



THE HOMESTEADER CAFE

816-474-8333 www.thehomesteadercafe.com

Starters

Stuffed Crimini Mushrooms - 9
Stuffed with herb cream cheese (GF)

Poblano Polenta Cakes - 7
Black bean corn salsa and crème
fraiche (GF)

Roasted Brussel Sprouts -8
with hot bacon mustard for dipping
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

Shrimp dip- 12
Garlic herbs and cheese

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*

Dinner

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

BBQ Ribs - 15
Half Slab brushed with a smokey sweet honey bbq sauce served with baked black
beans and coleslaw (gf)

Coffee Rubbed Beef Brisket - 17
Madiera wine sauce with roasted root veggies

Mustard Crusted Pork Chop - 20
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

Roasted Stuffed Squash - 14
Barley, mushrooms, roasted red pepper, Spinach, mustard white wine sauce

Beet and potato gnocchi - 15
With orange sage butter sauce, toasted walnuts and wilted winter greens

Seasonal Vegetable Galette - 13
A personal rustic vegetable pie

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

Italian BBQ Beef - 12
Sliced beef, sweet and spicy italian bbq sauce, pepperoncini, basil, mozzarella

Sides - 4 / Premium Side (p) - 5
sauteed seasonal veggies, sweet potato fries, herb red potatoes, black beans,
cilantro rice, BLT mac and cheese (p)

*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.