

Cafe Homestead

608 Dry Creek Rd 76705-5409 · +12547549604 · Updated: Jan 14, 2026

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STARTERS 4

RED SALSA AND GUACAMOLE WITH CHIPS

\$10.00

Thin and crispy corn chips with your choice of house-made fire-roasted tomato salsa or house-made guacamole.

SOUTHERN CORN FRITTERS

\$10.00

PIMENTO CHEESE SPREAD

\$9.00

House made three-cheese pimento spread served with crackers

CHICKEN SALAD

\$13.00

Heritage Garden's house-smoked chicken, with grapes, dried cranberries, toasted pecans and fresh herbs. Served with crackers.

SALADS 3

SANTA FE CHICKEN SALAD

AVAILABLE OPTIONS

Chicken, green chilies, avocado, cheese, tortilla strips, sour cream and tomatoes on romaine with cilantro-lime dressing.

Large: \$18.00

Small: \$13.00

Add a roll: \$1.00

BRAZOS VALLEY SALAD

AVAILABLE OPTIONS

Chicken, fresh strawberries, blueberries, toasted pecans, slivered red onion and Brazos Valley truffle gold cheese on romaine with a bright vinaigrette.

Large: \$19.00

Small: \$14.00

Add a roll: \$1.00

COBB SALAD

AVAILABLE OPTIONS

Fried chicken tenders, tomato, avocado, blue cheese, beef bacon bits, boiled eggs, slivered red onions on romaine with a bright vinaigrette.

Large: \$18.00

Small: \$13.00

Add a roll: \$1.00

BURGERS 3

CLASSIC CHEESEBURGER

AVAILABLE OPTIONS

A classic 1/3 lb patty with cheese on a house-made bun. Topped with lettuce, onion, tomato and pickle. Served with a side of french fries.

\$14.00

GLUTEN FREE: \$2.00

QUESADILLA BURGER

AVAILABLE OPTIONS

A premium patty, roasted poblano pepper, sautéed pico de gallo, Muenster cheese, creamy chipotle sauce and a buttery, crispy handmade tortilla - our most famous burger.

\$19.00

KETO: \$1.00

COFFEE BURGER MELT

AVAILABLE OPTIONS

Coffee-rubbed patty, and sharp provolone on our house-made bun. Served with bread and butter pickles, horseradish sauce and french fries. No modifications.

\$18.00

GLUTEN FREE: \$2.00

STEAK AND CHICKEN 3

CHICKEN FRIED STEAK \$17.00

Hand-battered blade steak smothered in fresh-made cream gravy. Served with mashed potatoes and a homemade roll.

FRIED CHICKEN TENDERS \$16.00

Breaded and fried chicken tenders with fresh-made cream gravy. Served with french fries.

CHICKEN FRIED CHICKEN \$16.00

Hand-battered chicken breast smothered in fresh-made cream gravy. Served with mashed potatoes and a homemade roll.

SANDWICHES AND TACOS 7

SPICY FRIED CHICKEN SANDWICH \$14.00

Succulent fried chicken, pepper jack cheese, pickles, tomato, lettuce and house sauce on a house-made bun. Served with a side of french fries.

CHICKEN SALAD SANDWICH \$14.00

House-smoked chicken, with grapes, dried cranberries, toasted pecans, lettuce, tomato and fresh herbs on a house-made bun. Served with a side of potato chips and a pickle spear.

SOUTHWEST VEGGIE SANDWICH

Fresh tomato, onion, avocado, sprouts, pepper jack cheese and chipotle ranch on jalapeño-cheese sourdough bread. Served with a side of fruit.

AVAILABLE OPTIONS

\$14.00

Add grilled chicken:

\$2.00

BARBECUE BRISKET SANDWICH \$16.00

House-smoked brisket layered with tangy coleslaw and sorghum barbecue sauce on jalapeño cheese sourdough bread. Served with potato chips and a pickle spear.

BRISKET TACOS ASADA \$16.00

House-smoked brisket in two artisan corn tortillas, topped with salsa verde, cilantro, onion and a spritz of lime. Served with chips and salsa.

CHEESE QUESADILLA

Muenster cheese melted in a handmade whole wheat tortilla.

AVAILABLE OPTIONS

\$10.00

Add grilled chicken:

\$3.00

GREEN CHILI BRISKET QUESADILLA \$14.00

In-house smoked brisket with fire-roasted green chilies and muenster cheese.

