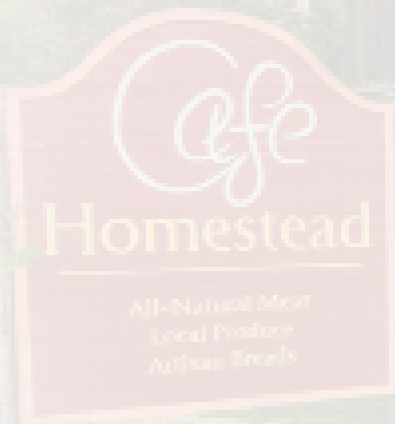


The logo features the word "Cafe" in a large, elegant, brown cursive script. The letter "C" is particularly large and loops around the "a".

Homestead

est. 1994



Our Story

Cafe Homestead serves deliciously healthful food in the unique setting of a traditional craft village in our sustainable, organic farming community. We offer grass-fed beef; fresh buns, bread and rolls baked daily from whole-grain flour by Artisan Oven; cheeses produced by our community's internationally award-winning Brazos Valley Cheese company; and other fine foods, including our all-natural, delectable ice cream. Our fruit and vegetables are always fresh, and we strive to provide

locally grown produce. Begun in 1994 as a small deli, Cafe Homestead has grown to become a restaurant serving over 135,000 guests a year and is widely known for its menu of traditional Texan, Mediterranean and specialty cuisines. Before or after enjoying a relaxing meal served by friendly people from our farm community, visit our craft shops, Gift Barn and Model Homestead and take a Hayride to our scenic overlook.

Starters

Brazos Valley Cheese Plate

Five award-winning Brazos Valley Cheese samples, with artisan crackers & sorghum – \$11

Chips with Dip

Queso – \$7 Guacamole – \$6 Salsa – \$5 Any two – \$9 Trio – \$11

Chicken Quesadilla

Grilled chicken, cheddar, pico, side sour cream & salsa – \$9

Soups & Salads

Our soups and salads are all made in house from our own recipes using the freshest and, when available, local ingredients. Each is served with our signature dinner roll and butter.

Udi's Gluten Free Bread available upon request for an additional 75¢

Cup – \$5 Bowl – \$7

Jalapeño Sweet Potato

Sweet potato, smoked turkey bacon, jalapeño

Poblano Bisque

Poblano, bell peppers, garlic, onion, cream, topped with Brazos Valley Cheese blend, cilantro, Jesse's tortilla strips

Soup of the Day

Ask your server about our soup special

Sides

Homestead Potato Fries

Baby red potatoes baked to perfection, smashed and deep fried, with a side of ranch – \$4

Russet Fries

Hand cut russet potatoes deep fried – \$4

Sweet Potato Fries

Hand cut sweet potatoes deep fried – \$5

Chips & Dip

Waco's own Jesse's Tortilla Factory tortilla chips served with your choice of our own salsa, guacamole, or Brazos Valley Cheese queso – \$4

Fresh Fruit

A cup of fresh strawberries, pineapple, grapes, and blueberries – \$4

Drinks

Organic Iced Teas

Sweetened Peach, Un-sweetened Mango, Regular Un-sweetened, Hand-Squeezed Homestead Lemonade, Raspberry Lemonade – \$3

All Natural Sodas

Root Beer, Cream Soda, Orange Cream Soda, Black Cherry Cream Soda, Dr. Better (Root Beer and Black Cherry Cream are available in zero calorie) – \$2²⁵

Organic Hot Teas

Tippy Golden, Island Coconut, Cream Earl Grey, Moroccan Mint, Gunpowder Green, Decaf Hibiscus, Caramel Almond Puerh – \$4

Organic Coffee

Regular, Decaf – \$3

Garden Salad

Romaine, tomato, cucumber, onion, carrots, olives, ranch dressing – \$8

Jerk Salad

Romaine, jerk seasoned chicken, mango chutney, avocados, cilantro, honey serrano sauce, sour cream, Jesse's tortilla strips – \$12⁵⁰

Santa Fe Chicken Salad

Romaine, grilled chicken, avocado, cheese, tortilla strips, sour cream, tomatoes, cilantro-lime dressing, dinner roll – \$12⁵⁰

Jalapeno Cheddar Cheese Grits

Homestead Gristmill's stone ground grits with Brazos Valley cheddar cheese, jalapeños and pico de gallo – \$6

Potato Salad – \$4

Salad w/ Ranch Dressing – \$4

Potato Chips – \$4

Burgers – 100% Grass-Fed

Our burgers are made with 100% grass-fed beef from Homestead Land and Cattle, fresh handmade buns from Artisan Ovens, and organic Brazos Valley cheddar cheese. Enjoy the fresh taste of our homemade sauces, from ranch dressing to our very own chipotle mayonnaise. Want a burger just the way you like it. We can accommodate. Just ask your server.

