


Starters & Small Plates


Soups of the Day Created daily Cup 4 Bowl 8

Seafood Chowder or **Maine Lobster Bisque**
Cup 7 Bowl 11


Spinach & Artichoke Dip Creamy cheese, York Hill chevre, parmesan, artichoke hearts, spinach, and garlic served with grilled French bread 12.50 with Crabmeat 15.50 

Oysters on the Half Shell* Raw Damariscotta oysters, with daily mignonette, and house cocktail sauce \$14- 1/2 dozen \$22 -dozen

Queso Fundido con Chorizo Queso Oaxaca, monterey jack, Vermont cheddar, local chorizo, fire roasted jalapeno, and caramelized onions baked in a cast iron skillet, served with fresh tortilla chips 10 

Pomodoro Bruschetta Fresh diced tomatoes, basil, garlic, aged balsamic & olive oil tossed and served over grilled peasant bread finished with parmesan cheese 9 



Crispy Calamari Breaded calamari, served over mixed greens, and topped with Thai chili aioli, julienned mango, red pepper, jicama, carrots & crushed peanuts 10

Seared Ahi* Togarashi spice crusted Ahi Tuna, pickle mango, ginger, chilies, wasabi vinaigrette, hot sesame oil 14 


Peekytoe Crab Cakes Two pan-seared crab cakes, served with spicy aioli and a slaw of julienned mango, red pepper, jicama, carrots 14



Salads



Appetizer/Entrée

House Mixed greens, tomato, cucumber & basil vinaigrette 5.50   


Caesar Crisp Romaine, tossed in our house Caesar, with Homestead croutons, and topped with Parmesan cheese Appetizer 6.50 Entrée 11


Greek Quinoa Local chicken, organic quinoa, toasted chickpeas, white balsamic marinated tomatoes, spinach, basil, avocado, & crumbled feta Appetizer 9 Entrée 12.50 


Apple Cranberry Mixed greens tossed with chipotle maple vinaigrette, topped with local apples, dried cranberries, candied pecans, and crumbled gorgonzola Appetizer 6.50 Entrée 11  

Roasted Beets Arugula, mixed greens, citrus horseradish roasted beets, pistachios, York Hill Goat cheese, apple cider vinaigrette Appetizer 7.50 Entrée 12.50  

Pub Food

Chicken Adobo Tacos Three corn tortillas filled with guacamole, shredded cabbage, cilantro, local adobo chicken topped with lime crema, and pickled onions, served with pico de gallo 12 

Blackened Haddock Tacos Three corn tortillas filled with guacamole, shredded cabbage, cilantro, pan blackened haddock topped with lime crema, & pickled onions, served with pico de gallo 16 

Bulgogi Beef Tenderloin Tacos Three corn tortillas filled with shredded cabbage, kimchi, local Korean bbq style beef, scallions, and sesame seeds topped with lime crema 15 

Maine Lobster Roll Maine lobster tossed with mayo and served on a griddled bun, served with french fries 19

Skillet Mac & Cheese 10 Add Lobster 8

Maine Beer Battered Haddock Fresh haddock dipped in our craft-beer batter and fried until golden brown, served with French fries, house tartar sauce & cole slaw Choose Fish Sandwich 13 Fish Platter 18 Lighter Side 13

Homestead Chicken Pie Carrots, onions, potatoes, in herb gravy, topped with a flaky crust, and served with side salad 14 lighter side 10

Chicken Adobo Burrito Local chicken Filipino style adobo, garlic fried rice, tomato, onion, and cilantro stuffed in a large griddle tortilla, served with black beans, guacamole, pico, and shredded lettuce 12

Burgers*

Our burgers are made from grass fed, local Black Acres Farm beef, served with French fries


Substitute Grilled Chicken or our House Black Bean Patty

Classic with Tomato, lettuce and mayo 11

Homestead Local beef grilled and topped with our signature BBQ, Vermont cheddar, smoked bacon, greens, and tomato 13

Fontina and Mushroom Caramelized onions, butter braised wild mushrooms and black garlic aioli 14


Kicked-Up Cobb Fried egg, sriracha mayo, romaine lettuce, tomato, avocado, bacon, and gorgonzola on a toasted brioche bun 14

House Black Bean Our vegan, gluten free patty, made in house with black beans, sweet potato, cilantro, parsley, onions, and oats, grilled and dressed with guacamole, greens & tomato 13 


Italian Classics

Chicken Parmigiana Crispy chicken breast topped with marinara, reggiano parmesan and provolone cheese, served over linguine 18 lighter side 15

Picatta Sautéed with shallots, wine, lemon, butter, & capers served w/ mashed red bliss potato
Chicken 18 Veal 20

Caprese Sautéed fresh tomatoes, basil and garlic in olive oil and white wine served over linguine and topped with fresh burrata mozzarella cheese 17 

Steak Gorgonzola Alfredo* Tender steak tips, with balsamic reduction and sundried tomatoes over creamy spinach & gorgonzola alfredo tossed with fettuccine 19


Fettuccine Alfredo Our creamy house alfredo sauce tossed with fettuccine and garnished with pecorino romano and fresh parsley 15 chicken 18 seafood 24 


Ziti, Local Sausage, and Peppers Rustica
Ziti pasta tossed with house marinara, and topped with sauteed local sausage, peppers, onions, and baked mozzarella and ricotta cheese 17


Homestead Lasagna Layers of local Black Acres ground beef and sausage, ricotta and mozzarella cheeses and our house made marinara 17

