

# homestead

\* every dish incorporates fresh-picked ingredients from our organic rooftop meadow and our offsite organic farms

## from the meadow

- Bread Basket “Dip”** \$7  
baked-to-order house baguette | house yogurt cheese | peanuts | mint | fennel | cumin | coriander | sustainable Spanish extra virgin olive oil | apple wood smoked sea salt
- Homestead Meadow Salad** \$9  
meadow mix | kaffir | sprouts | cucumber | house-pickled tomato | carrot | goji berries | honey-pomegranate vinaigrette | Kress Apiary bee pollen
- Mozzarella Roulade** \$9  
house cheese | meadow mix | arugula | basil | house-pickled tomato | orange | chive | sustainable Spanish extra virgin olive oil
- Crispy Vegetable Tempura** \$9  
meadow vegetables of the day | spicy chile aioli | honey-lemon aioli
- Two Way Potato** \$13  
Prairie Fruit Farm goat cheese | meadow mix | Italian summer truffle | truffle oil

## from the water

- Salmon & Pickles** \$12  
house-cured smoked salmon | salmon skin chicharrón | house pickles | meadow mix | dill | five-spice powder
- Tender Octopus Confit** \$13  
baby octopus | meadow mix | spiced tomato chutney | black garlic | bourbon fish sauce
- Seared Scallops** \$16  
bay scallops | sunchoke puree | capers | house-pickled tomato | chive | free ranched Kentucky paddlefish caviar | finger lime caviar

## from the land

- Spicy Chicken Wings** \$12  
Amish chicken | soy | turmeric | ginger | lemongrass | meadow kale kimchi | chili sauce
- Stuffed Lamb** \$12  
Colorado Co-op lamb | bulgur | house yogurt cheese | mint | pine nuts | meadow mix | sesame aioli
- Crunchy Pork** \$15  
Berkshire belly | house pickles | meadow mix | papaya | kalamansi juice
- Lamb Tartare** \$17  
Colorado Co-op lamb | bulgur | mint | parsley | scallion | cucumber | tomato | cinnamon | lemon | sesame aioli | apple wood smoked sea salt | house chickpea crisps
- Beer Braised Beef** \$17  
chuck flap tail | Rocky's Revenge Bourbon Brown ale | carrot | fennel | lavender | Burton's Maplewood Farm maple syrup | braised meadow kale | meadow mix | Kress Apiary honey

- Textured Foie** \$20  
breaded & deep fried Sonoma foie gras torchon | sweet squash puree | pickled tomato | crispy duck prosciutto | meadow mix

## culinary team

- Executive Chef | John Wayne “The Duke” Formica**  
**Sous Chef | Erik Bates**  
**Head Baker | Gram Gould**  
**Pastry Chef | Amanda Cline**  
**Pastry Chef | Samantha Turner**

Consuming raw or undercooked meat, poultry, or seafood increases your risk of foodborne illness

# homestead wines

## sparkling by the glass

- 100 | '10 DEMI SEC | **Chateau Moncontour** | Vouvray, France | \$9
- 110 | NV BRUT | **Nicolas Feuillatte** | Epernay, France | \$16

## sparkling by the bottle

- 120 | NV PROSECCO | **Col de'Salici** | Veneto, Italy | \$42
- 125 | NV BRUT | **Murgo Nerello** | Sicily | \$64
- 130 | NV BRUT ROSE | **Paul Dethune** | Ambonnay, France | \$96
- 135 | NV BRUT | **Leclerc Briant** | Champagne, France | \$72
- 140 | NV BRUT RESERVE | **Bereche et Fils** | Reims, France | \$110
- 145 | NV BRUT ROSE | **Vueve Clicquot** | Reims, France | \$155
- 180 | '03 CUVÉE | **Dom Perignon** | Epernay, France | \$250
- 185 | '04 CRISTAL | **Louis Roederer** | Reims, France | \$350

