

# TWO HOMMÉS

GLUTEN FREE / OPTION AVAILABLE\*

CONTAINS SHELLFISH\*\*

## Small Plates

<b>House Salad*</b> 13	<b>Za'atar Zucchini (VE)*</b> 14
arugula, goat cheese, blueberries, candied pecans, honey-lime vinaigrette	Gloria's Shito, crema, hella herbs, crunchies
<b>Smashed Potatoes</b> 15	<b>This Is, A Tasty Burger</b> 23
labneh, lula mae's, fried rosemary	short rib, caramelized onions, pickles, cheddar, Gold-Coast BBQ Sauce, fries
<b>Honey Berbere Chicken Bites</b> 18	<b>Soup Du Jour*</b> 10
house pickles, citrus aioli	ask the hommés
<b>Fish Tostada</b> 14	<b>Suya Shrooms + Greens</b> 15
seasonal fish, black beans, cotija cheese, pickled onions, cilantro-lime crema, cilantro	peanuts, oyster mushroom, grilled snap peas, garlic sauce
<b>Plantain + Crab**</b> 20	<b>Lamb + White Bean Hummus</b> 21
panko fried plantain, crab salad	Hommémade flatbread, yassa onions, lamb bits, Gloria's Shito
<b>Grilled Broccolini</b> 17	<b>Pear + Apple Salad</b> 15
candied walnuts, lula mae's chili oil, garlic sauce	dinosaur kale, walnut, shallot, dill, garbanzo humboldt fog goat cheese, pear vinaigrette

## Mains

<b>Root Beer Braised Short Rib*</b> 44	<b>Crispy Chicken Maáfe</b> 25/38
8 hour braised short rib, whipped sweet potato tri-color carrots	peanuts, half bird, pickled chilis, maáfe sauce
<b>Lamb Dibi Ssam</b> 52	<b>Big Fish   Spring Dish</b> 68
Senegalese smoked lamb shoulder, bib lettuce, Green Shito**, pikliz, suya peanuts	tomato butter, grilled market greens, crispy potato
<b>The Jollof Platter*</b> 28	<b>Garlic Noodle</b> 22
Ghanian Jollof Rice, bomb azz black beans, plantain, arugula salad + Option to add protein for additional charge SAUCES: SCALLION, BBQ JERK, CILANTRO-LIME CREMA, HABANERO	cilantro, thai basil + Option to add protein for additional charge add Gloria's Shito +2

(ALL SAUCES REQUESTED ON THE SIDE WILL BE AN ADDITIONAL CHARGE)

**Added Protein**  
Add your choice of protein to any Jollof Platter or Garlic Noodle or enjoy A La Carte

BBQ Jerk Cauliflower (VE) +10	Chili Garlic Chicken +10
Berbere Shrimp +12	Fried Catfish +13
Lemon Garlic Salmon +15	Chillean Seabass +30
(3) Herb'd Lamb Chops +22	Branzino +18
	Root Beer Braised Short Rib +22

## Craft Cocktails

<b>Mango Margarita</b> 17
blanco, lime juice, mango puree, agave
<b>Spicy Pineapple Margarita</b> 17
blanco, lime juice, pineapple puree, habanero tincture, agave, egg white
<b>Sentinel Sour</b> 18
whiskey, lime juice, soursop, ginger
<b>Mezcalifornia</b> 18
espadin, watermelon, mint, lime
<b>Beet Infante</b> 18
beet, lime, orgeat, agave
<b>Young Fashioned</b> 20
bourbon, maple syrup, luxardo cherries, black walnut bitters
<b>Cognac &amp; Coffee</b> 20
cognac, cold brew coffee, st. germaine
<b>Bahia Beach</b> 19
Seven Waves Umburana Cachaça, tangerine, coconut, lime

## Non-Alcoholic

<b>Hommémade Lemonade</b> 5
made daily
<b>Mocktail of The Week</b> 10
made daily
<b>Bottled Soda</b> 6
Coke, Sprite, Ginger Beer
<b>Can Soda</b> 5
Diet Coke, Coke Zero
<b>Sparkling Water</b> 10

## Brews

<b>Red Stripe</b> 7
<b>Modelo</b> 7
<b>Guinness Stout</b> 7

## Wine

Enjoy our rotating selection wines. Ask your server for the latest recs

<b>New Dawn Red</b> 14/56
<b>New Dawn White</b> 14/56
<b>So Far Out "Bright White"</b> 15/58
<b>Field Recordings Chenin Blanc</b> 16/62
<b>Aslina Chardonnay</b> 16/62
<b>Rose by Ntsiki Biyela</b> 13/52
<b>Doralice Orange Wine</b> 16/61
<b>Champagne</b> 11/35
<b>Muscadet La Tourlaudière</b> 14/56

## Sweets

<b>Chocolate Tres Leche</b> 12
chocolate mousse, puffed rice
<b>LA Cheesecake Tart</b> 15
Cheesecake Tart, Chantilly Cream, Fresh Berries and Compote
<b>Plantain Sticky Cake</b> 15
bourbon toffee sauce, plantain chips, ice cream
<b>Coconut Rice Pudding</b> 12
coconut sorbet, seasonal fruit, crispy rice

CHEFS/OWNERS: MANDÓ & AB

For parties of 4 or more, a 20% gratuity will be automatically included in the final bill.

EXECUTIVE PASTRY CHEF: ALEX BOLAR

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## Sunday Brunch

<b>Shrimp &amp; Grits</b> 23	<b>HomméMade Biscuits</b> 15
jollof cream sauce, Option to add protein for additional charge	honey butter, strawberry jam
<b>Chicken &amp; Waffles</b> 20	<b>Bread Pudding Bites</b> 12
honey berbere chicken bites brown sugar waffle, berries	berry sauce, fresh fruit
<b>Crab Cakes</b> 20	<b>Lamb Sausage Sando</b> 16
arugula, citrus aioli	HomméMade lamb sausage, soft scrambled egg, arugula, shito-crema, cheese +1
<b>Black Bean &amp; Egg Tostadas</b> 12	<b>Purple Rain (ve)*</b> 16
salsa verde or habanero, cilantro lime crema, option to add shrimp, chicken or short rib for additional charge	chia seed, coconut maple foam, macerated berries
<b>Smashed Potatoes</b> 15	<b>Honey Berbere Chicken Bites</b> 18
labneh, lula mae's, fried rosemary	house pickles, citrus aioli
<b>Garlic Fries</b> 9	<b>THE PERFECT PANCAKE</b> 25
house seasoning, garlic butta	ice cream, cinnamon-maple syrup

## Lunch

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