

# The Story of BELL FARMS HOMESTEAD

Nestled in the heart of Historic Downtown Chillicothe stands Bell Farms Homestead, a place where history, hospitality, and home-style cooking come together to create a truly memorable dining experience. Since opening its doors on January 22, 2021, this charming establishment has become a beloved gathering spot for locals and travelers alike, known for its warm atmosphere and unforgettable meals.

## *A Taste of Home*

Bell Farms Homestead is celebrated for serving the kind of food that feels like a Sunday dinner at Grandma's table. The menu features standout dishes such as pulled pork, meatloaf, roast beef, and chicken and noodles. Paired with comforting sides like mashed potatoes, baked beans, mac and cheese, and home-style desserts including bread pudding, banana pudding, cheesecake, and peanut butter pie. Every bite reflects a dedication to quality, freshness, and the comforting flavors of home.

## *Crafted with Care*

Owners Shawna and Mike Bell pour their hearts into every meal they serve, treating each guest like family. They do all the cooking themselves, using native hardwoods to smoke their meats and ensuring that nothing on the menu is ever frozen. Their commitment to fresh, quality ingredients and authentic preparation methods has earned Bell Farms Homestead a reputation for excellence and authenticity. Before opening their permanent location, the Bells built a loyal following through their local catering business and food truck, where their signature flavors first won the hearts of the community.

## *A Step Back in Time*

Housed in one of the few original homes that once lined the canal, Bell Farms Homestead invites guests to step back in time. The historic building is adorned with vintage maps and décor that tell the story of Chillicothe's past. The family-style atmosphere encourages guests to put their phones away, share conversation, and enjoy a meal together without the distraction of televisions. The result is a dining experience that feels both timeless and deeply personal.

## *More Than a Restaurant*

Beyond its inviting dining room, Bell Farms Homestead offers dine-in, carryout, catering, and small event space. The building is available for rentals and private gatherings during off-hours, making it a perfect venue for intimate celebrations and community events. Catering services and convenient boxed lunches extend the homestead's hospitality beyond its walls, bringing the same warmth and flavor to any occasion.

## *A Community Treasure*

Open Thursday through Saturday from 11 a.m. to 7 p.m. and Sundays from 11 a.m. to 3 p.m., Bell Farms Homestead continues to be a cornerstone of Chillicothe's downtown charm. Reviewers consistently praise the friendly service, generous portions, and unmistakable "just-like-home" taste. Whether stopping in for a hearty meal, planning a special event, or simply seeking a place that feels like home, Bell Farms Homestead offers a dining experience steeped in history, heart, and hometown flavor.



59 EAST WATER STREET • CHILICOTHE, OHIO



# BELL FARMS

## Homestead

59 East Water Street  
 Chillicothe, Ohio 45601  
 (740) 77FARMS or  
 (740)-773-2767

Thursday-Saturday 11am-7pm  
 Sunday 11am-3pm

### Starters

**Pulled Pork Nachos GF \$12.99**  
 Tortilla chips topped with nacho cheese, smoked pulled pork, lettuce, tomatoes, and shredded cheese.  
 Served with sour cream & salsa.

**Chips & Salsa GF \$5.99**  
 Tortilla chips paired with our signature mild salsa

**Pimento Cheese GF \$8.99**  
 House made from an original family recipe. Served with tortilla chips

Pimento Cheese **\$8.99**

Jalapeno Pimento Cheese **\$8.99**

Duo (regular & jalapeno) **\$10.49**

### Sliders

Pimento Cheese (reg. or Jalapeno), Roast Beef, or Pulled Pork

1 Slider \$3      2 Sliders \$5.50

Beef Brisket      Market Price

Slider Flight (1 of each slider) **\$12.99**

**Meatloaf Sandwich \$10.99**  
 A perfectly moist blend of beef, pork, celery and onion topped with a sweet tomato glaze and baked to perfection. Served on white bread or bun

### Potato Bowls

### Salads GF

**Absolute Cobb Salad GF \$15.99**  
 Bed of lettuce topped with grilled chicken, avocado, egg, Applewood smoked bacon, red onions, black olives, tomatoes, radishes & Bleu Cheese crumble.

**Absolute Brisket Cobb Salad GF \$19.99**  
 Bed of lettuce topped with slow smoked beef brisket, avocado, egg, applewood smoked bacon, red onion, black olives, tomatoes, radishes & Bleu Cheese crumble.

**Grilled Chicken Salad GF \$14.99**  
 Bed of lettuce topped with shredded cheese, tomatoes, & grilled chicken

**House Salad GF \$4.99**  
 Bed of lettuce topped with shredded cheese & tomatoes.

### Sandwiches

**Pulled Pork\* \$10.99**  
 Hand-pulled pork served on a bun

**Roast Beef\* \$10.49**  
 Oven Roasted Beef served on a bun

**Pulled Pork Coleslaw\* \$12.49**  
 Hand-pulled pork topped with our house slaw, served on a bun

**Brisket Coleslaw\* MARKET PRICE**  
 Beef brisket topped with our house slaw, served on a bun

**Pulled Pork Pimento Cheese\* \$12.99**  
 Hand-pulled pork topped with our house pimento cheese, served on a bun

**Brisket Pimento Cheese\* MARKET PRICE**  
 Beef brisket topped with our house pimento cheese, served on a bun

**Pulled Pork, Roast Beef, or Chicken \$14.49**  
**Beef Brisket MARKET PRICE**

### Dressings:

Ranch, Italian, Honey French, Bleu Cheese, Apple Vinaigrette, 1000 Island, Bell Farms Original House Dressing or Avocado Ranch

\* Gluten Free without bun

Not all ingredients are listed. Food prepared in our facility may contain the following ingredients: Milk, eggs, wheat, peanuts, tree nuts, etc. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Blue Plate Specials

### Hot Shot \* \$14.99

Oven roasted beef over white bread, smothered with our hearty beef gravy and served with mashed potatoes & gravy.

