



{BREAKFAST FEATURES}

Apple Blueberry Chia Pudding \$9
Oat milk chia pudding topped with pear sauce, granny smith apples, blueberries, and cinnamon toast crunch brittle.

Yogurt Parfait \$9
Greek yogurt topped with puffed rice granola, mango, raspberries, strawberries, blueberries, pecans, dried apricots, chocolate chips, and local honey.

The Homestead Classic \$12
Three eggs cooked any style served with your choice of ham, bacon or sausage, hash browns and choice of toast.

Breakfast Tacos \$11
Two cheesy scrambled egg tacos with your choice of bacon, potato, chorizo or brisket served on flour or corn tortillas, with morita pepper salsa, pickled red onions, and hash browns.
Add a side of queso! +\$4

Creamy Spinach & Rajas Omelet \$13
Creamy poblano, onion and corn topped egg white omelet, finished with queso fresco and served with a mixed greens salad.

Fried Chicken & Waffles \$16
Southern style buttermilk fried chicken paired with our light and crispy waffle, served with whipped butter and Homestead signature buttermilk syrup.

Chilaquiles Verdes \$13
Fried corn tortillas tossed in a tangy, spicy salsa verde, topped with a sunny side up egg, crema fresca, cilantro, queso fresco, and slow-cooked carnitas.

Breakfast Huarache \$11
Fried masa cake layered with refried beans, mexican chorizo, sunny side up egg, crema fresca, shredded lettuce, queso fresco, avocado, and cilantro.

Skillet Breakfast Hash \$15
Crispy potato hash browns layered with sofrito, your choice of carnitas or brisket, and two sunny side up eggs, topped with avocado, queso fresco, crema fresca, pickled onions, and cilantro, served with a side of queso.

Chicken Fried Steak & Eggs \$23
Tender ribeye steak, battered and fried, smothered in bacon gravy and served with two eggs any style and hash browns.

Biscuits & Gravy \$12
Two house made cheddar scallion biscuits smothered with bacon gravy and served with two eggs cooked any style.

Homestead Omelet \$16
Three egg omelet stuffed with smoked brisket, onions and bell peppers, smothered with queso, served with guacamole, pico de gallo, and hash browns.

Entomatadas de Queso \$11
Two hand rolled corn tortillas stuffed with pan seared panela cheese covered in roasted tomato salsa and finished with crema fresca, diced red onion, queso fresco, shredded lettuce, avocado, and cilantro.

Steak & Eggs \$21
4 Farms outside skirt steak basted with a signature marinade topped with sofrito and served with two eggs any style, hash browns, blistered tomatoes, and avocado.

BREAKFAST ALL DAY

{FROM THE BAKERY}

Beignets \$7
House made, light and pillowy beignets, dusted with powdered sugar and served with a bourbon caramel sauce.

Churros \$7
House made, crispy mexican pastries tossed in cinnamon sugar and served with dulce de leche and chocolate ganache.

Cinnamon Roll \$5
A rich, sweet dough swirled with cinnamon sugar and finished with cream cheese frosting.

Pastry Board \$12
Your choice of three of our house made pastries. We bake an assortment of home style biscuits and over the top muffins each and every morning. Ask your server for today's selection!

{BENEDICTS}

Classic Benedict \$12
Butter toasted english muffin layered with carved ham, perfectly poached eggs, and hollandaise, served with hash browns.

Cajun Crab Cake Benedict \$19
Butter toasted english muffin layered with cajun spiced, crispy crab cakes, perfectly poached eggs, morita pepper hollandaise, and garlic poached crawfish, served with hash browns.

Tex Mex Steak & Egg Benedict \$15
Two handmade sopas layered with refried beans, fajita steak, perfectly poached eggs, queso, and avocado, served with hash browns, pico de gallo, and even more queso.

Southern Benedict \$13
Toasted cheddar scallion biscuit layered with crispy southern fried chicken, perfectly poached eggs, and bacon gravy, served with hash browns.

Breakfast Board \$56

The ultimate display of brunch comes with six eggs cooked any style, andouille sausage, crispy bacon, a light and crispy buttermilk waffle, four cheddar scallion biscuits, four sweetly stuffed biscuits, watermelon, an assortment of berries, Homestead signature buttermilk syrup, bacon gravy, and four house mimosas!
(orange juice or coffee may be substituted for mimosas if desired.)

{BEVERAGES}

COFFEE & TEA

"Proudly serving locally roasted premium Geva Coffee"

Drip Coffee 12oz \$2 20oz \$3
Decaf Drip Coffee 12oz \$2 20oz \$3
Iced Coffee \$3
Americano \$3
Double Espresso \$2.95
Quad Espresso \$5.95
Latte \$3.95
Cappuccino \$3.75
Mocha \$4.25

Fountain Soda \$2.25

Coca-Cola Coke Coca-Cola Pepsi Sprite Fanta Hi POWERADE

Bottled Soda \$3

Mexican Coke, Big Red, Mexican Squirt, St. Arnolds Root Beer

Macchiato \$3.75
Flat White \$3.75
Cortado \$3.75
Café au Lait \$3.95
Chai \$3.50
Mexican Hot Chocolate \$4.25
Iced Black Tea \$2.25
Iced Sweet Tea \$2.25
Selection of Hot Teas \$2.75

Milk Whole, Skim, Almond and Oat \$4
Juice Orange, Apple, Cranberry, Grapefruit, Pineapple \$4
Water Perrier, Voss, and Topo Chico \$3
Homestead Signature Southern Lemonade \$4
Horchata \$4

{PANCAKES, FRENCH TOAST AND WAFFLES}

Buttermilk Pancakes \$10
Two buttermilk pancakes served with whipped butter and Homestead signature buttermilk syrup. Add mix-ins! Choose from blueberries, strawberries, bananas, pecans, crispy bacon, and chocolate chips.
+\$1.25

Apple Bourbon Bacon Pancakes \$12
Two buttermilk pancakes filled with crispy bacon, topped with caramelized apples and served with Homestead signature buttermilk syrup.

Piña Colada Pancakes \$12
Two buttermilk pancakes topped with rum caramelized pineapple, coconut whipped cream, pineapple syrup, and toasted coconut.

Abuelita Chocolate Pancakes \$12
Two mexican hot chocolate infused pancakes topped with cajeta, queso fresco whipped cream, and candied pecans.

Mandarin-Blueberry Pancakes \$12
Two blueberry infused buttermilk pancakes topped with blueberry-mandarin sauce and a french vanilla cream cheese glaze.

Pancake Flight \$14
A signature flight of our Abuelita Chocolate, Apple Bourbon Bacon, and Mandarin-Blueberry pancakes, or your choice of any three pancakes.

Classic Waffle \$10
One light and crispy waffle served with whipped butter and Homestead signature buttermilk syrup. Add toppings! Choose from blueberries, strawberries, bananas, pecans, and chocolate chips. +\$1.25

Classic French Toast \$10
Thick cut, egg dipped and toasted brioche served with Homestead signature buttermilk syrup.

Brioche French Toast \$11
Thick cut, egg dipped and toasted brioche topped with strawberry sauce, peach crème anglaise, and fresh berries.

Livia's Chocolate Hazelnut Stuffed French Toast \$13
Brioche french toast stuffed with Nutella and topped with raspberries and local honey.

Ella's Chocolate Banana Bread French Toast \$13
Dipped and toasted chocolate chip banana bread topped with caramelized bananas and served with Homestead signature buttermilk syrup

{BREAKFAST SIDES}

House Made Muffin \$4
English Muffin \$2.50
Bacon, Andouille Sausage, Turkey Sausage, Mexican Chorizo, Country Ham, or Plant Based Chorizo \$4
Breakfast Sausage \$2.75
House Made Tortillas (Corn or Flour) \$3.25
Cheddar Scallion Biscuit \$3.50
Stuffed Biscuit \$3.50
Fresh Fruit \$3.50
Hash Browns \$2.75
Single Buttermilk Pancake \$5
Single Gluten Friendly Pancake \$5.50
Bacon Gravy \$2.25
One Egg Any Style \$2
Guacamole \$3.25
Pico De Gallo \$2.25
Sliced Avocado \$2.25
Shredded Cheddar or Grilled Panela Cheese \$3.50
Queso \$4
Beans (Refried or Charro) \$2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any allergies. A 20% gratuity will be added to all parties of 6 or more guests.

HOMESTEAD.

BRUNCH, LUNCH & LATER

LUNCH & LATER

11AM til Close

{ APPETIZERS }

- Chile Con Queso** Regular \$8 Large \$13
A creamy white cheddar queso blended with bell peppers, tomatoes, onions, jalapenos, and cilantro, served with tortilla chips.
- Guacamole** \$8
Smashed avocado with salt, lime, and pico de gallo, served with tortilla chips.
- Crawfish Pistolettes** \$9
Lightly fried crispy french bread stuffed with crawfish etouffée.
- Brisket Empanadas** \$12
Smoked brisket empanadas stuffed with a three-cheese blend, served with chipotle aioli.
- Seafood Campechana** \$18
Refreshing mexican style seafood cocktail with gulf shrimp, lump crab, octopus, tomato, red onion, and cilantro, served with tortilla chips.
- Crab Cakes** \$14
Chef Fernanda's secret cajun spiced recipe served with creamy poblano sauce, morita pepper sauce and crispy potato strings.
- Texas Style Nachos** \$13
Handmade tortilla chips layered with refried beans, a melted three-cheese blend, pico de gallo, guacamole, sour cream and your choice of chicken fajita, beef fajita or smoked brisket.

{ SOUP & SALAD }

- Chicken & Sausage Gumbo** Cup \$8 Bowl \$14
Souful cajun stew made with a dark roux, andouille sausage, chicken, and aromatics.
- Roasted Poblano Soup** Cup \$6 Bowl \$10
Creamy poblano soup with a kick, topped with panela cheese, crema fresca, and crispy potato strings.
- Simple Arugula Salad** \$9
Baby arugula tossed with cucumbers, shaved radishes, cherry tomatoes, roasted corn, sliced red onions, queso fresco, sliced avocado, lemon-basil vinaigrette, and toasted pumpkin seeds.
- Add Chicken Fajita +\$5 Add Beef Fajita +\$8 Add Mojo De Ajo Shrimp +\$7*
- Cobb Salad** \$14
Field greens topped with cherry tomatoes, sliced red onion, crispy bacon, roasted corn, hardboiled egg, avocado, grilled chicken, shredded cheddar cheese, queso fresco, candied pecans, drizzled with ranch and poblano sauce.

{ HANDHELDS }

- Texas Burger** \$15
Tex Mex style burger cooked to your liking, served on a brioche bun with roasted poblanos, queso, thick-cut bacon, lettuce, tomato, onions, and pickles, served with fries.
- Quesadilla** Cheese \$11 Chicken Fajita \$16 Beef Fajita \$19
Large hand rolled flour tortilla stuffed with your choice of chicken or beef fajita, a melted three-cheese blend, and sauteed onions and peppers, served with guacamole, sour cream, pico de gallo, and your choice of beans.
- Brisket Sandwich** \$15
Tender smoked brisket on a toasted brioche bun with shoestring onions, bbq sauce, and pickles, served with fries.
- Tacos** \$24
Three tacos on house made corn or flour tortillas, filled with your choice of beef barbacoa, chicken fajita, beef fajita, brisket, or carnitas, served with morita pepper salsa, grilled onions, mexican rice, and your choice of beans.
- Add a side of queso! +\$4*

