

## About Chefs on the Run:

Chefs on the Run was established in August 2011 in Downtown Historic Homestead. We are a 100% Hispanic and family-owned restaurant. For over a decade, our family has been serving the very best eats in South Florida, fulfilling our vision to change the culinary landscape in our local food scene. We wanted our community to know one thing: you don't have to travel north to get a taste of the arts.

Inspired by the flavors of their youth and their love for the arts, our family saw the need for an innovative and eclectic restaurant that puts quality, flavor, and customer service front and center. We wanted an unpretentious place where there are no limitations to creativity. Now, we are ready to show you our unique spin on Caribbean fare and modern Americana, and you will be sure to love it!

Our family's goal is to have Puerto Rican foods internationally recognized, executing it with our bold flavors, quality customer service, and a smile.

As Chef Marco Pierre White once said, "To learn how to eat, one has to learn how to wait." From simple French fries to big juicy steaks, our food is made to order, and we promise you: our food is worth the wait.

Now that you are here, we thank you for supporting our family restaurant. Trust us when we say, your taste buds will thank you!

Chef Jodrick I. Ujaque familia



CARIBBEAN-AMERICAN GASTRO PUB

ME

.....

NU



YOUR  
TASTE  
BUDS  
WILL  
THANK  
YOU!

AWARD- WINNING CUISINE



Chefs on the Run Gastro Pub



@chefsontherun

15% Automatic gratuity is added to the checks

# PA' PICAR APPETIZERS

## Surullitos \$7

Deep fried cheese polenta sticks, criolla sauce.

## Habanero Chicken \$10 🔥 PICA 🔥

Deep fried boneless chicken, habanero butter, lime ranch.

## Alcapurrias \$8

Green banana, malanga & picadillo fritter, red pepper aioli.

## Bolitas De Queso \$9

Deep fried smoked gouda and white cheddar cheese, guava glaze.

## Macarrones Con Res \$12

Award winning chipotle mac n' cheese, Birria style braised beef, cotija cheese, truffle oil.

## El Pork Belly \$13

Spiced rubbed pork belly, Korean lime BBQ, crispy tostones.

## Hummus \$7

Garbanzos, lemon juice, tahini, tandoori naan, EV00.

## Queso & Oink Fries \$11

Smoked pernil (Puerto Rican style pork) chipotle cheese, cotija cheese, Mexican crema, crispy French fries.

**15% Gratuity is added to ALL orders**

# SALADS

## Garden Salad \$8 or Side Salad \$4

Romaine lettuce, grape tomatoes, cucumbers, red onions.

Choose from one of these dressings:

Sesame ginger, lime ranch, balsamic vinaigrette.

## Chef La Salad \$16

Spring mix lettuce, a la plancha chicken, AWSB, smoked cheese, grape tomatoes, cucumbers, red onions, fried egg.

# KIDS MENU (12 AND UNDER)

## Chomper Chicken \$6 Deep fried boneless chicken

Kids Grilled Chicken \$7 A la plancha grilled chicken skewers

Grilled Cheese \$6 Herb butter Texas toast, American cheese

**SERVED WITH FRENCH FRIES**



# SIDES

French fries \$3.50 Parmesan Truffle Fries \$8 Tostones \$4.50

Chipotle Mac \$5 Arroz con gandules \$5 Herb Jasmine rice \$3

Brussels sprouts \$8 Plain Mofongo \$6

Products may change due to availability

# CHEF JODRICK'S BURGER COLLECTION

All of our burgers are 8 oz CAB

Burgers  
powered by  
the very best



Add fries for \$3.50

## I Just Want A Burger \$12

Our most requested burger, a delicious classic with your choice of cheese, American, Muenster or Provolone.

## Black & Blue \$13

(rare) Lightly blackened burger, Havarti cheese, Gorgonzola blue cheese mousse.

## El Jim Burger \$13

Provolone cheese, Gorgonzola mousse, pickled red onions, Chef Jodrick's habanero butter sauce.

## El Parce Burger \$14

Queso blanco, pineapple jam purée, criolla sauce, crispy plantains.

## El Yunque Burger \$17

AWSB, mofongo patty, Provolone cheese, grilled red onions, criolla sauce, chimichurri aioli.

## ÑO Burger \$17 (Award Winning)

AWSB, white cheddar cheese, sweet BBQ, pickled red onions, Rugged Sauce™.

# 15% Gratuity is added to ALL orders

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

## Chef La Burger \$13 (Top rated in South Florida)

Provolone cheese, grilled onions, hot pastrami, creole mustard.

## Brunch Burger \$13

Crispy hash brown, AWSB, American cheese, white cheddar cheese, fried egg, criolla sauce.

## Grilled Cheese Burger \$14

Provolone, Muenster, and American cheese, AWSB, Texas toast.