### Short Order Noodles \*

Chicken \$13.99 • Brisket \$14.99

Homemade noodles & your choice of roasted chicken or smoked brisket simmered in savory stock and served over mashed potatoes.

### Short Order Meatloaf \* \$14.99

A perfectly moist blend of beef, pork, celery and onion topped with a sweet tomato glaze and baked to perfection. Served with mashed potatoes & gravy.

### Short Order Creamed Chicken \$14.99

Slow roasted chicken with peas & carrots in a savory homemade gravy served over mashed potatoes. Includes two homemade drop biscuits.

### Short Order Baked Steak \* \$13.99

Hand-trimmed, cut, and cubed Eye of Round, pan-fried and then baked in our rich beef gravy until it reaches fork-tender perfection.

## Entrees (choice of 2 sides)

*\*served with dinner roll*

### Baked Steak \* \$15.99

Hand-trimmed, cut, and cubed Eye of Round, pan-fried and then baked in our rich beef gravy until it reaches fork-tender perfection.

### Roast Beef \* \$16.99

Oven roasted beef over white bread, smothered with our hearty beef gravy.

### Meatloaf \* \$16.99

A perfectly moist blend of beef, pork, celery and onion topped with a sweet tomato glaze baked to perfection. (Served with dinner roll)

### Creamed Chicken & Biscuits \$16.99

Slow roasted chicken with peas & carrots in a savory homemade gravy & accompanied by two homemade drop biscuits.

### Chicken & Noodles \* \$15.99

Homemade noodles & roasted chicken simmered in stock.

### Beef Brisket & Noodles \* \$16.99

Homemade noodles & beef brisket simmered in brisket au jus.

### Pulled Pork \$18.99

House rubbed, slow smoked over native hardwoods until moist & tender.

### Beef Brisket MARKET PRICE

House rubbed, slow smoked over.

### Sampler Platter MARKET PRICE

Beef Brisket & Pulled Pork

### Super Sampler Platter MARKET PRICE

Beef Brisket, Pulled Pork, Roast Beef & Meatloaf

## Sides

All sides: \$3.79

- Baked beans
- Buttered Sweet Corn GF
- Coleslaw GF
- Seasoned Green Beans GF
- Mashed Potatoes GF & Gravy  
(Potatoes are served with beef gravy unless otherwise requested)
- Broccoli Pasta Salad
- Kickin' Mac & Cheese
- Cottage Cheese GF
- Side Salad (add \$1.50) GF

## Soups

### French Onion

A rich, savory beef stock simmered with sauteed onions and Swiss cheese on the bottom. Served with seasoned croutons.

Cup: \$3.99 Bowl: \$5.99

### Homestead Soup

A traditional classic with fresh carrots, cabbage, onions, potatoes, garlic, and tomatoes slow simmered in chicken stock.

Cup: \$3.99 Bowl: \$5.99

*Ask Amy about our soup and dessert specials!*

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## Kid's Menu

- Dine in Only -  
12 years old and under

Roast Beef with 1 side .....	\$6.99
Chicken & Noodles with 1 side .....	\$6.75
Brisket & Noodles with 1 side .....	\$6.99
Meatloaf with 1 side .....	\$6.99

## Treasures by the Bottle

Scarlet Buckeye Soda	\$3.00
Cincinnati Royal Orange Soda	
Boylan Root Beer	
Boylan Cream Soda	
Flying Cauldron Butterscotch Beer N/A	
Peaches & Cream Soda	

## Beverages

Iced Tea - House Blend (Sweet or Unsweet)	
Fresh Squeezed Lemonade	
Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Sprite, Dr. Pepper Free Refills	\$3.00

## Hot Tea



True Blueberry, Cinnamon Apple Spice, Earl Grey, Vanilla Chai, Perfect Peach, Lemon Zinger	\$3.00
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## Coffee



Bell Farms Custom Blend by Two Roasting Joes. Available in Regular & Decaf	\$3.00
<i>(Retail bags available for purchase)</i>	

## Desserts

<b>Grandma Elsie's Cheesecake</b>	\$6.99
House made from an old family recipe. Your choice of Blueberry or Cherry topping.	

<b>Peanut Butter Pie</b>	\$4.99
House-made rich mixture of cream cheese, honey roasted peanuts, cream and dark chocolate shavings.	

<b>Banana Pudding</b>	\$4.99
Decadent pudding, bananas, and vanilla wafers.	

<b>Bread Pudding</b>	\$5.99
Traditional bread pudding made with butter, raisins, and vanilla, finished with a warm vanilla sauce.	

## Information:

- No outside food or drink is permitted (including drink flavorings)
- Restroom is located at the North side of the building (go to the sink and turn right)
- Handicap Accessible Entrance is located on the West side of the building
- Reservations are scheduled 1 hour and 45 minutes apart. If you have a reservation, please limit your stay to 1 hour and 15 minutes to accommodate the next party arriving.
- Interested in catering or large orders? We have a form available on our website! Just fill in the details and email us: [www.bellfarmschillicothe.com](http://www.bellfarmschillicothe.com)
- Most frequently asked question: Is Amy family? Yes, yes, she is...and she also came with the house!