Served with Homestead Potato Fries or add 75¢ for sweet potato fries

Udi's Gluten Free Bread available upon request for an additional 75¢

Cheeseburger

Lettuce, tomato, onion, pickles, cheddar, toasted bun – \$12⁷⁵

Mushroom Swiss

Sautéed mushrooms, Swiss, toasted bun – \$12⁷⁵

Sandwiches

Each of our sandwiches are made with Artisan Ovens' fresh, handcrafted breads or wraps. We fill them with one of our signature all-natural meats, from corned beef to pastrami, to our own 'veggie-meat', handcrafted Falafel balls. Top all of this off with one of our home-made sauces, soups or sides.

Udi's Gluten Free Bread available upon request for an additional 75¢

Classic Reuben

Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, marbled rye bread, pickle spear, potato salad – \$13

Monterrey Melt

Salsalito turkey, pepper-jack cheese, lettuce, ranch dressing, toasted jalapeño sourdough bread, cup of poblano bisque – \$13

Southwest Veggie Sandwich - Vegetarian

Jalapeño cheddar cheese sourdough bread, pepper jack cheese, chipotle ranch, sprouts, tomato, onion, avocado, with side of fruit – \$11 Add chicken – \$2

Sriracha Burger

Caramelized onions, avocado, grilled jalapeños, Muenster, sriracha sauce, toasted bun – \$13⁷⁵

Quesadilla Burger

Roasted poblano, Muenster, chipotle mayo, sautéed pico, in grilled tortilla, side of chips & guacamole – \$14²⁵

South of the Border Burger

Lettuce, tomato, onion, pickles, pepper-jack, green chilies, avocado, ranch dressing, toasted bun – \$13⁷⁵

Green Chile Burger

Green chilies, pepper-jack, mustard, lettuce, tomato, onion, pickles, toasted bun – \$13⁵⁰

Veggie Burger

Lettuce, tomato, onion, pickles, cheddar, toasted bun (Pick any one of our burgers and replace the beef patty with our own veggie patty made in house) – \$13⁷⁵

Turkey Veggie Wrap

Turkey, tomatoes, lettuce, avocado, onion, ranch dressing, whole-wheat wrap, fresh fruit side – \$12

Half Sandwich Combo

Combine any half sandwich with a cup of soup or small salad – \$11

Tacos

Jamaican Jerk Chicken Tacos

Two corn tortillas, jerk chicken, avocado, cilantro, honey serrano sauce, mango chutney, jerk coleslaw – \$11⁵⁰

Chicken Fajita Tacos

Two corn tortillas, grilled chicken, sour cream, avocado, Brazos Valley Cheese mix, jalapeños, bell peppers, onions, chips and salsa – \$11⁵⁰

Children's Menu

Grilled Cheese

Whole-wheat bread, Muenster cheese, fruit – \$7

Cheese Quesadilla

Whole-wheat tortilla, Muenster cheese, fruit – \$7

PB&J

Whole-wheat bread, organic peanut butter, Homestead Farms jelly, fruit – \$7

Breakfast Menu

Served From
8 - 11

Eggs & Biscuits

Udi's Gluten Free Toast available upon request for an additional 75¢

Homestead Breakfast Plate

2 eggs, hash browns, whole-wheat toast, with choice of turkey bacon or a breakfast sausage link – \$11
add a pancake of your choice – \$3

Biscuits and Gravy

2 large buttermilk biscuits and creamy gravy – \$8

Biscuits and Sausage Gravy

2 large buttermilk biscuits and sausage gravy – \$10

Omelettes

Served with whole-wheat toast & hash browns.

Classic Omelette

Turkey bacon, Brazos Valley cheese blend, onions, bell peppers, mushrooms – \$11

South of the Border

Grilled chicken, avocado, pico de gallo, Brazos Valley cheese blend, spiced sour cream – \$12

Veggie Omelette

Bell peppers, onions, tomatoes, mushrooms, spinach, Brazos Valley cheese blend – \$10

Jerk Omelette

Jerk seasoned chicken, Brazos Valley cheese blend, topped with mango chutney, avocado and honey serrano sauce – \$12

Cheese Omelette

Brazos Valley cheese blend – \$11

Substitutions/Additions – 50¢ ea.

Fresh from the Griddle

Stack of 3, served with real maple syrup, with choice of turkey bacon or a breakfast sausage link

Gluten Free Pancakes – \$11

Buttermilk Pancakes – \$10

Blueberry Pancakes – \$11

Texas Pecan Pancakes – \$11

Chocolate Chip Pancakes – \$11

French Toast – \$10

Cinnamon Roll French Toast – \$12

Breakfast Sides

2 Eggs (any style) – \$4

2 Grass Fed Beef Sausage Links – \$5

3 Turkey Bacon Strips – \$3⁵⁰

Granola Yogurt Parfait – \$6

Hash Browns – \$2

Whole Wheat Toast – \$3

Jalapeño Cheddar Cheese Grits

Homestead Gristmill's stone ground grits with Brazos Valley cheddar cheese, jalapeños and pico de gallo – \$6

Notice: Due to the seasonal, local, and organic nature of our ingredients, some products may not be available. If possible, we substitute the most sustainable option (i.e. natural for organic) for unavailable ingredients. If you have a food and/or beverage allergy, please notify your server when ordering. Consuming raw or undercooked foods such as meat, poultry, or eggs may cause serious illness.