

HOMER ST.

CAFE AND BAR

RAW

FRESHLY SHUCKED OYSTERS | MP

locally sourced, cocktail sauce, mignonette, lemon

*minimum 6 oysters

ALBACORE TUNA CRUDO | 24

chili, peanut, cucumber, coriander

STEAK TARTARE | 21

smoked crème fraîche, Farm House clothbound cheddar, tater tots

SHARE

CORNBREAD | 10

whipped Tabasco honey butter

FISH DIP | 17

ikura, chives, Ritz crackers

CHICKEN WINGS | 19

salt & pepper, buttermilk ranch

CAESAR SALAD | 20

gem lettuce, Grana Padano, crispy chicken skin, roasted garlic dressing

GARLIC SQUID | 22

Humbolt squid, anatto seed, chilies, crispy garlic, scallions

STRACCIATELLA TOAST | 22

sourdough, pistachio, honey

ROASTED CARROTS | 16

tahini yogurt, pomegranate molasses, za'atar

POTATO PANCAKES | 16

rosemary, Pecorino, Cacio e Pepe aioli

CHICKEN FRIED OYSTER MUSHROOMS | 17

crispy Pemberton Meadows mushrooms, roasted mushroom aioli

FRIES & AIOLI | 10

LARGE

THE HOMER COBB SALAD | 25

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

ARCTIC CHAR | 36

shimeji mushroom, crispy rice, dashi butter sauce, nori

CONFIT DUCK | 33

butter beans, celeriac, braised kale, duck jus

LINGUINE AL RAGÙ | 29

San Marzano, beef & pork ragù, Grana Padano

RIGATONI ALLA VODKA | 29

San Marzano, crema, Pecorino

*add stracciatella 8

HSCB BURGER | 23

Legend's Haul chuck grind, cheese, bacon, burger sauce, shredded lettuce, pickle, onion, fries

ROTISSERIE

THE FULL MONTY | 125

(SERVES 2-4 PEOPLE)

Half Rotisserie Chicken, Half Rack of Ribs,

6 oz Slow Cooked Brisket,

Cornbread,

Roasted Carrots,

Macaroni Salad,

HSCB Cabbage Slaw,

Alabama White Sauce, Gravy,

HSCB Hot Sauce,

2 Butter Tarts

HSCB ROTISSERIE CHICKEN

chicken gravy & fries

HALF | 36 WHOLE | 52

BABY BACK RIBS

mustard BBQ sauce,
HSCB cabbage slaw,
cornbread

HALF | 32 WHOLE | 44

SLOW COOKED BRISKET

Alabama white sauce & macaroni salad

6 OZ | 34 10 OZ | 58

FUN STUFF

1 oz

GRAVY TRAIN | 8

Reifel Rye & Chicken Gravy

HI-FIVE | 6

Campari, Esquimalt Red Bitter, Cynar,

Poli Super Taurus, Contratto Bitter

HARD START | 8

Fernet Branca, Branca Menta

FERRARI | 6

Fernet Branca & Campari

NEAPOLITAN | 7

Campari, Cynar, Frangelico

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.



TABLEAU
BAR • BISTRO

HOMER ST.
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Maxine's
CAFE & BAR

Folietta