With Carrots & Celery,  
Ranch & Blue Cheese Dressing)

**MANGO YELLOWFIN TUNA** ..... \$26  
Blackened Seared Tuna Served Rare, Jicama  
Cucumber Slaw, Mango Teriyaki Glaze, Mango  
Gel, Rice Cloud

**BREAK BREAD** ..... \$9  
House Made Bread, Ask Your Server

## FARM FRESH SALADS

ADD CHICKEN +\$6, SALMON +\$8, STEAK +\$10, GRILLED PORTOBELLO +\$5



**HOMESTEADER** ..... \$17  
Field Greens, Pickled Watermelon Rind, Bacon, Gouda, Cherry  
Tomato, Shaved Carrot, Seedless Cucumber, Garlic & Herb  
Roasted Crouton, Ranch Dressing

**BUFFALO BLISS CHICKEN SALAD** ..... \$20  
Fried, Grilled Or Blackened Chicken, Buffalo Bliss  
Sauce, Field Greens, Celery, Smoked Tomato, Cheddar,  
Corn Salad, Ranchero Dressing

**B.E.C CAESAR SALAD** ..... \$16  
Romaine & Spinach, Bacon, Chopped Egg, Parmesan  
Tuile, Cherry Tomato, Creamy Caesar Dressing

**RED QUINOA GOAT CHEESE SALAD** ..... \$22  
Red Quinoa, Avocado, Pickled Apple, Pickled Red Onion,  
Arugula, Marinated Heirloom Tomato, Marcona Almond,  
Charred Shallot Vinaigrette

## THE DINNER BELL

AVAILABLE AFTER 5PM. LIMITED SUBSTITUTIONS.

**NOT MAMA'S FRIED CHICKEN** ..... \$22  
Southern Fried Chicken Breast, Carolina Gold  
Rice & Bell Peppers, Marinated Heirloom  
Tomatoes, Chili Peach Preserves, Micro Greens

**LITTLE KOREA ROMESCO** ..... \$25  
Hand-Cut Pappardelle Pasta, Gochujang  
Grilled Portobello Mushrooms, Red Pepper  
Cream Sauce, Spinach, Artichoke Heart,  
Marcona Almond, Smoked Tomato Caviar,  
Micro Greens

**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

**EL DORADO SALMON DINNER** ..... \$26  
Grilled Or Blackened, Potato & Spanish  
Chorizo Hash, Chimi Creme Fraiche, Quick-  
Fried Elote, Poblano Cream

**PAN HANDLE RED SNAPPER** ..... \$44  
Skin-On Blackened Snapper Filet, White Wine  
Pan Jus, Corn Salad, Orange Fennel Salad

**BEARTOOTH MOUNTAIN TROUT** ..... \$34  
Pan Seared, Wild Mushroom Risotto, Smoked  
Tomato Beurre Blanc, Arugula & Shaved Fennel,  
Charred Shallot Vinaigrette

**BOURBON STREET NY STRIP** ..... \$38  
Hand-Cut 10oz Choice NY Strip, Carolina  
Gold Rice w/ Pickled Okra & Smoked Tomato,  
Crawfish Au Poivre, Charred Broccolini

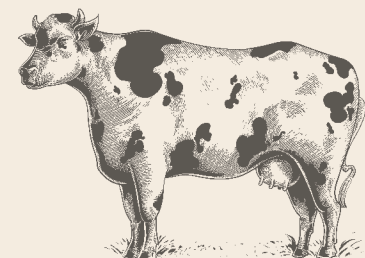
### PRIMETIME STEAKS

**CENTER-CUT 8oz FILET MIGNON** ..... \$55  
Served a-la Carte

**HAND-CUT 18oz PRIME RIBEYE** ..... \$65  
Served a-la Carte

#### ADD ONS

**CRAWFISH AU POIVRE** ..... \$4  
**COWBOY BUTTER** ..... \$4



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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## HOMESTEAD HANDHELDS

SERVED ON A TOASTED BUN OR LETTUCE WRAP | PLOW FRIES OR CHOICE OF SIDE | DOUX SOUTH PICKLES (ATL),  
ADD BACON + \$4, CHEESE + \$2, GRILLED 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 ..... \$15

2, Fully Cooked 4oz Beef Patties, American Cheese, Lettuce, Tomato, Shaved Red Onion