{ LUNCH & LATER SIDES } \$6

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|--------------------------|----------------------------|--------------------------------------|
| Fries | Mac and Cheese | Mexican Rice \$2 |
| Grilled Asparagus | Chiles Tostitos | Beans (Charro or Refried) \$2 |
| Mashed Potatoes | Side Salad | House Made Tortillas |
| Cheese Enchilada | Garlic Bread \$1.75 | <i>(Corn or Flour)</i> \$3.25 |

{ ENCHILADAS }

- Cheese Enchiladas** \$13
Two house made corn tortillas stuffed with a three-cheese blend, smothered in red chili gravy, topped with diced red onion, crema fresca, queso fresco, sliced avocado, and cilantro, served with mexican rice and your choice of beans
- Verdes Enchiladas** Chicken Fajita \$16 Beef Fajita \$19
Two house made corn tortillas stuffed with your choice of chicken fajita or beef fajita with a three-cheese blend, smothered in a tomatillo salsa and topped with diced red onion, crema fresca, queso fresco, sliced avocado, and cilantro, served with mexican rice and your choice of beans.
- Rojas Enchiladas** Chicken Fajita \$16 Beef Fajita \$19
Two house made corn tortillas stuffed with your choice of chicken fajita or beef fajita with a three-cheese blend, topped with a guajillo pepper sauce, diced red onion, crema fresca, queso fresco, sliced avocado, and cilantro, served with rice and your choice of beans.
- Seafood Enchiladas** \$21
Two house made corn tortillas stuffed with gulf shrimp, octopus, lump crab, and a three-cheese blend, topped with a morita cream sauce, diced red onion, crema fresca, queso fresco, sliced avocado, and cilantro, served with rice and your choice of beans.

{ FAJITAS }

- Our fajitas are served with garlic-herb butter, mexican rice, chiles toreados, grilled onions, pico de gallo, sour cream, shredded cheddar cheese, guacamole, your choice of beans, and house made flour or corn tortillas.*
- Chicken Fajitas** Half a Pound \$21 Full Pound \$38
House marinated and grilled chicken breast
- Beef Fajitas** Half a Pound \$28 Full Pound \$49
House marinated and grilled skirt steak
- Shrimp Fajitas** Half a Pound \$28 Full Pound \$49
Grilled mojo de ajo shrimp

{ HOMESTEAD CLASSICS }

- Shrimp Boil** Regular \$19 Large \$28
Wild-caught gulf shrimp, andouille sausage, corn on the cob, and potatoes boiled in a spicy cajun seasoning, served with garlic bread and cajun butter.
- Chicken Fried Steak** \$26
Tender ribeye steak, battered and fried, smother in bacon gravy, and served with mashed potatoes and grilled asparagus.
- Crawfish Etouffée** \$19
A New Orleans favorite, served with white rice and garlic bread.
- Backyard Beef Barbacoa** \$24
Slowly cooked adobo spiced beef served with diced white onions, cilantro, lime, morita pepper salsa, creamy salsa verde, house made flour or corn tortillas, mexican rice and your choice of beans.
- Southern Fried Chicken** \$19
Half a bird battered and fried, served with mac and cheese, mashed potatoes and chipotle aioli.
- Carnitas** \$22
Mexican style slow cooked pulled pork served with diced white onions, cilantro, lime, sliced avocado, creamy salsa verde, house made flour or corn tortillas, served with mexican rice and your choice of beans.
- Blackened Redfish** \$27
Blackened redfish served with creamy corn succotash, garlic-herb butter and balsamic brussels sprouts.
- Ribeye Carne Asada** \$36
Guajillo pepper rubbed and grilled ribeye, served with garlic-herb butter, mexican rice, chiles toreados, grilled onions, pico de gallo, sour cream, grilled queso panela, guacamole, and your choice of beans and house made flour or corn tortillas.

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