

The Homesteader Café 100 E 7th St. KCMO, 64106

		Dinner	
Starters		Entrees	
Bread Basket	4	Steak Salad	12
a variety of Farm to Market breads		grilled flat iron steak with aged cheddar, shaved carrots and onions, and	
Stuffed Crimini Mushrooms	9	fresh mixed greens Chicken Caesar Salad	10
stuffed with herbed cream cheese	·	chicken, romaine, house made Caesar dressing, parmesan*	10
Baked brie	11	Seasonal Salad	Market Price
toasts and house made red wine jelly		Mustard Crusted Pork Chop	Price 18
		homemade whole grain mustard with mashed sweet potato, and	10
Polenta Cakesblack bean corn salsa, crème fraiche	7	a brown bourbon gravy served with a jalapeno cornbread muffin*	
		Cuban Marinated Steak	18
		petite filet, poblano polenta and black beans	
Fried Green Beansfresh green beans battered and fried with remoulade sauce	7	BLT Mac & Cheese	12
		bacon, sun dried tomatoes, spinach, aged white cheddar	
		Slow cooked Pot Roast	16
Terrine	10	slow cooked for hours to make it nice and tender, garlic mashed	
sheep cheese, zucchini, carrot, onions, sundried tomato pesto, pistachios,		potatoes, carrots	
		Blackened Catfish	16
		seasoned and pan seared, smashed red potatoes and black bean corn salsa	
Trio of Bruschettaseasonally change ask for the latest	8	Zucchini and Heirloom Bean Stack	14
		Thin sliced grilled zucchini strips, with layers of seasoned heirloom	• •
a		beans, finished with a romesco sauce	
Chicken Wings	10	Chef's Chicken Selection	16
honey chipotle BBQ		Bison Burger	13
		basic, black and blue, or bacon and cheddar served	
		with choice of side *	
		Seasonal Vegetable Galette	13
		a personal rustic vegetable pie	
		* Add a cup of soup or small salad to any entrée	3
		Salad Dressings	
		caesar, roasted garlic balsamic, lemon basil, ranch, red wine vinaigrette	
		Sides	
		sautéed veggies, herb red potatoes, mashed sweet potatoes, sweet potato fries, smashed red potatoes, black beans, poblano polenta	

^{*}These items may be served undercooked or raw.