## white by the glass

- 201 | '11 PINOT GRIS | **R. Stuart Big Fire** | Oregon | \$10
- 205 | '11 GRUNER VELTLINER | **Darcie Kent** | **Rava Blackjack Vineyard** | Monterrey, California | \$8
- 210 | '10 SAUVIGNON BLANC | **Kunde** | **Magnolia Lane Vineyard** | Sonoma, California | \$9
- 215 | '10 RIESLING | **Saint M** | Pfalz, Germany | \$9
- 220 | '09 CHARDONNAY | **Josh Cellars** | Central Coast, California | \$10

## white by the bottle

- 230 | '10 SEMILLON BLEND | **Chateau Bonnet Blanc** | Bordeaux, France | \$52
- 231 | '07 VIOGNER | **Yves et Mathilde Gangloff** | Condrieu, France | \$128
- 232 | '10 VIOGNER | **Wild Horse** | Central Coast, California | \$64
- 240 | '11 SAUVIGNON BLANC RESERVE | **Brancott** | Marlborough, New Zealand | \$78
- 241 | '11 SAUVIGNON BLANC | **Domaine Paul Thomas Sancerre** | Loire, France | \$66
- 242 | '11 SAUVIGNON BLANC | **Soliste** | Lune et Soleil | Sonoma, California | \$84
- 260 | '10 RIESLING | **Glenora** | Finger Lakes, New York | \$49
- 261 | '09 RIESLING | **Kuhling-Gillot** | Rheinhessen, Germany | \$76
- 270 | '11 MUSCADET | **Marc Ollivier "Domaine de la Pepier"** | Loire, France | \$44
- 280 | '11 CHARDONNAY | **Martin Ray** | Russian River, California | \$48
- 281 | '09 CHARDONNAY | **Jean-Marc Brocard Chablis** | Burgundy, France | \$58
- 282 | '10 CHARDONNAY | **Frank Family Vineyards** | Napa, California | \$72
- 283 | '09 CHARDONNAY | **Evening Land Blue Label** | Burgundy, France | \$110
- 284 | '07 CHARDONNAY | **Chateau de Puligny Montrachet** | Burgundy, France | \$122
- 285 | '10 CHARDONNAY | **Far Niente** | Napa, California | \$155
- 286 | JUNMAI DAIGINJO SAKE | **TY KU White** | Yamagata, Japan | \$150

## red by the glass

- 500 | '10 PINOT NOIR | **Picket Fence** | Russian River, California | \$9
- 502 | '09 SYRAH | **Snoqualmie** | Columbia Valley, Washington | \$8
- 504 | '09 CHINON | **Domaine Du Grand Bouqueteau** | Loire, France | \$10
- 506 | '10 CABERNET SAUVIGNON | **Divining Rod** | Alexander Valley, California | \$9

## homestead wines

### red by the bottle

- 510 | '09 PINOT NOIR | **Copain** | North Coast, California | \$64  
511 | '09 PINOT NOIR | **Sokol Blosser** | Dundee Hills, California | \$78  
512 | NV PINOT NOIR | **Provacateur** | Willamette, Oregon | \$64  
513 | '09 PINOT NOIR | **Domaine Maume** | **Gevrey-Chambertin** | Burgundy, France | \$114  
520 | '08 MERLOT | **Newton Unfiltered** | Napa, California | \$72  
550 | '07 CABERNET SAUVIGNON | **Long Meadow Ranch** | Napa, California | \$88  
551 | '06 CABERNET SAUVIGNON | **Chateau Calon Segur St. Estephe** | Bordeaux, France | \$150  
552 | '06 CABERNET SAUVIGNON | **Nickel & Nickel "Rock Cairn"** | Napa, California | \$188  
553 | '09 CABERNET SAUVIGNON | **Realm Beckstoffer Dr. Crane Vineyard** | Napa, California | \$204

