

The Graduate  
**HOMESTEAD ROOM**



*Appetizers*

<i>Gem Lettuce Salad</i> .....	<b>13</b>
Avocado, Crispy Carrot, Miso-Ginger Vinaigrette	
<i>Burrata and Brussels</i> .....	<b>15</b>
Crispin Apple, Maple and Cider	
<i>King Salmon Rillette</i> .....	<b>15</b>
Chips, Herbs, Endive	
<i>Crabcake</i> .....	<b>17</b>
Sweet Crab, Potato Crisp, Warm Mustard Sauce	
<i>Beef Tartare</i> .....	<b>18</b>
28 Day Dry Aged Beef Tartare, Black Garlic, Crispy Sunchoke, Herbs	

*Entrees*

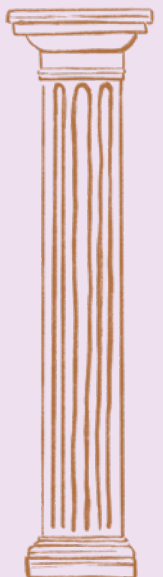
<i>Cacio e Pepe Gnocchi</i> .....	<b>16/25</b>
Pecorino Romano, Black Pepper	
<i>Roasted Maitake Mushrooms</i> .....	<b>24</b>
Za'atar Lentils, Root Vegetables, Calabrian Chili Aioli	
<i>Wild King Salmon</i> .....	<b>32</b>
Yukon Gold Potato, Green Beans, Red Wine Reduction	
<i>Chicken Roulade</i> .....	<b>29</b>
Celery Root Purée, Maitake Mushrooms, Truffle Jus	
<i>Homestead Burger</i> .....	<b>20</b>
Roasted Tomato Aioli, Truffle Cheese, Pickles, Homestead Fries	
<i>Braised Lamb Shank</i> .....	<b>32</b>
Warm Lentils, Root Vegetables, Natural Jus	
<i>28-Day Dry Aged Prime NY Strip</i> .....	<b>58</b>
Served with Bearnaise	

*Sides*

<i>Brussels and Bearnaise</i> .....	<b>10</b>
<i>Roasted Root Veggies &amp; Farro Salad</i> .....	<b>8</b>
<i>Homestead Fries</i> .....	<b>9</b>
<i>Potato Purée</i> .....	<b>8</b>

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**HOMESTEAD ROOM**

*Coffee & Tea*

<i>Cup of Coffee</i> .....	<b>3</b>
6 oz coffee with choice of regular or decaf, sweeteners, creamer, 2% or oat milk	
<i>Pot of Coffee</i> .....	<b>10</b>
16 oz coffee pot with choice of regular or decaf, sweeteners, creamer, 2% or oat milk	
<i>Espresso</i> .....	<b>4</b>
Verve streetlevel espresso	
<i>Latte</i> .....	<b>8</b>
Verve streetlevel espresso with choice of 2% or oat milk, vanilla or hazelnut available	
<i>Cappuccino</i> .....	<b>8</b>
Verve streetlevel espresso with choice of 2% or oat milk, vanilla or hazelnut available	
<i>Steven Smith Tea</i> .....	<b>8</b>
16 oz tea pot of your choice of british brunch, jasmine silver tip, or meadow	
<i>Homemade Iced Tea</i> .....	<b>7</b>
Steven Smith british brunch sweetened with organic honey served with lemon. Add lemonade +1	
<i>Iced Coffee</i> .....	<b>6</b>
Regular coffee, sweeteners, creamer, 2% or oat milk, vanilla or hazelnut available	

*Desserts*

<i>Berries and Chocolate</i> .....	<b>13</b>
Chocolate Mousse with Berries	
<i>Roasted Apple Puff</i> .....	<b>11</b>
Salted Caramel, Vanilla Mascarpone	
<i>Pumpkin Glazed Donut</i> .....	<b>10</b>
Stuffed with Brandy Macerated Fruit	

**WINE**

<i>Quinta do Noval Fine Ruby</i> .....	<b>13/38</b>
Douro Valley, Portugal	
<i>Quinta do Noval 10 year Tawny</i> .....	<b>15/50</b>
Gladstone, New Zealand	