

HOMER ST.

CAFE AND BAR

SNACKS

marinated olives with celery & citrus - 9
country bread, black pepper mascarpone, sea salt, aleppo chili & honey - 10
chickpea dip, scallions, za'atar, taro & plantain crisps - 10
smoked cheddar croquettes, saskatchewan blue barley, chili aioli - 10
maple butter pork belly, green onion, sesame - 12

STARTERS

duck liver parfait, morello cherry gelée, mustard seeds, crostinis- 14
albacore tuna crudo, capers, basil, arugula, pickled vegetables - 16
chopped salad, gem lettuce, chickpeas, jambon blanc, seasonal vegetables,
cheddar, pumpkin seeds, soft cooked egg, creamy mustard dressing - 18
local greens, roasted beets, pickled vegetables, caramelized chèvre,
aged sherry vinaigrette - 14
add your choice of:
flat iron steak - 12, steelhead trout - 10, rotisserie chicken - 8

CHEESE & CHARCUTERIE

brie double crème lancetot, cow, france	hungarian szegedi, oyama, vancouver
smits & co., aged gouda, goat, bc	bison bresaola, oyama, vancouver
4 yr raw milk cheddar, cow, qc	house prosciutto, oyama, vancouver
bleu d'auvergne, cow, france	finocchiona, oyama, vancouver
iberico, cow, sheep & goat, spain	granville island sake lees coppa, oyama, vancouver
5 ITEMS - 20	7 ITEMS - 24

served with mostarda, seasonal fruits, nuts & grilled sourdough

EDITION

ROTISSERIE

CHICKEN SERVED WITH COLESLAW, CHICKEN JUS
& YOUR CHOICE OF ROASTED POTATOES, HAND-CUT FRIES OR SALAD
QUARTER - 23 HALF - 30 WHOLE - 43

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, ras el hanout carrots & chickpeas, citrus vinaigrette - 26
grilled beef steak, piperade, potatoes, smoked pepper jus - 28
rigatoni, wild & cultivated mushrooms, soft cooked egg, brown butter,
savoury herbs, pecorino - 20
seared scallops, ribollita gratin, arugula, savoury clam vinaigrette - 27
braised lamb shank, tomato, saffron, quinoa, squash - 27

SIDES

brussel sprouts, fennel, chili & manchego - 9
roasted mushrooms, aged sherry, parsley & parmesan- 9
harissa roasted carrots & celeriac, almond gremolata - 9
roasted winter squash, hazelnut brown butter - 9
hand-cut fries, lemon aioli - 8

DESSERT

basque cheesecake, spiced pastry, cranberry caramel - 12
chewy peanut butter cookies, nutella cream - 10
coconut almond cake, burnt honey caramel, toasted almonds - 12
chocolate & espresso mousse, mascarpone & orange cream,
cocoa nibs, vancouver island sea salt - 10
selection of 3 cheeses, mostarda, seasonal fruits, nuts & grilled
sourdough- 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