### dessert wine & port by the glass

- 601 | NV FINE MUSCAT | **Buller** | Victoria, Australia | \$12  
602 | NV RUBY PORT | **Quinta Do Portal** | Douro, Portugal | \$9

### dessert wine by the bottle

- 605 | '89 **Chateau Gillette "Crème de Tete"** | Sauternes, France | \$250  
606 | '07 **Inniskillin Vidal Pearl** | Canada | \$125  
607 | '06 **Far Niente Dolce** | Napa, California | \$125

## homestead desserts

**Strawberry Granita** | shaved strawberry ice with a hint of rose | strawberry gelee | strawberry sorbet | house-pickled strawberries | \$8

**Deep Fried Cannoli** | house ricotta | house yogurt cheese | pistachio | chocolate fondue | \$8

**Beer, Bacon, Bourbon, Coffee, Caramel, & Chocolate Cake** | Coco Loco chocolate coffee stout cake | salted caramel gelato | bourbon maple candied bacon | Coco Loco chocolate coffee stout anglaise | \$8

## homestead coffee & tea

### Alterra single origin and single brew organic and fair trade 18oz coffee

**Sumatra Gayoland** | Full Body | Medium Roast | \$6

**Nicaragua Don Zeledon** | Medium Body | Medium Roast | \$7

**Homestead French Roast Blend** | Heavy Body | Dark Roast | \$8

### Alterra drip organic and fair trade coffee

**Black & Tan** | Full Body | Dark Roast | \$4

**Decaf Mexico Kulaktik** | Light Body | Light Roast | \$4

### Rare Tea Cellar loose leaf tea

Ask your server about today's flavors | \$4

# homestead specialty cocktails

\* all cocktails feature fresh-picked ingredients from our organic rooftop meadow and our offsite organic farms

\* all cocktails \$11 each -- except for No. 10 which is \$20 and serves two people

\* all cocktails designed by Revae Schneider of Femme du Coupe

## No. 1

Bombay Sapphire East Gin |  
Watermelon Honey Reduction |  
Regan's Orange Bitters #6 |  
Lemon Juice | Black Pepper Tincture

## No. 3

Grey Goose Vodka | Aperol | Strawberries  
Lemon Juice | Le Sirop Ginger Syrup

## No. 5

Cazadores Blanco Tequila |  
Domaine de Canton | Lime Juice |  
Bittercube Cherry Bark Vanilla Bitters |  
Vanilla Lavender Salt

## No. 7

Encanto Pisco | Swedish Punsch |  
Rothman & Winter Apricot Liqueur |  
Del Maguey Mezcal Vida |  
Lavender Blossom

## No. 9

Rittenhouse Rye | Carpano Antica |  
Aperol | Cynar | Grand Marnier |  
Scrappy's Chocolate Bitters |  
Lemon Swath

## No. 2

Leblon Cachaça | Velvet Falernum |  
North Shore Absinthe | Meadow Clover |  
Regan's Orange Bitters #6 |  
Chateau Moncontour Sparkling Vouvray

## No. 4

Templeton Rye | Green Chartreuse |  
Le Sirop Lemon Thyme Syrup |  
Lemon Juice | Soda Water

## No. 6

Pierre Ferrand 1840 Cognac |  
Blackberries | Mint | Lemon Juice |  
Simple Syrup

## No. 8

Oxley Gin | Luxardo Maraschino |  
Three Floyds Apocalypse Cow IPA |  
Grapefruit Juice | Lemon Juice

## No. 10

English Breakfast Tea Infused Bacardi  
Select Rum | Jasmine Syrup |  
Bittercube Jamaican # 1 Bitters |  
Lemon Juice

