

HOMER ST.

CAFE AND BAR

SMALL

FRESHLY SHUCKED OYSTERS | MP
locally sourced, cocktail sauce, mignonette, lemon
*minimum 6 oysters

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

STEAK TARTARE | 20
smoked crème fraîche, Farm House clothbound cheddar,
tater tots

CHICKEN LIVER & FOIE GRAS PARFAIT | 18
preserved cherries, waffles, smoked maple syrup

BURRATA | 25/34
house baked focaccia, Bomba

CHEDDAR & SCALLION BISCUITS | 9
Tabasco honey butter

CHICKEN WINGS | 18
salt & pepper, buttermilk ranch

MANILA CLAMS | 20
pork jowl, Goat's Horn chilis, cannellini beans

HICKORY HONEY HAM | 20
house smoked ham, pimento cheese, dill pickle, baguette

VEGETABLES

CASHEW ONION DIP | 19
lavash, vegetable crudités

BROCCOLI CAESAR | 19
broccoli, Tuscan kale, anchovy & parmesan dressing,
garlic pangrattato

CABBAGE SLAW | 12
creamy dressing, hickory sticks

BEETS & BOURSIN | 17
house made cheese, roasted beets, brioche,
blueberry vinaigrette, horseradish

CHICKEN FRIED OYSTER MUSHROOMS | 17
Pemberton Meadows mushrooms, kombu emulsion

TWICE BAKED SWEET POTATO | 17
bacon, jalapeño, Monterey Jack, crème fraîche

CELERY SALAD | 18
celery, apple, fennel, dates, aged cheddar, pecan

HOUSE FRIES & AIOLI | 9

LARGE

THE HOMER COBB SALAD | 24
pulled chicken, avocado, blue cheese, bacon, soft egg

LING COD | 36
fregola sarda, mussels, olives, capers, rapini

BRAISED BEEF SHORTRIB | 43
red wine braised, soft polenta, Fontina,
salmoriglio, friarielli

RIGATONI ALLA NORMA | 28
San Marzano, eggplant, whipped Ricotta, Pecorino

HSCB BURGER | 22
cheese, bacon, burger sauce, shredded lettuce,
pickle, onion, fries

ROTISSERIE

THE FULL MONTY | 115

(SERVES 2-4 PEOPLE)

Half Rotisserie Chicken,
Half Rack of Ribs,
6 oz Slow Cooked Brisket,
2 Biscuits, Coleslaw,
Beets & Boursin,
Twice Baked Sweet Potato,
Ranch, Gravy,
HSCB Hot Sauce
(Bottle to Take Home),
2 Butter Tarts

HSCB ROTISSERIE CHICKEN

chicken gravy & house frites

HALF | 35 WHOLE | 51

BABY BACK RIBS

mustard BBQ sauce, cabbage slaw
& cheddar scallion biscuits

HALF | 30 WHOLE | 42

SLOW COOKED BRISKET

Alabama white sauce & macaroni salad

6 OZ | 34 10 OZ | 58

DESSERT

TRADITIONAL BUTTER TART | 9
Devonshire cream

CINNAMON BUN CHEESECAKE | 13
cinnamon swirl, oat crunch crust,
cream cheese frosting

CHOCOLATE PUDDIN' | 14
dark chocolate, whipped peanut butter,
crushed peanuts

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TABLEAU
BAR · BISTRO

Maxine's
CAFE & BAR

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.