



816-474-8333    [www.thehomesteadercafe.com](http://www.thehomesteadercafe.com)

# THE HOMESTEADER CAFE

## Dinner

### Starters

- Stuffed Crimini Mushrooms - 9  
Stuffed with herb cream cheese (GF)
- Poblano Polenta Cakes - 7  
Black bean corn salsa and crème fraiche (GF)
- Fried Green Tomatoes - 8  
Served with remoulade
- Chicken Wings - 10  
Honey bbq (GF)
- House salad - 5  
Greens, onion, carrots, tomato (GF)
- Cup of Soup - 4 Bowl -7

### Sharers

- Bread Basket - 4  
Variety of Farm to Market Breads
- Baked Brie - 11  
Toasts and house made red wine jelly
- Scallion Fries - 8  
Breaded and fried scallions with horseradish sauce
- Beet and Lentil Hummus - 7  
With lavash and veggies
- Trio of Bruschetta - 9  
Change seasonally ask your server for the today's selection

Join us for happy  
hour Tuesday  
through Friday.  
4:00 to 6:30.  
Specials on  
drinks and half  
price starters and  
sharers

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.

Add a cup of soup or salad to any entree for \$3

### Salad Dressings

Roasted Garlic Balsamic, Sweet red wine vinaigrette, Lemon Basil, Ranch, Hot Bacon Mustard, Caesar\*

\*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.

### Entree Salads

- Steak Salad - 12  
Grilled sirloin steak, mixed greens, shaved carrots, red onion, tomatoes and cheddar (GF) \*
- Chicken Caesar Salad - 10  
Chicken, romaine, parmesan, house made croutons \*
- Chef Salad - 12  
Mixed greens, hard boiled egg, ham, chicken, bacon, tomatoes, cheddar, blue cheese, cucumbers, house made croutons\*
- Spinach Salad - 11  
Spinach, bacon, hard boiled egg, tomato, onion with hot bacon mustard dressing
- Seasonal Salad - Market Price

### Entrees

- Mustard Crusted Pork Chop - 18  
Homemade whole grain mustard with mashed sweet potato and a brown bourbon gravy served with jalapeno cornbread muffin\* (GF w/o cornbread)
- Apple Braised Pork Belly - 16  
Braised pork belly with a apple cranberry chutney, and roasted winter squash (GF)
- BLT Mac and Cheese - 12  
Bacon, tomatoes, spinach, macaroni, and aged white cheddar
- Slow cooked Pot Roast - 16  
Roasted garlic mashed potatoes, carrots, and red wine gravy
- Blackened Catfish - 16  
Seasoned and pan seared, black bean corn salsa and smashed red potatoes, (can be gluten free, just ask)
- Chefs Chicken Selection - 16

### Vegetarian and Vegan

- Stuffed Pepper - 14  
Zucchini, mushrooms, spinach, quinoa, onion, with basil pesto and feta (can make vegan just ask) (GF)
- Pasta Priavera - 14  
Spinach, red onion, mushroom, carrots, zucchini, red bell pepper, garlic, linguini in a citrus buerre blanc sauce
- Seasonal Vegetable Galette - 13

### Sandwiches

- Bison Burger - 13  
Black and blue, bacon cheddar, or naked. Served with sweet potato fries
- Chicken Bacon Ranch - 11  
Chicken, bacon, ranch, mixed greens, with sweet potato fries
- The BLT - 10  
Bacon, lettuce, tomato, gouda, and mayo on grains galore bread served with sweet potato fries. *Add an egg for \$1\**

Add a cup of soup or salad to any entree for \$3

### Sides - 4 / Premium Side (p) - 5

sauteed seasonal veggies, sweet potato fries, herb red potatoes, black beans, cilantro rice, BLT mac and cheese (p)