

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
Hanna's hot honey, corn bread, sorghum, bee pollen

CHEDDAR & SCALLION BISCUITS | 9
Tabasco honey butter

CHICKEN WINGS | 18
salt & pepper, buttermilk ranch

GARLIC SQUID | 20
Humbolt squid, anatto seed, chilies, crispy garlic, scallions

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

GRILLED SAVOY CABBAGE | 16
spring onion fondu, hickory, Pecorino

BEETS & BOURSIN | 18
house made cheese, roasted beets,
pistachio, rhubarb vinaigrette

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

WARM NEW POTATOES | 17
bacon vinaigrette, mustard, chives, garlic chips

ASPARAGUS | 18
grilled asparagus, crispy speck, Parmesan

HOUSE FRIES & AIOLI | 9

LARGE

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

LING COD | 36
pork jowl, Goat's Horn chilis, cannellini beans

PORK PORTERHOUSE | 40
house sauerkraut, sauce charcutière, fennel salad

LINGUINE ALL'AMATRICIANA | 28
San Marzano, guanciale, chili, Pecorino

HANNA'S NANA'S PEROGIES | 32
morel mushrooms à la crème, stinging nettle,
spring peas, asparagus

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

ROTISSERIE

THE FULL MONTY | 120

(SERVES 2-4 PEOPLE)

Half Rotisserie Chicken,
Half Rack of Ribs,
6 oz Slow Cooked Brisket,
2 Biscuits, Brocoli Caesar,
Beets & Boursin,
Warm New Potatoes,
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, broccoli caesar
& 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.