

# HOMECHEFTOWN

## Appetizers

- Calamari**..... 15  
lightly fried, cherry peppers, lemon, dill + smoked mustard tartar sauce
- BBQ Dry Rub Wings**..... 15  
cilantro, lime, blue cheese dressing
- Warm Crab & Artichoke Dip**.. 14  
parmesan fondue, old bay tortilla chips
- Crispy St. Louis Ribs**..... 13  
Hoisin BBQ, lime, cilantro, puffed rice
- Lowcountry Crab Cake**..... 15  
sweet corn, tomato, pickled onion relish, charred jalapeno remoulade
- Buttermilk Cornbread | V**..... 7  
sorghum & honey butter, apricot jam, sea salt
- Shrimp & Crab Mac N Cheese**. 16  
cajun bechamel sauce, smoked andouille sausage, jumbo shrimp, sweet blue crab, pepper jack & cheddar blend
- Firecracker Shrimp**..... 14  
southern style coleslaw, thai chili glaze, mango + mint coulis, cowboy candy

## Vegetables & Greens

- Warm Brie Cheese | V**..... 12  
baguette, cherry tomatoes, mediterranean olives, pearl onions, basil vinaigrette, fig reduction, wild greens
- Brussel Sprouts | V**..... 12  
pickled onions, crunchy sunflower seeds, whipped feta, green goddess, feta crumbles
- Sticky Kung Pao Cauliflower | V**..... 13  
thai chili, scallions, crushed peanut + hoisin remoulade
- Chopped Farm Salad**..... 10  
iceberg lettuce, pickled onion, blue cheese, sundried tomatoes, bacon, scallions, green goddess dressing
- Cobb**..... 13  
avocado, cherry tomatoes, corn, point Reyes cheese, biscuit croutons, applewood bacon, egg, little gem lettuces, buttermilk vinaigrette
- Burrata & Prosciutto**..... 13  
orange supreme, basil vinaigrette, spiced pecans, balsamic vincotto, arugula, focaccia

## Mains

- Farm Raised Atlantic Salmon\***..... 26.5  
blackened, coconut + ginger rice, buttered haricot verts, whipped feta, citrus honey, pineapple + chili salsa
- Low Country Crab Cakes**..... 29.5  
southern style coleslaw, old bay fries, lemon, smoked mustard + dill tartar sauce
- BBQ Rubbed St. Louis Ribs**..... 21.5  
southern style coleslaw, hand cut fries,  
BBQ sauce

## Bowls

- Kung Pao Salmon + Rice\*** 23  
farm raised salmon, charred brussel sprouts, wild mushrooms, peanut vinaigrette, sesame, cilantro, coconut + ginger rice, miso yum yum sauce  
**sub cauliflower to make it | V**
- Carne Asada + Rice\*** . . . . . 24  
creole marinated beef tenderloin, sweet onions, peppers, avocado, crazy corn, cotija cheese, chipotle baja sauce, hot sauce, braised pinto beans, herbed jasmine rice, flour tortillas
- Fajita Chicken Burrito + Rice.** . . . . . 19  
blackened chicken breast, avocado, crazy corn, cotija cheese, chipotle baja sauce, herbed jasmine rice, braised pinto beans, flour tortillas

## Between the Bread

- Classic American Cheeseburger\*** . . . . . 16.5  
8oz custom beef blend, cheddar, beefsteak tomato, iceberg, b&b pickles, comeback sauce, brioche, hand cut fries
- Crispy Hot Honey Chicken.** . . . . . 14.5  
chicken thighs, hot honey glaze, cowboy candy, pimento cheese, B&B pickles, comeback sauce, potato roll, hand cut fries
- Chicken & Brie.** . . . . . 15  
prosciutto, brie cheese, fig reduction baby arugula, basil vinaigrette, ciabatta, hand cut fries
- Bacon + Avocado Burger\*** . . . . . 17  
8oz custom beef blend, sharp cheddar, avocado, applewood bacon, fried egg, romesco aioli, brioche bun, hand cut fries
- Cubano.** . . . . . 15  
roasted mojo pork, black forest ham, swiss cheese, whole grain mustard remoulade, B&B pickles, ciabatta bread, hand cut fries
- Steak & Cheese\*** . . . . . 16.5  
pickled onion, baby portabellas, brie cheese, romesco aioli, ciabatta, hand cut fries

## Tacos

- Cajun Shrimp Tacos.** . . . . . 14  
jumbo shrimp, shredded cabbage, pico de gallo, chipotle baja sauce, herbed rice, lime
- Seared Ahi Tuna Tacos\*** . . . 15  
ahi tuna, shredded cabbage, pineapple salsa, chipotle baja sauce, herb rice, lime
- Steak Tacos\*** . . . . . 16  
filet tips, shredded cabbage, pico de gallo, chipotle baja sauce, herbed rice, lime

## Sides

- Truffle Hand Cut Fries.** . . . . . 6  
truffle, parmesan, crushed herbs
- Sweet Potato Fries.** . . . . . 6  
blue cheese aioli
- Chopped Farm Salad.** . . . . . 6  
pickled onion, blue cheese, sundried tomatoes, bacon, scallions, green goddess dressing
- Lobster Mac N Cheese.** . . . . . 12  
pimento cheese, cheddar, pepper jack
- "Collard Green" Style Brussel Sprouts. . .** 7  
cider vinegar, smoked bacon, hot sauce
- Sweet Corn, Smoked Andouille Sausage & Fava Bean Hash.** . . . . . 7

Parties of 6 or more are subject to an 18% gratuity fee

\*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions