



CAFE

Fall/Winter Menu

Appetizers

Chicken Pot Pie 11

Carrots, celery, peas, herbs, puff pastry crust

Bavarian Pretzel Bites 13

Craft beer cheese dip

Braised Short Rib Bruschetta 13

Mascarpone cheese, black fig onion Jam, toasted french baguette

House Chips 10

House chips topped with blue cheese sauce, gorgonzola crumbles, bacon, tomato and balsamic reduction

Chicken Tenders Basket 14

Served with fries, plum mustard sauce and house BBQ

Pub Wings 16

Ten jumbo wings, fried naked with choice of mild, hot, BBQ, teriyaki, honey hot, mandarin sweet chili, plum mustard, Parmesan garlic, Jamaican jerk spice, or Old Bay spice and served with celery and blue cheese

Lemongrass Chicken Potstickers 10

Mandarin sweet chili, teriyaki

Soups

Soups- bowl 7 cup 5

Butternut Squash Bisque | Tomato Bisque

SIDES

house made chips • potato tots • french fries • side salad •
sweet potato hash • butternut squash risotto • fried brussels sprouts •
honey and zaatar glazed carrots

Salads

Add Protein to Any Salad

grilled chicken +4 grilled shrimp +7

Roasted Beet and Fennel Salad 13

Bosc pear, toasted walnuts, carrots, goat cheese, crispy prosciutto, Meyer lemon vinaigrette

Caesar Salad 9

Romaine lettuce, shaved parmesan, house made croutons

House Salad 9

Field greens, shoestring carrots, english cucumber, cherry tomatoes, white balsamic basil vinaigrette

Dressings: Meyer lemon vinaigrette, house

gorgonzola, ranch, white balsamic basil vinaigrette

Housemade Entrees

Herb Crusted Boneless Pork Loin 24

Sweet potato bacon hash, sauteed apples, fried brussels, apple cider gastric

Grilled Filet Mignon 32

Parsnip puree, fingerling potatoes, honey and zaatar glazed carrots

Crabcake 32

Curry roasted cauliflower, butternut squash risotto, lobster cream

Pumpkin Tortellini 22

Arugula, brown butter, mushrooms, pecans, fresh herbs, parmesan



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Sandwiches

French Dip 14

Roast beef, provolone, caramelized onion,
Au Jus, horseradish aioli, steak roll

Buttermilk Fried Chicken 13

House breaded chicken thighs, carrot slaw,
honey lime siracha

Grilled Buffalo Cauliflower 13

Bleu cheese, dill pickles, tomato, field greens,
house buffalo sauce, sourdough bread

Roasted Pork Loin Sandwich 14

Arugula, pan roasted mushroom, dusseldorf
mustard aioli

Cheesesteak 13

Sautéed onion, American cheese, pickles, hot
peppers

Filet BLT 16

Seared filet mignon, bacon, arugula, tomato,
horseradish sauce

Pub Burger 14

Half pound handmade burger, house ketchup,
sweet mustard aioli, American cheese, pickles,
lettuce, tomato, onion

Smokey Bacon Bleu Burger 15

Half pound handmade burger, bacon,
gorgonzola, lettuce, tomato, onion, pickles,
smoked tomato aioli

SIDES

house made chips • potato tots • french fries • side salad •
sweet potato hash • butternut squash risotto • fried brussels sprouts •
honey and zaatar glazed carrots

Host Your Event With Us!

Chef Rob and the event team at
Olde Homestead Golf Club is here to
make your special event
extraordinary. Ask about our
offerings including plated dinners,
buffet-style service or cocktails and
crafted hors d'oeuvres.

Kids Menu

Hot Dog, Grilled Cheese, Cheeseburger, or Chicken Tenders 7

Served with french fries & fountain beverage or juice

Dessert

Warm pearl sugar waffles and ice cream 8

Chocolate mousse 7

Chocolate and vanilla ice cream 5



Fountain Drinks

Bottomless Fountain Drinks 3

Coke, Diet Coke, Sprite, Lemonade,
Unsweetened Iced Tea, Ginger Ale