

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

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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 \$12 Deep fried boneless chicken, habanero butter, lime ranch.

Alcapurrias de Mi Suegra \$9 Green banana, malanga & picadillo fritter, red pepper aioli.

Bolitas de Queso \$8 Deep fried Edam cheese & smoked gouda cheese, guava glaze.

Macarrones con Res \$14 Award winning chipotle mac n' cheese, Smoked brisket Birria, cotija cheese, truffle oil.

Sweet Chili Lime Chicken \$12 Deep fried boneless chicken, Thai sweet chili, fresh lime juice.

El Pork Belly \$15 Spice rubbed pork belly, Korean lime BBQ, crispy tostones.

Hummus \$8 Garbanzo purée, lemon juice, tahini, tandoori naan, EVOO.

Queso & Fries Award winning chipotle cheese, cotija cheese, chile limon, Mexican crema, crispy French fries. Pick a topping: AWSB (\$12) or Birria style braised beef (\$15).

15% gratuity is added to ALL orders

Los Sanguiches

Add fries for \$2

La Mas Basic \$9 Deep fried chicken, Muenster cheese, pickles, Shh Sauce™.

Ño! Chicken \$13 Deep fried chicken, AWSB, sweet BBQ, Provolone & white cheddar cheese, pickled red onions, Rugged Sauce™.

¡Ay Ay Ay! \$12 Deep fried chicken, habanero butter, grilled onions, Provolone cheese, Gorgonzola blue cheese mousse.

Chino Taino \$12 Deep fried chicken, white cheddar cheese, Chino Taino sauce™, soy ginger aioli, sriracha, wakame seaweed, crispy plantain.

Bori Philly \$14 CAB ribeye, grilled onions, baby Bella mushrooms, Provolone & Muenster cheese, lettuce, criolla sauce, chimi aioli, crispy plantains.

SIDES

Parmesan truffle fries \$8 Tostones \$4.50 Brussels sprouts \$8

Chimichurri asparagus \$7

Chipotle mac \$5 Potato salad \$2 Arroz con gandules \$5

Herb asmine rice \$3 Plain mofonao \$6

15% gratuity is added to ALL orders

CHEF JODRICK'S BURGER COLLECTION

Add fries for \$2

I Just Want A Burger \$14 Our most requested burger, a delicious classic with your choice of American, Muenster, or Provolone cheese.

Ze Smashed Burger \$15 6oz smashed CAB patty, American & white cheddar cheese, grilled onions, pickled red onions, mashed sauce.

Black & Blue \$15 (rare) Lightly blackened burger, white cheddar cheese, Gorgonzola blue cheese mousse.

🔥 El Jim Burger 🔥 \$15 Provolone cheese, Gorgonzola blue cheese mousse, pickled red onions, habanero butter sauce.

El Parce Burger \$16 Muenster, pineapple jam purée, criolla sauce, crispy plantains.

El Yunque Burger \$19 AWSB, mofongo patty, Provolone cheese, grilled onions, criolla sauce, chimichurri aioli.

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

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



Burgers powered by the very best

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

ÑO Burger \$19 (Award Winning) AWSB, white cheddar cheese, sweet BBQ, pickled red onions, Rugged Sauce™.

Chef La Burger \$16 (Top rated in South Florida) Provolone cheese, grilled onions, hot pastrami, creole mustard.

Brunch Burger \$16 Crispy hash brown, AWSB, American & white cheddar cheese, fried egg, criolla sauce.

Grilled Cheese Burger \$16 Provolone, Muenster, white cheddar, and American cheese, AWSB, Texas toast.

What Diet Bro? \$24 1lb beef, AWSB, American, white cheddar & Muenster cheese, grilled onions, criolla sauce, fried egg.

Chino Taino Burger \$16 Chinese Demi glazed burger, white cheddar cheese, AWSB, lime-ginger aioli, sriracha, crispy plantain.

Show Me Your Green Burger \$14 (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 \$2.50.
Grilled onions \$2 Pickled red onions \$1.50 Plantain crisp \$1

15% gratuity is added to

ENTRÉES

CariBowl

Caribbean inspired comfort food

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

Chicken \$19, pork \$20, Herb Garli \$22,

Vegetarian over jasmine rice \$22

Add extra: chicken \$6 carne frita \$7 shrimp \$9

Mongolian Stir Fry

Sauté vegetable medley, wakame seaweed salad, soy lime-ginger aioli, sriracha, choice of Asian Demi noodles or herbal jasmine rice.

Chicken \$19 Pork \$20 Colossal shrimp \$23 Vegetarian/Vegan \$22

Add Extra: chicken \$6 carne frita \$7 shrimp \$9



Mofongo (GF/C)



A la plancha chicken \$18 Habanero chicken \$20
Carne frita \$20 Jerk pork \$20 Chino Taino (Asian glazed pork) \$22
Herb butter shrimp \$24 Vegetarian friendly \$23

Add Extra: chicken \$6 carne frita \$7 shrimp \$9

Served with arroz con gandules or herbal Jasmine rice, bone broth & pickled red onions.

DESSERTS (SOMETHING SWEET)

Dalmatian Lava Cake \$9

Dark chocolate, semi sweet Ghirardelli chocolate, Dutch cacao, white chocolate chips, hint of cardamom, ice cream, wild berry coulis, whipped cream, ice cream.

Key Lime Empanada \$9

Two of South Florida's favorite foods on one bite!

Traditional key lime pie, sweet empanada, ice cream, wild berry coulis, whipped cream.

Jodrick's Flan \$7 (GF/C)

Coconut milk, cream cheese, free range eggs, caramel sauce, wild berry coulis, whipped cream.

Ask your server for our featured flavor.

Kids Menu (served with French fries)

- El Nene burger \$10 • A la plancha grilled chicken \$7 • Chomper chicken \$7 • Grilled cheese \$7

Pa' Tomar

Coca Cola • Diet Coke • Sprite • Lemonade (\$1.75)
Hibiscus tea • Bottle water • Sparkling water (\$3)

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