



THE

HOMESTEADER

CAFE

816-474-8333 thehomesteadercafe.com

Dinner

Starters

- Grilled Cold Veggies - 8
Changes with the season (gf)
- Poblano Polenta Cakes - 7
Black bean corn salsa and creme fraiche (gf)
- Scallion Fries - 8
Sriracha mayo
- Chicken Wings - 8
Honey BBQ (gf)
- Fried Chicken Livers - 8
Olive tapenade

Sharers

- Bread Basket - 4
Variety of Farm to Market Breads
- Baked Brie - 11
Toasts and house made red wine jelly and fruit
- Shrimp Dip - 12
Garlic herbs and cheese
- Trio of Bruschetta - 9
Changes at the Chef's whim
- Sloppy Joe Egg Rolls - 9
Sriracha mayo

Salads

- Soup Salad Combo - 8
House salad and cup of the soup of the day
- Taco Salad - 12
Seasoned ground beef, black bean corn salsa, bib lettuce, cheddar, creme fraiche, salsa, tortilla strips
- Chicken Caesar Salad - 10
Chicken, romaine, parmesan, house made croutons*
- Nicoise Salad - 12
Mixed greens, hard boiled egg, green beans, olives, tomatoes, chicken, red beans, potatoes, radish (gf)
- Spinach Salad - 11
Spinach, bacon, hard boiled egg, tomato, onion served with hot bacon mustard dressing
- Salad Dressings - Roasted Garlic Balsamic, Sweet Red Wine Vinaigrette, Lemon Basil, Ranch, Hot Bacon Mustard, Caesar*

Drinks

- Blip Coffee - 3
- Hugo Hot tea - 2.5
True Jasmine, 100 Year Black, Vanilla Chai, Wonder Mint,
- Coke products - 2
- Juice - small 3/ large 4
orange, apple, cranberry
- Milk - small 2/ large 4

Entrees

- Chicken Pot Pie - 14
Chicken, peas, carrots, onion, potatoes, in a creamy gravy with a flakey crust
- Panko Crusted Chicken - 15
with honey walnut butter on saffron rice, with snap beans
- Coffee Rubbed Beef Brisket - 17
Madiera wine sauce with roasted root vegetables (gf)
- Mustard Crusted Pork Chop - 20
Homemade whole grain mustard with mashed sweet potatoes and brown bourbon gravy served with jalapeño cornbread muffin (gf w/o cornbread and sauce)*
- Pork and Peaches - 17
Braised pork belly on top of a peach and roasted red pepper risotto (gf)
- BLT Mac and Cheese - 12
Bacon, spinach, and tomatoes with macaroni, in an aged white cheddar sauce
- 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

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 the community that believes in good food sourced from Kansas City's farmers and served in simple, well prepared dishes.

Vegetarian and Vegan

- Beet and Potato Gnocchi - 15
Orange sage butter sauce, parmesan, toasted walnuts and wilted greens
- Seasonal Vegetable Galette - 13
A personal rustic veggie pie that changes as quickly as what the farmers grow
- Quiona Enchilada Stuffed Pepper - 13
Quiona, black beans, onion, peppers, cheddar and enchilada sauce(gf) (remove cheddar for vegan)

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
Shredded beef, sweet and spicy Italian bbq sauce, pepperoncini, basil, mozzarella
- Cuban Pulled Pork - 10
Citrus and spice roasted pork, hot pickled slaw, yellow mustard served with sweet potato fries

Join us for Happy Hour Tuesday through Friday from 4 to 6:30. Specials on drinks, starters, and sharers.

Sides - 4 Premium(p) - 5

sautéed seasonal vegetables, sweet potato fries, herbed red potatoes, garlic mashed potatoes, rosemary mashed sweet potatoes, BLT mac and Cheese(p), soup cup (p), house salad (p)

*These items may served undercooked or raw

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness