

# HOMER ST.

CAFE AND BAR

## STARTERS

dip trio; hazelnut romesco, tapenade, smoked caponata - 10  
chickpea dip, aleppo, za'atar, taro & plantain crisps - 10  
smoked cheddar croquettes, saskatchewan blue barley, sweet onion aioli - 10  
chicken wings, harissa honey glaze, house pickles - 14  
albacore tuna crudo, eggplant, olive & celery, chili & lemon - 16  
duck liver parfait, morello cherry preserve, house pickles, crostini- 15  
maple butter & sherry glazed pork belly, sesame - 12

## SALADS

roasted red beets, labneh, balsamic figs, radicchio, pistachios - 16  
The Homer Cobb; rotisserie chicken, blue cheese & bacon, soft egg- 19  
wild rice, chickpeas, lentils, kale, pickles, marinated avocado - 17  
house greens salad, mixed vegetables, red wine vinaigrette - 12

add your choice of:  
steelhead trout - 10, rotisserie chicken - 8

## SNACKS, CHEESE & CHARCUTERIE

marinated olives with celery & citrus - 9  
selection of seasonal pickled vegetables - 6  
cheese & charcuterie platter served with mostarda & crostinis  
4 items for 20 / 6 items for 24

brie double crème lancetot, cow, france	hungarian szegedi; spicy cured pork
smits & co., aged gouda, goat, bc	bresaola; air dried beef
4 yr raw milk cheddar, cow, qc	prosciutto; 3 year aged pork
bleu d'auvergne, cow, france	finocchiona; pork & fennel salumi
iberico, cow, sheep & goat, spain	

## EDITION

## ROTISSERIE

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

## FEATURE ROAST



ask your server about today's roast

## FAMILY STYLE

bring your appetite and let us cook for you  
- 49 per guest  
(full table participation)

## 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, leeks, kale, white beans, caramelized lemon butter - 26  
flat iron beef, blue cheese mousse, black pepper jus, potatoes - 29  
orecchiette, rotisserie chicken, arugula pesto, grana padano & peas- 20  
pan seared scallops, mussel escabeche broth, carrot risotto- 27  
braised lamb, chickpeas, cipollini & radish, mint pistou- 27

## SIDES

brussel sprouts, chili, garlic, lemon & padano - 9  
roasted mushrooms, savoury herb crumble & vinaigrette - 10  
roasted carrots, fennel honey, sumac yogurt, almonds- 10  
grilled broccolini, whipped ricotta, pecorino - 12  
house fries, aioli - 7

## DESSERT

chocolate cheesecake, cocoa nib crumble, chia jam - 10  
chewy peanut butter cookies, nutella cream - 10  
lemon curd, coconut streusel, crispy meringue, raspberry - 10  
selection of 3 cheeses, mostarda & grilled sourdough- 16

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