# homestead beers

## draft

**Krankshaft** | Metropolitan | Chicago | Kölsch | \$6  
**RedStreak** | Virtue Cider | Chicago | English Cider | \$7  
**Holy Moses** | Great Lakes | Cleveland | White Ale | \$7  
**Sofie** | Goose Island | Chicago | Belgian Saison | \$9  
**Marisol** | Goose Island | Chicago | Belgian Pale Ale | \$9  
**Apocalypse Cow** | Three Floyds | Munster, IN |  
Double IPA | \$10

## 12oz bottles

**The Wright Pils** | Great Lakes | Cleveland |  
Czech Pilsener | \$7  
**Flywheel Bright Lager** | Metropolitan | Chicago |  
German Pilsener | \$6  
**Prairie Path** | Two Brothers | Warrenville, IL |  
Gluten-free American Blonde Ale | \$6  
**Oberon** | Bell's | Kalamazoo, MI | Pale Wheat Ale | \$7  
**Cerise** | Founders | Grand Rapids, MI | Cherry Ale | \$7  
**Raspberry Ale** | Dark Horse | Marshall, MI |  
Fruit Ale | \$7  
**Pere Jacques** | Goose Island | Chicago |  
Belgian Dubbel | \$9  
**Pepe Nero** | Goose Island | Chicago | Black Saison | \$9  
**Cane & Ebel** | Two Brothers | Warrenville, IL |  
Rye Ale | \$7  
**Headless Man Amber Alt** | Tyranena |  
Lake Mills, WI | German Brown Ale | \$7  
**Crooked Tree** | Dark Horse | Marshall, MI |  
American IPA | \$7  
**Scurvy** | Tyranena | Lake Mills, WI | American IPA | \$8  
**Devil Dancer** | Founders | Grand Rapids, MI |  
Double IPA | \$12  
**Rocky's Revenge Bourbon Brown** | Tyranena |  
Lake Mills, WI | American Strong Ale | \$7  
**Dirty Bastard** | Founders | Grand Rapids, MI |  
Scotch Ale | \$8  
**Coco Loco** | Arcadia | Battle Creek, MI |  
Chocolate Milk Stout | \$7

## 22oz bottles

**J.K.'s Scrumpy Hard Organic Cider** | Almar Orchards |  
Flushing, MI | English Cider | \$17  
**Station Master Wheat Ale** | Flossmoor Station |  
Flossmoor, IL | American Pale Wheat Ale | \$18  
**Pillar of Salt** | Two Brothers | Warrenville, IL |  
Rye Wit | \$19  
**Take Two** | Two Brothers | Warrenville, IL | Pale Ale | \$19  
**Matilda** | Goose Island | Chicago | Belgian Pale Ale | \$19  
**Juliet** | Goose Island | Chicago | Belgian Wild Ale | \$31  
**Artic Panzer Wolf** | Three Floyds | Munster, IN |  
Double IPA | \$22  
**Dragon's Milk** | New Holland Brewing | Holland, MI |  
American Stout | \$22  
**Old 1713** | Two Brothers | Warrenville, IL | Scotch Ale | \$22  
**Red Eye Coffee Porter** | Two Brothers | Warrenville, IL |  
Imperial Porter | \$22

## 25oz bottles

**Hard Apple Cider** | Vander Mill | Spring Lake, MI |  
English Cider | \$25  
**Apple Raspberry Cider** | Vander Mill | Spring Lake, MI |  
English Cider | \$25  
**Saison De Lis** | Saint Louis | Perennial Artisan |  
Belgian Saison | \$25  
**E.S. Bam** | Jolly Pumpkin | Dexter, MI |  
Extra Special Belgian Saison | \$25  
**Black Walnut Dunkel** | Saint Louis | Perennial Artisan |  
Dunkelweizen | \$25  
**Hommel Bier** | Saint Louis | Perennial Artisan |  
Belgian Pale Ale | \$25  
**Bam Noire** | Jolly Pumpkin | Dexter, MI |  
Black Saison | \$25  
**Frangelic Mountain Brown** | Founders |  
Grand Rapids, MI | American Brown Ale | \$25