### PITCHFORK ..... \$16

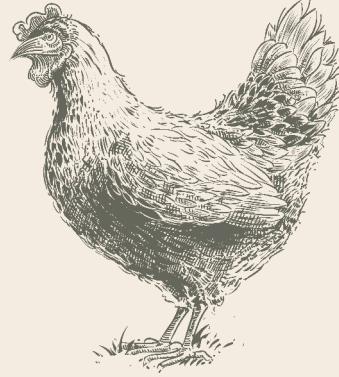
8oz Beef Patty, Pimento Cheese, Onion Strings, Lettuce, Tomato, Kansas City Sweet BBQ

### THE MANHATTAN ..... \$22

Grilled Chicken Breast, Capicola, Fresh Mozzarella, Arugula, Roasted Pepper, Toasted Sourdough, Pesto Aioli

### FARMHAND ..... \$19

2, Fully Cooked 4oz 70/30 Beef/Bacon Patties, Smoked Gouda, Blackberry Bacon Jam, Lettuce, Tomato, Shaved Red Onion, Back 40 Sauce



### MAMAW'S CHICKEN SANDWICH ..... \$14

Grilled or Blackened, Lettuce, Tomato, Shaved Red Onion

### DESPERADO ..... \$16

Fried Chicken Breast, Provolone, Lettuce, Tomato, Shaved Red Onion, Desperado Aioli

### HOMESTEAD SHRIMP PO BOY ..... \$15

Fried or Swamp Dusted, Smoked Tomato, Southern Slaw, French Bread, Voodoo Sauce

### FRENCH QUARTER PRIME RIB DIP ..... \$25

Shaved Prime Ribeye, Caramelized Onions, Provolone, Creole Horsey Sauce, Toasted French Bread

## SUPPER-TIME SIDES

SWEET TEA & BACON BRAISED COLLARDS ..... \$6

JALAPEÑO GOUDA GRITS ..... \$6

PLOW FRIES ..... \$6

HOMESTEAD OR CAESAR SIDE SALAD ..... \$8

MARINATED HEIRLOOM TOMATOES ..... \$8

GRILLED BROCCOLINI ..... \$6

CRISPY BRUSSELS SPROUTS ..... \$8

SOCAL STREET CORN ..... \$6

POBLANO POTATOES ..... \$8

SOUTHERN SLAW ..... \$6

## SWEET SEND-OFFS

VANILLA BEAN CRÈME BRÛLÉE ..... \$10

Madagascar Vanilla Beans, Served Chilled, Smoked Sugar Shell, Mint

HEMINGWAY'S KEY LIME PIE ..... \$12

Graham Cracker Crust, Key Lime Custard, Lime Zest Brittle, Strawberry Gel, Powdered Sugar

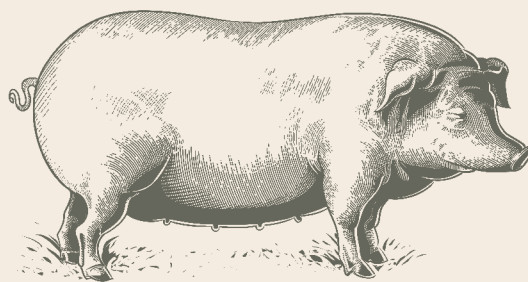
3BS PEACH COBBLER ..... \$10

Sweet Tea Braised Peaches, Streusel Topping, Vanilla Ice Cream, Smoked Bourbon Caramel Drizzle, Crispy Bacon (Optional)

CAMPFIRE CHOCOLATE PANNA COTTA ..... \$18

Milk Chocolate, Caramelized Marshmallow, Espresso Cookie Crumble

"LIFE IS SHORT. EAT DESSERT FIRST." ~JACQUES TORRES



**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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KITCHEN  CRAFT BAR

# HOMESTEAD

*Welcome*

## FOR THE LITTLES



ALL OF OUR DELICIOUS KID'S MEALS ARE  
SERVED WITH PLOW FRIES, FEEL FREE TO  
SUBSTITUTE FOR A SMALL CHARGE

**CORKSCREW PASTA** ..... \$7

Cavatappi, Cheese Sauce

**NANA'S CHICKEN DINNER** ..... \$12

Grilled Chicken Breast, Brocollini, Gouda Grits

**BIG KID BURGER** ..... \$10

4oz Patty, American Cheese

(Lettuce, Tomato & Onion Upon Request)

**HENRIETTA STRIPS** ..... \$8

Homestead Honey Mustard

