

HOMER ST.

CAFE AND BAR

SMALL

FRESHLY SHUCKED OYSTERS | MP
locally sourced, cocktail sauce, mignonette, lemon

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

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

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

KALE SALAD | 19
quinoa & farro, edamame, tahini dressing

CABBAGE SLAW | 12
creamy dressing, hickory sticks

HANNAH BROOK FARMS GREENS | 18
nettle pesto, Pecorino, pine nuts, maple balsamic dressing

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

BROCCOLI & CHEDDAR | 17
roasted brassica, cheddar cheese sauce,
pepperoni cracker

CRISPY POTATO SALAD | 16
celery, cornichons, Old Bayonnaise

WHITE & GREEN ASPARAGUS | 20
shiro miso, crispy shallot, cured egg yolk

HOUSE FRIES & AIOLI | 9

LARGE

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

COHO SALMON | 34
grilled Maitake mushroom, fava bean, macro kelp,
dashi butter sauce

LAMB SHANK | 42
broccoli tabouleh, feta, spiced labneh

GNOCCHI ALLA VODKA | 28
ricotta dumpling, San Marzano, Pecorino

HSCB BURGER | 22
cheese, shredded lettuce, bacon, burger sauce, 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, Broccoli & Cheddar,
Crispy Potato Salad,
Ranch, Gravy,
HSCB Hot Sauce
(Bottle to Take Home),
2 Butter Tarts

HSCB ROTISSERIE CHICKEN

chicken gravy or buttermilk ranch

HALF | 35 WHOLE | 51

BABY BACK RIBS

mustard BBQ sauce

HALF | 30 WHOLE | 42

SLOW COOKED BRISKET

Tabasco vinegar spritz

6 OZ | 34 10 OZ | 58

DESSERT

TRADITIONAL BUTTER TART | 9
Devonshire cream

BASQUE CHEESECAKE | 13
burnt honey, preserved rhubarb

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

Visit our sister restaurants

TABLEAU
BAR · BISTRO

Maxine's
CAFE & BAR

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity.

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral consumption.