

# HOMER ST.

CAFE AND BAR

# BRUNCH

SATURDAY, SUNDAY & HOLIDAYS 10:00AM - 2:30PM

## HOMER ST. BIG BREAKFAST

two eggs any style, HSCB house sausage & bacon,  
crispy Russet potato, choice of toast

25

## EGGS

HSCB EGGS BENNY | 21  
house made back bacon, hollandaise, crispy Russet potato  
OR  
spinach & roasted mushrooms, hollandaise,  
crispy Russet potato

BEEF BRISKET & TATER TOT POUTINE | 24  
poached eggs, gravy, cheese curds

HSCB LOCO MOCO | 20  
house Spam, garlic fried rice, egg, chicken gravy

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

SMOKED SALMON | 28  
potato pancakes, dill crème fraîche, soft egg  
add caviar mp

THREE CHEESE OMELETTE | 21  
Pimento cheese, Parmesan Frico, Farmhouse cheddar,  
greens, crispy Russet potatoes

LINGUINI & MEATBALLS | 29  
sugo braised meatballs, fried egg, Grana Padano

STEAK & EGGS | 32  
6 oz striploin, salmoriglio,  
fried eggs, crispy Russet potato

LIL' HOMIE BREAKY SANDY | 19  
egg, sausage patty, crushed tater tots,  
brioche bun, HP aioli, greens

CHILAQUILES | 21  
ancho chili, rotisserie chicken, avocado, cilantro, feta, egg

## NOT EGGS

CHICKEN WINGS | 18  
salt & pepper, buttermilk ranch

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

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

HSCB BURGER | 22  
cheese, bacon, burger sauce, shredded lettuce,  
pickle, onion, fries  
\*add an egg 3

FRIED CHICKEN | 28  
Hanna's hot honey, corn bread, sorghum, bee pollen

TRADITIONAL BUTTER TART | 9  
Devonshire cream

## SIDES

EGG ANY STYLE | 3 SIDE HOLLANDAISE | 3

HSCB HOUSE PORK SAUSAGE OR THICK CUT BACON | 9

CRISPY RUSSET POTATO | 7 HOUSE FRIES & AIOLI | 9

1/2 AVOCADO WITH SPANISH OLIVE OIL | 5

CHOICE OF TOAST | 5

Visit our sister restaurants

**TABLEAU**  
BAR · BISTRO

*Maxine's*  
CAFE & BAR

## BRUNCH COCKTAILS, WINE & BEER

MIMOSA | 10

Pol Rémy Brut, orange juice

HOMER ST.  
GRAND MIMOSA PITCHER | 45  
(minimum 2 people)

Pol Rémy Brut, Grand Marnier,  
orange juice

MIMOSA SPRITZ | 16

Aperol, Pol Rémy Brut, orange juice

CARAMEL KISS | 13

butterscotch liqueur, espresso,  
oat milk, whipped cream, caramel sauce

JITTERBUG | 13

orange brandy, crème de cacao,  
espresso, oat milk

ESPRESSO MARTINI | 16

Absolut, Kahlua, espresso

ALL CANADIAN CAESAR | 10

Northern Keep vodka, Walter Craft Caesar,  
HSCB spice mix, pickles

BUBBLES | 11/51

HOUSE WHITE, ROSÉ & RED | 10/41

DRAUGHT BEER | 10

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.