

HOMER ST.

CAFE AND BAR

SNACKS

MONTY ON HORSEBACK | 9
dates, blue cheese, bacon

FOIE PUFF | 7/PC
foie gras & chicken liver mousse, Pâte à choux, rhubarb

HOMER ST HOUSE ROLLS | 9
schmaltz, cultured butter

FRIES & AIOLI | 10

SHARE

FRESHLY SHUCKED OYSTERS | MP
locally sourced, fresh horseradish, mignonette, lemon
*minimum 6 oysters

ALBACORE TUNA CRUDO | 24
chili, peanut, cucumber, coriander

STEAK TARTARE | 22
smoked crème fraîche, Farm House clothbound cheddar,
tater tots

KALE SALAD | 21
Grana Padano, crispy chicken skin, roasted garlic dressing

BEETS | 21
marinated beetroot, stracciatella, white balsamic, pistachio

HANNAH BROOK FARMS GREENS | 20
pea pesto, snow peas, mint, ricotta salata

GARLIC SQUID | 23
Humbolt squid, anatto seed, chilies, crispy garlic, scallions

CRISPY CHICKEN | 24
dill pickle brine, ranch, house pickles

BRUSSELS SPROUTS | 19
fish sauce caramel, chili, mint, coriander

BAKED POTATO | 10
Yukon Gold potato, garlic scape, Normandy butter,
snipped chives

LARGE

ROTISSERIE CHICKEN AGNOLOTTI | 31
hand stuffed pasta, chicken jus, Grana Padano

LINGUINE AL RAGÙ | 29
San Marzano, beef & pork ragù, Grana Padano

GNUDI | 29
stinging nettle dumpling, morel mushroom cream, Reggiano

6OZ BISTRO FILET | 38
fried onions, Alabama sauce, watercress

THE HOMER COBB SALAD | 26
pulled chicken, avocado, blue cheese, bacon, soft egg

SPRING SALMON | 38
miso maple glaze, spring onion, cabbage, shitake mushroom,
asparagus

HSCB BURGER | 24
Legend's Haul chuck grind, cheese, bacon, burger sauce,
shredded lettuce, pickle, onion, fries

ROTISSERIE

THE FULL MONTY | 130

(SERVES 2-4 PEOPLE)

Half Rotisserie Chicken,

6 oz Prime Rib,

Kielbasa,

House Rolls,

Hannah Brook Farms Greens,

Beets, Brussels Sprouts,

Alabama White Sauce, Dijon, Gravy,

2 Butter Tarts

HSCB ROTISSERIE CHICKEN

chicken gravy & fries

HALF | 37 WHOLE | 54

SPATCHCOCK ROTISSERIE CHICKEN

ancho chili rub, maison verde & fries

HALF | 37 WHOLE | 54

KIELBASA

Dijon, sauerkraut

8 OZ | 29

PRIME RIB

(available at dinner only)

red wine jus, horseradish, baked potato

8 OZ | 48 MONTY'S CUT 20 OZ | 105

FUN STUFF

1 oz

GRAVY TRAIN | 8

Reifel Rye & Chicken Gravy

HI-FIVE | 6

Campari, Esquimalt Red Bitter, Cynar,
Poli Super Taurus, Contratto Bitter

HARD START | 8

Fernet Branca, Branca Menta

FERRARI | 6

Fernet Branca & Campari

NEAPOLITAN | 7

Campari, Cynar, Frangelico

VISIT OUR FAMILY OF RESTAURANTS

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral consumption. Parties of 7 or more are subject to 20% gratuity.



TABLEAU
BAR - BISTRO

Maxine's
CAFE & BAR

Folietta