## What Diet Bro? \$21

1lb beef, AWSB, American cheese, white cheddar, pastrami, Muenster cheese, grilled onions, criolla sauce, fried egg.

## Chino Taino Burger \$14

Chinese Demi glazed burger, havarti cheese AWSB, lime-ginger aioli, sriracha, crispy plantain.

## Show me your Green Burger \$13 (V)

Vegetarian-friendly mofongo patty (plantain, garlic), Havarti cheese, criolla sauce, lettuce, tomato, onion & pickles.

**\$30**

2 I Just Want a Burgers  
2 French Fries  
2 Classic Coca Cola



**\$38**

2 I Just Want A Burgers  
2 French Fries  
2 Craft Beers

## ADD ONS & EXTRAS

American, Provolone, Muenster Cheese **\$1.25** White Cheddar **\$2.50**  
AWSB **\$2.75** Extra CAB Patty **\$5** Fried Egg **\$2** Grilled Onions **\$2**  
Pickled Red Onions **\$1.25** Plantain Crisp **\$1**

# Mofongo Menu (GF/C)

## Traditional

(Served with arroz con gandules, bone broth, pickled red onions)

Plain Mofongo \$6 Chicken \$17 Carne Frita (fried pork) \$19

Camarones al Ajillo (garlic butter shrimp) \$24

8oz CAB Churrasco Steak \$26

## Make It Double Fried

Deep fried cilantro lime mofongo, for an additional \$2.50

## Vegetarian/Vegan Friendly

Sauté vegetables medley, jerk spice, served with herbal Jasmine rice, citrus chimichurri \$20

## Chino Taino

Chinese Demi glazed ginger pork, green onions, ginger aioli, Sriracha, Wakame sea weed, Jasmine rice \$20

What is mo-fon-go?

mə' fäNG/gō/ noun: mofongo Puerto Rican dish of deep-fried green plantains mashed together with garlic & pork rinds.



15% Gratuity is added to ALL orders

# Entrees

★ Served with smoked gouda mash, Arroz con gandules or Herbal Jasmine rice & pan cooked Brussels sprouts

## Chef Jodrick's Cut \$28

8 oz CAB churrasco steak, citrus chimichurri sauce, smoked gouda mash & pan cooked Pecorino Brussel sprouts.

## ★ Guava Yabba Chicken \$17

A la plancha chicken, Chef Jodrick's guava glaze sauce

## ★ Tequila Lime Butter Chicken \$18

A la plancha chicken, tequila lime beurre blanc

## ★ Coquito Shrimp \$25

Spiced rum flambé colossal shrimp, coquito pan sauce

## ¡Dios Mío Que Rico! \$22

Spiced rubbed pork belly, Korean lime BBQ, jasmine rice, cremini mushrooms, Brussels sprouts, Wakame seaweed, tostones.

## Mongolian Stir Fry

Sauté Brussels sprouts, yellow squash, mushrooms, scallions, soy lime, ginger aioli, sriracha, choice of Asian Demi noodles or herbal jasmine rice.

(Chicken \$16, pork \$17, colossal shrimp \$20, CAB steak \$22, vegetarian/vegan \$20)

## CariBowl

A Caribbean inspired bowl. Served with arroz con gandules, tostones, fried egg, potato salad, pickled red onion, chimichurri aioli, red pepper aioli.

(Chicken \$16, pork \$17, colossal shrimp \$20, CAB steak \$22)

(Vegetarian over jasmine rice \$20)

15% Gratuity is added to ALL orders

# SANGUICHES

Lunch Menu 11am-3pm

Add fries for \$3.50

## Tripleta \$10

Puerto Rican street food style 3 meat sandwich, Provolone cheese, grilled onions, chimichurri aioli.

## Ño! Chicken Sandwich \$12

Deep fried chicken, AWSB, sweet BBQ, Provolone cheese, white cheddar cheese, pickled red onions, Rugged Sauce™.

## Bori Philly (Jessica's Favorite) \$13

CAB churrasco steak, grilled onions, mushrooms, Provolone & Muenster cheese, lettuce, criolla sauce, chimi aioli, crispy plantains.

## 🔥 ¡Ay Ay Ay! 🔥 \$10

Deep fried chicken tossed in Chef Jodrick's habanero butter, grilled onions, Provolone cheese, Gorgonzola blue cheese mousse.

## Chino Taino Chicken Sandwich \$11

Deep fried Chicken, Havarti cheese, lime BBQ sauce, ginger lime aioli, Sriracha, Wakame sea weed, crispy plantain.



**Chefs on the Run**  
**10 E Mowry Dr.**  
**Homestead, FL**  
**33030**

Do YOU have an event  
and you want to  
impress your guests?

Scan the QR code  
to see our catering  
menu.



**MENU**