

# HOMER ST.

CAFE AND BAR

# BRUNCH

SATURDAY, SUNDAY & HOLIDAYS 10:00AM - 2:30PM

## HOMER ST. BIG BREAKFAST

two eggs any style, HSCB house sausage & bacon,  
crispy Russet potato, choice of toast  
25

## EGGS

### HSCB EGGS BENNY | 22

house made back bacon, hollandaise, crispy Russet potato

OR

spinach & roasted mushrooms, hollandaise,  
crispy Russet potato

### BEEF BRISKET & TATER TOT POUTINE | 24

poached eggs, gravy, cheese curds

### HSCB LOCO MOCO | 20

house Spam, garlic fried rice, egg, chicken gravy

### THE HOMER COBB SALAD | 24

pulled chicken, avocado, blue cheese, bacon, soft egg

### SMOKED SALMON | 28

potato pancakes, dill crème fraîche, soft egg

add caviar mp

### THREE CHEESE OMELETTE | 21

Pimento cheese, Parmesan Frico, Farmhouse cheddar,  
greens, crispy Russet potatoes

### LINGUINI & MEATBALLS | 29

sugo braised meatballs, fried egg, Grana Padano

### STEAK & EGGS | 32

6 oz striploin, salmoriglio,  
fried eggs, crispy Russet potato

### LIL' HOMIE BREAKY SANDY | 19

egg, sausage patty, crushed tater tots,  
brioche bun, HP aioli, greens

### CHILAQUILES | 21

ancho chili, rotisserie chicken, avocado, cilantro, feta, egg

## NOT EGGS

### CHICKEN WINGS | 18

salt & pepper, buttermilk ranch

### CORN CAESAR | 20

charred corn, gem lettuce, avocado,  
corn nuts, feta,

### CHICKEN LIVER & FOIE GRAS PARFAIT | 19

preserved cherries, waffles, smoked maple syrup

### HSCB BURGER | 22

cheese, bacon, burger sauce, shredded lettuce,  
pickle, onion, fries

\*add an egg 3

### FRIED CHICKEN | 24

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

### TRADITIONAL BUTTER TART | 9

Devonshire cream

## SIDES

EGG ANY STYLE | 3 SIDE HOLLANDAISE | 3

HSCB HOUSE PORK SAUSAGE OR THICK CUT BACON | 9

CRISPY RUSSET POTATO | 7 HOUSE FRIES & AIOLI | 9

1/2 AVOCADO WITH SPANISH OLIVE OIL | 5

CHOICE OF TOAST | 5

Visit our sister restaurants

**TABLEAU**  
BAR · BISTRO

*Maxine's*  
CAFE & BAR

## BRUNCH COCKTAILS

### MIMOSA | 10

Pol Rémy Brut, orange juice

### HOMER ST.

### GRAND MIMOSA PITCHER | 45

(minimum 2 people)

Pol Rémy Brut, Grand Marnier,  
orange juice

### MIMOSA SPRITZ | 16

Aperol, Pol Rémy Brut, orange juice

### MONTY'S MICHELADA | 10

Good Company Lager Can,  
Walter's Caesar Mix, Lime, Chamoy,  
Maggi, Valentina, Worcestershire

### CARAMEL KISS | 13

butterscotch liqueur, espresso,  
oat milk, whipped cream, caramel sauce

### JITTERBUG | 13

orange brandy, crème de cacao,  
espresso, oat milk

### ESPRESSO MARTINI | 16

Absolut, Kahlua, espresso

### ALL CANADIAN CAESAR | 10

Northern Keep vodka, Walter Craft Caesar,  
HSCB spice mix, pickles

## BEER & CIDER

### GUEST TAP | 10

### WISHBONE LAGER | 10

### SLOW HAND 'WEST COAST PALE ALE' | 10

### POWELL BREWERY X HSCB COLLAB HAZY | 10

### STEAMWORKS 'NITRO STOUT' | 10

### NO BOATS ON SUNDAY CIDER BC (473 ML CAN) | 10

### GOOD COMPANY LAGER (355 ML CAN) | 6

### 'OLD STYLE' PILSNER (355 ML CAN) | 6

### MILLER 'HIGH LIFE' (355ML BOTTLE) | 7

## WINE

### BUBBLES | 11/51

### HOUSE WHITE, ROSÉ & RED | 10/41

PLEASE ASK FOR OUR FULL WINE LIST

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.