



HOMESTEAD ON THE ROOF

SUMMER 2021 | CHEF BRYAN COLLANTE

SMALL PLATES

- Bone Marrow** 14
brown butter, pickled ramps, chili, herbs, sourdough
- Beets & Burrata** **VG** 18
roasted beet, citrus, pea tendrils, yuba, malt vinegar, preserved lemon
- Chicken Fried Cornish Hen** 17
togarashi, gai lan, black garlic vinaigrette
- Not a BLT** **DF, V*** 17
smoked salmon belly, bib lettuce, tomato vinaigrette, gochujang, black garlic gremolata, avocado mousse
***vegan option (without salmon) 14**

MEDIUM PLATES

- Empanada** **VG** 16
mushroom-chorizo, huitlachoche, corn, chihuahua, sofrito, sorghum
- Fettuccine** **VG** 19
mushroom ragu, fermented black bean, sambal, 60 minute farm egg, scallion
- BBQ Pork** **GF** 16
sakura pork belly, sesame, green papaya, apple, fresno pepper, cilantro

LARGE PLATES

serves two

- Whole Black Bass** **GF, DF** 46
banana leaf, lemon grass, crispy rice, red curry, coconut, lime, bib lettuce, pickles, herbs
- Creekstone Farms 20oz Bone-in Ribeye** **GF** 64
30 day aged ribeye, szechuan peppercorn, ramp chimichurri, tamarind, bacon fat fingerlings, miso butter.
- Mussels & Sausage** 25
longanisa sausage, fennel sauerkraut, chili, butter, fingerlings, tomato, pbr, demi baguette

SIDES

- Crispy Rice** **GF, DF** 9
laotian style fried rice, red curry, mint, cilantro, pickled onions, coconut
- Gai Lan** **GF, DF, V** 9
black garlic vinaigrette, chili
- Bacon Fat Fingerlings** **GF** 9
baby arugula, brown butter, preserved lemon

BOOK YOUR EVENT AT HOMESTEAD!

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

V - VEGAN

VG - VEGETARIAN

GF - GLUTEN FREE

DF - DAIRY FREE

20% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE.

WINE

glass / bottle

SPARKLING

2018 Blanc de Blanc, Raventos,
Conca del Riu Anoia Barcelona, ES 14/56

NV Brut, Perrier-Jouët,
Grand Brut Champagne, FRA 150

ROSE

2018 Bardolino Chiaretto,
Le Franghe, Rodon Veneto, ITA 10/40

NV Cava, Celler Vilafranca,
'Casteller' Rosado Penedés, ES 12/48

WHITE

2019 Viognier, Domaine Montrose,
Languedoc, FR 12/48

2020 Gruner Veltliner,
Meinklang Burgenland, AUS 13/52

2018 Chardonnay,
Foxglove, Central Coast CA 12/48

2019 Sauvignon Blanc,
J.C. Somers Vintner, Croft Vineyard
Willamette Valley, OR 65

2018 Xarel-lo,
Can Sumoi Penedes, ES 56

RED

2017 Cabernet Sauvignon,
Balancing Act, WA 14/56

2019 Pinot Noir, Prisma
Casablanca Valley, CL 11/44

2019 Vin de France,
Domaine Ribiera, 'A Bicyclette' Rouge
Languedoc-Roussillon, FRA 55

2018 Morgon AOC,
Antoine Sunier Beaujolais, FRA 78

2018 Ribera del Duero, Dominio
de Pingus, 'PSI' Ribera del Duero, ES 80

BEER

Sapporo Pure 8
Light Lager - 4.0% - 12oz

Maplewood Son of Juice 8
India Pale Ale - 6.3% - 12 oz

Temperance Birdsong 8
Farmhouse Ale - 6.3% - 12oz

Reissdorf Kolsch 10
Kolsch - 4.8% - 16oz

SAKE

Itami Onigoroshi 'Demon Slayer' 14
(180ml) Junmai, Japan

COCKTAILS

Guava 14
vodka, guava, strawberries

Hibiscus 16
cognac, campari, hibiscus, aquafaba

Tiki 14
spiced rum, apricot liqueur, falernum,
lime, pineapple

Secret Garden 16
gin, yuzu, cilantro liqueur

Thyme 14
tequila, lillet blanc, yuzu, thyme

West Town 16
bourbon, carpano antica, fernet branca,
mole bitters, cherry

Closing Statements 16
habanero infused mezcal, green
chartreuse, luxardo maraschino, lime