



There's no place like

homegrown

PUBLIC HOUSE



Locally sourced seafood, meat & produce, NW micro brews, wine & spirits delivered in the popular brew pub tradition.

- Family friendly
- Vegan/Vegetarian options
- All natural/organic meats
- Micros/Wines/Cocktails

• **LUNCH & DINNER SPECIALS DAILY**

STARTS

- CAJUN FRIED OYSTERS** extra small local oysters dredged in seasoned flour served with spicy Cajun aioli & roasted pepper relish 6/\$11
- CHEDDAR ALE SPREAD** warm Tillamook white cheddar, hazelnuts, cream cheese, pale ale & caramelized onion spread, served with toasted 7 grain bread..... \$8
- GARLIC PARM FRY CONE** hand cut russets tossed with minced garlic, fresh herbs & parmesan cheese\$7
- FRIED ONION CONE** hand cut & breaded onion rings served with choice of house made garlic ranch or marionberry chipotle BBQ \$6
- WINGS** 6 pieces. Buffalo or BBQ style, served with celery stix & blue cheese dressing.....\$8
- SMALL SALAD** organic greens, marinated vegetables, house made croutons. choice of: garlic ranch, Rogue Blue cheese, Balsamic or lemon herb vinaigrette\$5
- HOMEGROWN SOUP** ask about today's selection
- CLAM CHOWDER** Pacific NW chowder in rich broth, packed with tender clams, potato & celery. Bacon & gluten free

DINNER ENTREES

- DRAPER VALLEY BRICK CHICKEN** breast, leg & thigh pan roasted, sugo, sautéed seasonal veggies. Choice of creamy polenta or mashed potatoes\$16
- CARLTON FARM PORK CHOP** the t-bone of pork! 16 oz bone in crusted with toasted fennel seed & thyme, pan seared, served with creamy Bob's Red Mill polenta, sugo, & seasonal organic & locally foraged vegetables\$17
- RR RANCH PETITE SIRLOIN** 6 oz grilled & topped with Rogue Blue cheese served with sautéed seasonal veggies & mashed potatoes.....\$17
- STEAK & FRIES** grilled 6 oz Double R Ranch sirloin with house-cut fries \$15 Add a side salad for \$3
- RR RANCH RIBEYE** grass fed & finished on Double R Ranch grain. Grilled to order & served with seasonal vegetables & mashed potatoes..... \$26
- FISH TACOS** Carmen's gluten free tortillas stuffed with local salmon or albacore, blackened & seared to med-rare, with cilantro fennel slaw & spicy chipotle crème served with side salad. GF\$12

- FISH & CHIPS** local albacore tuna or salmon beer-battered to order, hand cut fries, house made tartar & Nana's savory coleslaw\$16
- "NOT YOUR MOM'S" TUNA CASSEROLE** House Smoked tuna in a Tillamook white cheddar cream sauce over pappardelle pasta topped with toasted bread crumbs \$17

LOCAL FAVORITES

- BLACKENED FISH SALAD** market fish seared & served medium rare on organic mixed greens with marinated veggies, choice of dressing & lemon anchovy cream.....\$15
- KALE CAESAR** housemade dressing, croutons, crisp add choice of seared tuna, grilled sirloin or smoked salmon with lemon anchovy dressing\$15

*Gluten-free buns available, sub any burger for a veggie pattie!
We'll add tomatoes, pickled onion, crisp lettuce at your request
We use Bread Stop Bakery organic breads & buns*

- STEAK HG BURGER** Double R Ranch brisket, short rib, & chuck combined to make an intensely meaty burger served with HG burger sauce \$9
Add cheddar, swiss, Rogue blue cheese or bacon+\$1
We'll add tomatoes, pickled onion, crisp lettuce at your request
- OREGON MUSHROOM SWISS BURGER** sauteed Oregon mushrooms, caramelized onion, swiss cheese & burger sauce\$11
- "No Bun Intended" CHEESEBURGER SALAD** steak burger grilled & topped with choice of cheddar, swiss or Rogue blue cheese on mixed greens with French fry croutons & pickled red onion with choice of dressing \$11 GF
Add cheddar, swiss, Rogue blue cheese or bacon.....+\$1
- THE SCHNITZ** pounded pork brisket bread & fried tender & crispy tipped with Aardvark Drunken Jerk sauce & lemon pepper slaw on a toasted bun.....\$9
- LOCAL VEGGIE SANDWICH** sliced cucumber, radish, pickled onion, tomato, fresh greens & cream cheese with our chive surf spread on toasted sourdough from Bread Stop Bakery\$10
- TUNA MELT** house made local albacore salad & swiss cheese on Bread Stop rye\$10

- SILTCOOS TRAIL MIX SALAD** organic greens, local pumpkin seeds, hazelnuts, craisins, Rogue Blue cheese crumbles with balsamic vinaigrette \$10 GF
- HIPPIE PIE** spiced chickpeas & veggies in mushroom gravy capped w/white cheddar mash & side salad \$13 GF
- ANASAZI BEANS & RICE** simmered with red chiles, garlic, & onions served with fluffy basmati rice & topped with street slaw, spicy chipotle cream & cotija cheese served with a flour tortilla, GF w/o tortilla \$10
- WILD MUSHROOM PASTA** local wild mushrooms in a Cognac cream sauce served over pappardelle pasta\$17

FULL BAR & GREAT SELECTION OF NORTHWEST CRAFT BEERS

CRABBIE'S GINGER BEER served over ice 22oz bottle..... \$6

OTHER BEVERAGES

- KOMBUCHA** on tap. Homegrown is delighted to offer this non-alcoholic, effervescent, probiotic drink - loaded with B vitamins. Nature's perfect energy drink!
Ask your server about today's flavors
- CRATER LAKE sodas**
- FENTIMAN'S** all-natural, botanically brewed, lightly carbonated soda

DESSERTS

Made in house: BREAD PUDDING, OREGON FRUIT CRISP, BROWNIE SUNDAE, CHOCOLATE TORTE (GF)

Visit us:

Tues-Sat. • 11:00-Close
Closed Monday
294 Laurel Street, Florence, OR 97439
homegrownpub.com

To-Go Orders & Reservations
541-997-4886

