

## About Chefs on the Run:

In 2011, Chefs on the Run was established in Downtown Historic Homestead as 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



Chefs on the Run Gastro Pub



@chefsontherun



CARIBBEAN-AMERICAN GASTRO PUB

ME

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YOUR  
TASTE  
BUDS  
WILL  
THANK  
YOU!

AWARD-WINNING CUISINE

15% automatic gratuity is added to the checks

## PA' PICAR APPETIZERS

### Surullitos \$7

Deep fried cheese polenta sticks, criolla sauce.

### Habanero Chicken \$11

Deep fried boneless hormone free chicken, habanero butter, lime ranch.

### Alcapurrias de Mi Suegra \$8

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

### Bolitas de Queso \$9

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

### Macarrones con Res \$13

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

### Sweet Chili Lime Chicken \$12

Deep fried boneless hormone free chicken, tossed in Thai sweet chili, fresh lime juice.

### El Pork Belly \$14

Spice rubbed pork belly, Korean lime BBQ, crispy tostones,

### Hummus \$7

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

### Queso & Fries

Award winning chipotle cheese, cotija cheese, Mexican crema, crispy French fries (braised chicken \$11 or Birria style braised beef \$15)

## Los Sanguiches

### La Mas Basic \$8

Deep fried chicken, Muenster cheese, pickles, Rugged Sauce™.

### Ño! Chicken \$12

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

### ¡Ay Ay Ay! \$10

Deep fried chicken, habanero butter, grilled onions, Provolone cheese, Gorgonzola blue cheese mousse.

### Chino Taino \$11

Deep fried chicken, Havarti cheese, lime BBQ sauce, ginger lime aioli, sriracha, Wakame seaweed, crispy plantain.

### Bori Philly \$13

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

## 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

# CHEF JODRICK'S BURGER COLLECTION

All of our burgers are 8 oz CAB  
unless otherwise specified.

Burgers  
powered by  
the very best



Add fries for \$3.50

## I Just Want A Burger \$13

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

## Ze Smashed Burger \$14

Two 4 oz smashed patties, American & white cheddar cheese, grilled onions, pickled red onions, mashed sauce.

## Black & Blue \$14

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

## El Jim Burger \$14

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

## El Parce Burger \$15

Muenster, pineapple jam purée, criolla sauce, crispy plantains.

## El Yunque Burger \$18

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

Lettuce, tomatoes, onions, and pickles served upon request.

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

## ÑO Burger \$18 (Award Winning)

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

## Chef La Burger \$15 (Top rated in South Florida)

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

## Brunch Burger \$14

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

## Grilled Cheese Burger \$15

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

## What Diet Bro? \$23

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

## Chino Taino Burger \$15

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

## Show Me Your Green Burger \$13 (V)

Vegetarian-friendly mofongo patty (plantain, garlic), Muenster cheese, criolla sauce, lettuce, tomato, onions, pickles.

## ADD ONS & EXTRAS

American, Provolone, or Muenster cheese \$1.50 White cheddar \$2.75  
AWSB \$2.75 Extra CAB patty \$6 Fried egg \$2 Grilled onions \$2  
Pickled red onions \$1.50 Plantain crisp \$1

# ENTRÉES

## Chef Jodrick's Cut \$35

12 oz CAB ribeye steak, citrus chimichurri sauce, arroz con gandules, pan cooked Pecorino Brussels sprouts, pickled red onions.

## Mongolian Stir Fry

Sautéed Brussels sprouts, mushrooms, Wake seaweed salad, soy lime, ginger aioli, sriracha, choice of Asian Demi noodles or herbal jasmine rice.

Chicken \$18, pork \$19, colossal shrimp \$22, vegetarian/vegan \$22

## CariBowl

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

Chicken \$18, pork \$19, herb butter shrimp \$22, Vegetarian over jasmine rice \$20

## Mofongo (GF/C)

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

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

A la plancha chicken \$18 Carne frita \$20 Herb butter shrimp \$24

12 oz CAB ribeye steak \$32 Vegetarian friendly \$22

## Chino Taino

Chinese Demi glazed ginger pork, lime ginger aioli, sriracha, Wakame seaweed, herbal jasmine rice \$22

15% gratuity is added to ALL orders





**Chefs on the Run**  
*Your Taste Buds Will Thank You*

### Weekly lunch hook-ups

*Offers available from 11am-3pm*

**T\_ Mofongo Martes**  
\$2 OFF our chicken, pork, or shrimp mofongo

**W\_ Cari-Bowl Wednesday**  
2 for \$22 (chicken or pork)

**Th\_ Bites & Brews**  
BOGO 50% on all appetizers  
\$3 Local Craft Beers

**F\_ Fried Chicken Friday**  
\$2 off our famous chicken sandwiches

Not available with other discounts

### SIGN UP FOR OUR REWARD PROGRAM, IT'S FREE 99

Your  
Taste  
Buds  
Will  
Thank  
You

**Scan the QR code to View our full menu** 



(305) 245-0085  
chefsontheruninhomestead.com



15% gratuity is added to ALL orders

# YOUR AD HERE?



**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.**