SIDES/KIDS 10

CHEESEBURGER SLIDER with fries \$10.00

CHICKEN TENDERS (2) with fries \$10.00

FRENCH FRIES \$5.00

SWEET POTATO FRIES \$5.00

SIDE SALAD \$5.00

FRESH FRUIT	\$4.00
GRILLED CHEESE SANDWICH with fries	\$10.00
PB&J SANDWICH with fries	\$8.00
MASHED POTATOES LIMITED AVAILABILITY	\$5.00
SOUP OF THE DAY	\$9.00

DESSERT ³

PEACH COBBLER A LA MODE	\$8.00
BLACKBERRY COBBLER A LA MODE	\$8.00
ICE CREAM	

DRINKS ⁹

ORGANIC ICED TEA	\$4.00
Regular Texas Sweet or Unsweet, Sweet Peach, Unsweet Mango	
ORGANIC HOT TEA	\$4.50
Island Coconut, Cream Earl Grey, Moroccan Mint	
FRESH-BREWED COFFEE (REGULAR OR DECAF)	\$3.00
DR PEPPER® (REGULAR OR DIET)	\$3.00
MAINE ROOT® ROOT BEER	\$3.00
MAINE ROOT® MEXICANE COLA	\$3.00
TOPO CHICO	\$3.00
APPLE JUICE	\$4.00
CHOCOLATE MILK	\$3.50

CHEF SPECIAL ¹

Homestead Meatloaf	\$24.00
Succulent meatloaf, infused with fresh herbs and glazed with our brown gravy. Served with mashed potatoes and vegetable medly.	

MAINS ¹²

6 OZ FILET MIGNON	\$44.00
Prime tenderloin, grilled to order and topped with herbed steak butter. Served with mashed potatoes and a wedge salad or cup of soup.	

16 OZ RIBEYE	\$48.00
Well-marbled, flame-grilled beef, cooked to order, with herbed steak butter. Served with mashed potatoes and a wedge salad or cup of soup.	
8 OZ SOUTHWEST SIRLOIN	\$30.00
Premium top sirloin, seasoned with Ancho chilies and garnished with garlic butter and pico de gallo. Served with our signature Homestead Jalapeño Grits and a wedge salad.	
SEARED TROUT FILLET	\$34.00
Seared steelhead trout under a bright lemon, butter, garlic sauce. Served with toasted almond and mango rice pilaf and a vegetable medley. Limited availability	
GRIDDLED JALAPEÑO TILAPIA	\$32.00
A pan-fried tilapia fillet atop our Homestead Jalapeño Grits and sauced with a creamy béchamel. Served with a side of vegetable medley.	
GREEN CHILE BRISKET ENCHILADAS	\$25.00
Smoked brisket wrapped in two corn tortillas, smothered in a richly flavored green chile sauce and topped with cheese. Served with a side of grits.	
SMOKED CHICKEN ENCHILADAS	\$25.00
Three farm-raised and house-smoked chicken enchiladas smothered in white sour cream sauce and green chile tomatillo sauce. Served with refried black beans and rice.	
CHICKEN DUMPLING PIE	\$24.00
Braised chicken and sautéed vegetables, smothered in a house-made gravy, under a flaky biscuit crust - this combines the best of two classic dishes. Served with a side of mashed potatoes.	
DELUXE CHEESE BURGER	\$20.00
Two quarter pound beef patties, topped with our own beef bacon, American cheese, tomato, lettuce, onion, pickles and our house sauce. Served with fries.	
QUESADILLA BURGER	\$21.00
A third pound patty, roasted poblano pepper, sautéed pico de gallo, Muenster cheese, creamy chipotle sauce in a buttery, crispy handmade tortilla. Served with chips and salsa.- Our most famous burger No modifications	
CHICKEN FRIED STEAK	\$20.00
Hand-battered blade steak smothered in fresh-made cream gravy. Served with mashed potatoes and a roll.	
CHICKEN TENDERS	\$17.00
Breaded and fried chicken tenders with fresh-made cream gravy. Served with fries.	

SIDES 7

HOMESTEAD JALAPEÑO GRITS	\$7.00
REAL MASHED POTATOES	\$7.00
HOUSE WEDGE SALAD	\$7.00
VEGETABLE MEDLEY	\$7.00
HOUSE-CUT FRIES	\$7.00

SWEET POTATO FRIES **\$7.00**

SOUP OF THE DAY **\$7.00**

FOOD 5

BISCUITS AND GRAVY **\$14.00**

MIGAS BREAKFAST BAKE **\$13.00**

BLUEBERRY COFFEE CAKE **\$7.00**

CINNAMON ROLL **\$5.00**

YOGURT GRANOLA PARFAIT **\$5.00**
