

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

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
farro, edamame, tahini dressing, macro kelp

CABBAGE SLAW | 12
creamy dressing, hickory sticks

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

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

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

CRISPY POTATO SALAD | 16
celery, cornichons, Old Bayonnaise

TOMATO TOAST | 20
heirloom tomatoes, house Boursin, basil, brioche

HOUSE FRIES & AIOLI | 9

LARGE

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

COHO SALMON | 34
Ricotta gnocchi, courgette, cured tomato, corn

LAMB SHANK | 42
aged in red miso, smashed cucumbers, feta, spiced labneh

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, 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

Alabama white sauce

6 OZ | 34 10 OZ | 58

DESSERT

TRADITIONAL BUTTER TART | 9
Devonshire cream

BASQUE CHEESECAKE | 13
burnt honey, preserved peaches

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

Visit our sister restaurants

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.