



Lunch

Entrees

Starters

Bread Basket	4
a variety of Farm to Market breads	
Stuffed Crimini Mushrooms	9
stuffed with herbed cream cheese	
Baked brie	11
toasts and house made red wine jelly	
Polenta Cakes	7
black bean corn salsa, crème fraiche	
Fried Green Beans	7
fresh green beans battered and fried with horseradish dipping sauce	
Terrine	10
sheep cheese, zucchini, sundried tomato pesto, pistachios	
Trio of Bruschetta	8
seasonally change ask for the latest	

Weekday Specials

Tuesday	8
Thai chicken wrap, peanut sauce and Asian slaw with cilantro rice	
Wednesday	8
Pork tenderloin sandwich with sweet potato fries	
Thursday	8
Monte Cristo with house made jalapeno mint jelly served with sweet potato fries.	
Friday	8
Meatloaf sandwich with caramelized balsamic onions on toasted farmers bread with sweet potato fries	

Soup Of The Day	7
bowl of homemade soup made daily, ask for selection	
Steak Salad	12
grilled flat iron steak with aged cheddar, shaved carrots and onions, and fresh mixed greens*	
Chicken Caesar Salad	10
chicken, romaine, house made Caesar dressing, parmesan, house made croutons	
Seasonal Salad	Market Price
BLT Mac & Cheese	10
bacon, tomatoes, spinach, aged white cheddar	
The Fall Pig	11
brie, bacon and apple grilled cheese on sourdough bread served with side salad	
Bison Burger	13
basic, black and blue, or bacon and cheddar served with choice of side *	
Blackened Catfish Po'boy	11
served with sweet potato fries	
Chef's Chicken Selection	14
Steak Sandwich	11
Ciabatta, balsamic caramelized onions, lettuce and tomato, served with sweet potato fries	
Cilantro Chicken Sandwich	11
rosemary focaccia , shredded chicken tossed in cilantro almond pesto, roasted red pepper, with rosemary red potatoes	
Cuban Pulled Pork	10
citrus and spice marinated pork, swiss cheese, pickled slaw, mustard	
Veggie and Beet Lentil Hummus Sandwich	10
beet and lentil hummus, carrot, roasted red pepper, cucumber, spinach, onion and feta on grains galore bread (make it vegan, just ask). Served with sweet potato fries.	
Sweet Potato Burrito Bowl	9
sweet potatoes, black bean, peppers, onions, rice, tomatoes, cilantro, and corn, served in a bowl topped with crème fraiche	
Salad Dressings	
caesar, roasted garlic balsamic, lemon basil, ranch, red wine vinaigrette	
Sides	
Sautéed veggies, sweet potato fries, herb red potatoes, couscous, black beans, Cilantro Rice	

The Homesteader Cafe was founded by husband and wife team, Megan Kendall and Jeremy Lane. The Homesteader Cafe is an extension of their home, a warm welcome to be part of a community that believes in good food sourced from Kansas City’s farmers and served in simple, well-prepared dishes.

At The Homesteader Café, we are committed to supporting Kansas City’s thriving community. We pledge to select the freshest ingredients from local farmers and providers and to handcraft them into thoughtful dishes that will nourish and delight you.

*These items may be served undercooked or raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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