

# HOMER ST.

CAFE AND BAR

## SNACKS

- marinated olives and manchego cheese - 7
- maple butter pork belly - 10
- chickpea dip, scallions, paprika, taro and plantain crisps - 8
- fried rotisserie chicken wings, buttermilk garlic dip - 13
- smoked fish croquettes, lemon & chili aioli - 9
- chicken liver mousse, apple jelly, toasted biscuit, pickles - 12
- baked crispy chicken skins - 7

## STARTERS

- kale salad, croutons, padano cheese, caper mustard dressing - 13
- roasted beet salad, ricotta, apple, basil, toasted hazelnuts - 14
- butter lettuce salad, radish, cucumber, tomato, red wine vinaigrette - 10
- peppered tuna, marinated artichoke, fennel, peppers, herb dressing - 17
- crab & avocado salad, mizuna, radish, tomato, soft boiled egg - 17
- add your choice of:*
- pan seared scallops, steelhead trout, pulled rotisserie chicken or chicken breast - 8*

## CHEESE & CHARCUTERIE

- |                              |                                    |
|------------------------------|------------------------------------|
| camembert, cow, québec       | coppa, north vancouver, bc         |
| boerenkaas, cow, bc          | chorizo, north vancouver, bc       |
| cheddar, cow, united kingdom | tuscan salami, north vancouver, bc |
| manchego, sheep, spain       | finocchino, north vancouver, bc    |

3 ITEMS - 15    5 ITEMS - 20    7 ITEMS - 24

served with seasonal pickles, nuts and fruits

## EDITION

### ROTISSERIE

CHICKEN SERVED WITH COLESLAW, CHICKEN JUS  
& YOUR CHOICE OF ROASTED POTATOES, HAND-CUT FRIES OR SALAD  
QUARTER - 22    HALF - 29    WHOLE - 42

### FEATURE ROAST



ask your server about today's roast

### FRESH SHEET

see fresh sheet for specials

### LOCALLY MINDED. RESPONSIBLY RAISED.

we are committed to using fresh, humanely raised meats and seafood,  
and products from local farmers and vendors whenever possible

## MAINS

- steelhead trout, broccoli, sunflower seeds, brown butter - 25
- grilled beef steak, piperade, potatoes, lemon, garlic - 26
- chicken, gorgonzola, walnut, sage, tagliatelle pasta - 20
- pan seared scallops, lentils, sweet peas, trout roe, lemon - 26
- braised lamb shank, tomato, saffron, quinoa, zucchini - 25
- baked ricotta gnudi, swiss chard, tomato, padano - 20

## SIDES

- fried egg - 3
- brussel sprouts, chili, garlic, padano - 9
- sautéed mushrooms, fried sage & shallots - 8
- roasted pee wee potatoes, sea salt, chicken drippings - 8
- charred broccoli, chickpeas, lemon, chili, garlic - 8
- green cabbage & carrot coleslaw, scallions, cider vinegar - 6
- hand-cut fries, aioli - 8

## DESSERT

- potted raspberry cheesecake - 9
- chewy peanut butter cookies, nutella cream - 9
- coconut & almond cake, butterscotch, cardamom, apricots - 9
- chocolate pudding, maldon sea salt, cocoa nibs, honeycomb - 9
- cheese plate, a selection of 3 - 15

LUNCH Mon – Fri 11:30am – 2:30pm BRUNCH Sat, Sun & Holidays 10:30am – 2:30pm

DINNER Sun – Thurs 5pm – 11pm, Fri & Sat 5pm – 12am

HAPPY HOUR Everyday 2:30pm – 5:30pm & 9:30pm - Close

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



@HomerStCafeBar  
homerstreetcafebar.com