

HOMER ST.

CAFE AND BAR

STARTERS

grilled country bread, whipped ricotta, hazelnut romesco - 10
 chickpea dip, aleppo, za'atar, taro & plantain crisps - 10
 chicken wings, salt & pepper, buttermilk ranch - 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
 kale, & quinoa, brussels sprouts, squash, pecorino romano- 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
 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, navy beans, leeks, arugula pesto - 26
 HSCB burger, aged cheddar, bacon, burger sauce, fries - 18
 flat iron beef, blue cheese mousse, black pepper jus, potatoes - 29
 orecchiette, roasted mushrooms, slow cooked egg, grana padano- 20
 pan seared ling cod, eggplant caponata, roasted garlic, shaved fennel - 27
 braised lamb, chickpeas, roasted peppers, mint pistou- 27

SIDES

brussels sprouts, roasted garlic vinaigrette, fried sourdough - 9
 roasted mushrooms, savoury herb crumble & vinaigrette - 10
 roasted carrots, fennel honey, sumac yogurt, almonds- 10
 grilled broccolini, chili, garlic, lemon - 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



@HomerStCafeBar
 homerstreetcafebar.com

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