Land

Teriyaki Steak Tips* Tender teres major steak tips, sautéed onions, bell peppers, enoki mushrooms, teriyaki, served over mashed red bliss potato 19

Steak Frites* Cajun dipped Black Angus pub cut steak, grilled and topped with gorgonzola butter, served with Belgian style frites and black garlic aioli 21 

Bistro Steak* Black Angus chuck sirloin, grilled and served with local organic mushroom-red wine demi and mashed red bliss potato 22 

Local Filet Mignon Au Poivre Grilled local filet of beef, sumac-pink peppercorn crust, brandy cream, wild mushrooms, mashed red bliss potato 25 

*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

Sea

Pan Seared Salmon Fresh Maine salmon fillet pan seared and topped with fresh blueberries blistered in brown butter sauce served with butternut squash risotto and roasted vegetables 19

Salmon Laurie Fresh Maine salmon filet pan seared and finished with a tarragon-caper cream sauce, served with spinach risotto 19

Maine Lobster Scampi Maine lobster, leeks, garlic, smoked tarragon butter, linguine, pecorino romano 25

Baked Stuffed Haddock Fresh Maine haddock, rock crab stuffing, sherry lobster cream sauce, with spinach risotto 23 / 16

Haddock Milano Maine haddock, dipped in a Ritz cracker and parmesan breading, pan fried and served with spinach risotto and broccolini 20


We are partnered with
Black Acres Farm, Pine Tree Poultry,
and we utilize other local farmers and foragers
whenever possible.



Executive Chef
Nick Bickford

 Vegetarian

 Vegan

 Gluten Free

Appetizers

Flatbreads...

...Brussels Sprouts, squash, red onion, crumbled feta, balsamic reduction 12 

...Almond-Romesco, local chicken, prosciutto, arugula salad, pecorino 13

Fried York Hill Chevre Crispy panko herb encrusted local goat cheese, arugula, radicchio, apple cider vinaigrette, hazelnuts, grapes 12 


Black 'n' Bleu Mussels Fresh PEI, beer mustard, gorgonzola, blackening spices, white wine, butter, baguette 12

Pasta

Goat Cheese Agnolotti with Braised Short Ribs Chianti braised beef short ribs, wild mushrooms, pancetta, peas, cipollini onions, local goat cheese agnolotti 24

Spaghetti Squash Carbonara Pancetta, Peas, Local farm egg, pecorino, shaved brussels sprouts salad 17 

Pumpkin Gnocchi Sage butter, hazelnuts, apples, Cranberries, butternut squash 16 

Butternut Squash Lasagna Layers of pasta, roasted butternut squash ricotta puree, spinach, mozzarella, provolone and parmesan cheese, served with roasted vegetables 16 

Potato Gnocchi with Wild Mushrooms Wild oyster mushrooms, butternut squash, garlic, spinach, crispy prosciutto, sherry, cream 18

Pappardelle alla Bolognese Traditional Northern Italian ragu made with local, all natural, grass fed beef, sausage, pancetta, red wine, crushed tomatoes, and cream served over house pappardelle pasta with pecorino romano 18

Mains

Maine Porterhouse Pork Chop Apples, fennel, butternut squash, Pumpkin gnocchi, sage butter, hazelnuts, cider reduction 23

Jägerschnitzel Breaded tender veal cutlet, mushrooms, pancetta, sweet sherry cream, house spaetzle 20


Lamb & Eggplant Moussaka Layered Greek casserole with a rich tomato and spiced lamb filling, sautéed eggplant, sliced Yukon gold potato & yam, served with a roasted vegetable 17

Korean BBQ Beef Bowl Korean bbq style local all-natural grass-fed beef tenderloin, gochujang bbq, heirloom black rice, tempura mushrooms, pickled mango, kimchi, fried farm egg, cilantro, daikon radish, and carrots 22

Chicken Korma Braised tender local chicken, curry, yogurt, cashews, organic brown rice, sumac & tomatoes 17

Beef Ale Pie Ale braised short ribs and cider roasted root vegetables in a flaky crust, mushroom demiglace, mashed potatoes, roasted vegetables 18

Bourride A classic Marseille style fish stew with fennel, orange zest, tomato, saffron, leeks, carrots, monkfish, scallops, shrimp, and mussels, finished with lemon aioli, adorned with crisp risotto arancini stuffed with pork tasso 24




Seafood Jambalaya Smoky pork tasso, andouille sausage, monkfish, dayboat scallops, shrimp, mussels, bell pepper, onion, celery, shishito peppers, tomatoes, creole spices, organic brown rice 24 



Maine Salmon Roasted on Cedar Rosemary, lemon, garlic Butternut squash risotto, roasted vegetables 20

Dayboat Scallops Pan seared, prosciutto, yam puree, cider reduction, butternut squash risotto, tempura mushrooms 28

Seafood Portofino Shrimp, dayboat scallops, and mussels sautéed with mushrooms, pine nuts, spinach, truffle oil, white wine, cream and parmesan tossed with linguine 23

Pan Roasted Monkfish Eggplant caponata, truffle creamed spinach, rosemary polenta 20

Cauliflower "Steak" Seared cauliflower steak, lemon, thyme, olive oil, wild porcini demiglace, cauliflower puree, marcona almond romesco, and roasted vegetables 18   

Eleven Vegetable Curry Yellow madras curry simmered with zucchini, squash, cauliflower, carrots, sweet corn, peas, onions, chickpeas, spinach, and garlic served over brown basmati finished with diced tomatoes 16   

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THE HOMESTEAD
KITCHEN • BAR • BAKERY