

# LUNCH MENU

## | STARTERS |

- FRESH DAILY SOUP** Cup: 5, Bowl: 9
- SPINACH ARTICHOKE DIP** Cream cheese, Vermont chevre, parmesan, artichoke hearts, and spinach, served with grilled French bread: 14
- OKONOMIYAKI BRUSSEL SPROUTS** Roasted and flash fried brussel sprouts, tossed in togarashi topped with kewpie mayo, sweet soy sauce, crumbled nori seaweed, scallions, and sesame seeds: 13
- TRUFFLE FRIES WITH ROASTED GARLIC AIOLI AND PARMESAN CHEESE** : 9.5
- CHARCUTERIE** An assortment of cheeses, prosciutto, olives, nuts, and toasted baguette. For sharing: 16

## | SALADS AND BOWLS |

- AVOCADO, ARUGULA, FETA, AND FARRO SALAD** farro, arugula, mesclun greens, avocado, tomato and red onion tossed in our white balsamic vinaigrette and topped with crumbled feta and toasted pepitas : 12 add Grilled Salmon: 7, Grilled Chicken: 4
- CAESAR** Crisp romaine tossed in our house Caesar, topped with Homestead croutons & parmesan. Appetizer: 8 entrée: 14
- GREEK HUMMUS BOWL** Hummus smear, arugula, spinach, and romaine tossed in fresh lemon juice, olives, tomato, cucumber, feta, and toasted walnuts , finished with olive oil: 13. Add salmon: 7, add grilled chicken: 4
- MISO BUFFALO TOFU POWER BOWL** Marinated and pan seared buffalo-miso tofu, black beans, served over jasmine rice and with a side salad of baby greens with, pickled onions, tomatoes, avocado, cucumber and beets tossed in a miso dressing: 15
- SALMON TOGARASHI BOWL** Fresh salmon seasoned with our house togarashi blend, served over jasmine rice and topped with kewpie mayo & sweet soy, served a with miso salad of greens, cucumber, pickled onion & avocado: 18.50
- BIBIMBAP** A bed of crispy jasmine rice, topped with garlicky-spinach, soy mushrooms, seared zucchini tossed with korean chili flakes,sesame carrots, marinated beef, and a fried egg. Served with house made gochujang sauce: 18.5

- VERDE SALAD** Mixed greens, tomato, and cucumber tossed in our white balsamic vinaigrette: 6
- SALAD ADD ON:**  
Grilled Chicken: 4 Tarragon Chicken Salad: 4  
Crispy Chicken: 4 Grilled Salmon: 7 Spicy Tofu: 4

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

## | BURGERS |

- All burgers served with French fries on a brioche bun.*
- CHIPOTLE BACON CHEDDAR BURGER \*** Vermont cheddar, smoked bacon, lettuce, tomato and pickled onion, chipotle mayo: 15.5
- STEAKHOUSE BURGER\*** Horseradish mayo, lettuce, tomato, fried haystack onions: 15.5

## | SANDWICHES |

- CRISPY CHICKEN** Battered chicken breast, Vermont cheddar, crispy bacon, pickled onions, chipotle aioli, and avocado, on a brioche bun served with French fries: 15
- DOT’S SUPER** Our ciabatta bread sliced the long way topped with Cabot cheddar, onions, broccoli, tomatoes then grilled until golden brown, served with side salad: 13
- TURKEY PANINI** On grilled Homestead bread with cabot cheddar, chipotle mayo, tomato, onion, and avocado: 13.50
- HOMESTEAD CHICKEN SALAD** Our house chicken salad made with chicken breast, applewood smoked bacon and tarragon mayo served with lettuce on house made ciabatta bread with a side of chips or coleslaw. Whole: 12, half: 7
- BLT** Made with applewood smoked bacon, served on your choice of bread with a side of chips or coleslaw. Whole: 9, half: 6
- ROASTED TURKEY AND AVOCADO SANDWICH** With basil mayo, avocado, applewood smoked bacon, pickled onions, lettuce, and tomato, on our ciabatta bread served with house chips 13.5

## | LUNCH PLATES |

- MAC AND CHEESE** al dente pasta in our creamy cheddar sauce: 13, crispy chicken: 17
- FISH AND CHIPS** Fresh Haddock dipped in our craft-beer batter and fried until golden brown, served with French fries, house tartar sauce & cole slaw. Fish Sandwich: 15.00  
Fish Platter: 22 Lighter Side: 15
- SALMON LAURIE WITH LEMON RISOTTO** Fresh Maine salmon filet pan seared and finished with a tarragon-caper cream sauce and spinach: 17

