

Main Street · Branford, CT GLUTEN FREE MENU

Before placing your order, please inform your server if a person in your party has a food allergy.

It is important for us to know about your allergies. Even though items are gluten free, we are not a gluten free kitchen; there is always a chance of cross contamination.

We have a gluten free dedicated fryer which also cooks our gluten free fries; however, not all fries are cooked in that fryer. Please tell us about your allergies so we can properly accommodate your dietary needs.

Here at Home, we have many items that are naturally gluten free unless specified.

*item = items that need to be removed

bold = alternatives

** = alossaru

Depending on the dish and dietary restriction, the kitchen needs extra time to properly prepare your meal. Thank you for understanding. If you have any questions or concerns, please ask to see the owner, Jared.

Glossary:

French Fries: Our fries are made in house, GF fryer used Soups & Sauces: Made in house, naturally GF

- ** Gluten free soy is always used
- ** Aleia's Gluten Free Bread Crumbs used for Fritters
- ** Plantain Crisps and Chips naturally GF
- ** Fried bread: GF bread and fryer used
- ** Designated fryer for all GF fried items (onions, fries, chicken tenders, fritters)
- ** GF Soy used
- ** GF flour/breading always used as a coating (fritters,onions)
- ** Corn tortillas: Naturally GF
- ** Pasta: GF pasta available and made to order
- ** Chicken Tenders: GF chicken tenders are substituted
- ** Blue Cheese/Gorgonzola: often uses wheat flour as a starting agent. Home cannot guarantee it is GF
- ** Gluten free panko used for Eggplant Fritters
- ** Gluten free toast available
- ** Cavatelli: DePuma's Pasta company from Milford, CT (dedicated GF facility)

www.HomeRestaurantCT.com







appetizers

Roasted Tomato Soup

Squash Bisque cup 8/ bowl 16

Chicken-Bacon-Ranch Wings served with a pico de gallo aioli 14

GF fryer

Roasted Acorn Squash with a honey brown butter sauce, fried sage

13

Esquites Bacon-Corn Dip served with tajin spiced plantain chips***

Eggplant Parm Fritters**
spicy marinara and grated imported parmesan

14

GF fruer

"Fried Dough" Chips * 17
with "Home"made marinara and herb whipped Liuzzi's ricotta cheese for dipping
*without chips / GF fried bread**

Cheese Board 20 hand selected specialty cheeses served with house-made accompaniments *without crostinis / GF toast points**

General Tso's Brussels Sprouts 15 topped with toasted sesame seeds and scallions **GF fryer**

HOMEmade Hummus 16

topped with smoked paprika and extra virgin olive oil served with grilled pita chips and carrots

*without pita chips / GF toast points***

Bowl of Fries 10
HOMEmade, hand cut French fries served with a trio of dipping sauces

GF fryer

"Home"-style mac & cheese

gluten free pasta available (made to order)

Spicy Buffalo Chicken **
topped with blue cheese **
*without blue cheese **GF fryer for chicken tenders**13 half/24 full

Shrimp MAC with a broccoli pesto

with a broccoli pesto topped with slow roasted cherry tomatoes 14 half/26 full Local Mushroom MAC

miso marinated trumpet, shitake and oyster mushrooms from Seacoast Mushrooms topped with pickled veggies 12 half/22 full

Burnt End MAC

cured and roasted pork shoulder, HOMEmade BBQ sauce and crispy fried onions 16.5 half/24 full

sandwiches & HOME-dogs

(served with your choice of salad or hand cut fries)

substitute side: cup of soup \$4-8, ½ mac and cheese \$7-11

wraps: (2) corn tortilla / sandwiches; bread (\$2) / dogs; hot dog bun (\$2) OR sandwich fillings can be served over a salad GF fryer for hand cut fries

The Home Burger* 23.5

boursin cheese, pecan wood smoked bacon, caramelized onion jam and sautéed mushrooms on a Schweid & Sons patty

King Trumpet Bahn mi Tacos 17

grilled Seacoast Mushrooms' king trumpet, cucumber salsa, Asian BBQ, pickled carrots and a kimchi aioli Asian BBO needs to be substituted for HOMEmade BBO

Bison French Onion Burger 28

Worcestershire reduction, roasted garlic aioli, gruyere cheese and clow cooked French onions

Broccoli and cheddar Grilled Cheese & Tomato Soup 19

shaved broccoli, extra sharp Vermont cheddar and a roasted broccoli spread on gluten free toast** served with a cup of roasted tomato soup

Turkey Burger Club 22

Monterey Jack cheese, bacon jam, confit cherry tomato spread and an avocado aioli on gluten free toast**

Cubano Muffuletta 23

Sliced pork loin ham, roasted pork shoulder, olive salad, gruyere cheese and a garlic aioli on gluten free toast**

Patty Melt* 21

New Haven style burger

Schweid & Sons patty smothered in our

"Home" made cheese sauce, with a smoked tomato aioli and fried red onions **

GF flour & fryer

HOME's Popeye-style Chicken Sandwich 18

crispy fried chicken** served with crisp HOME cured pickles and spicy mayonnaise on gluten free toast GF fryer for chicken tenders

HOME Dog 19

Certified Angus Beef® hot dog, "Home" made BBQ & cheese sauce, topped with fried onions** GF flour & fryer

"BLT" Dog 21

bacon wrapped all beef hot dog on a pretzel roll with a pico de gallo aioli and crispy fried kale GF fryer

salads

all salads can be ordered as an appetizer portion (with no protein) 9 house or Caesar salads also available for an app or to add a protein to it

Grilled Chicken Breast Salad

baby kale tossed in a blueberry-lemon vinaigrette, poached pear, port braised onions, crumbled blue cheese and HOMEmade lardons

Blackened Salmon Salad

cucumber salsa, pickled corn, black beans, confit tomatoes over chopped romaine lettuce with chipotle ranch served with plantain crisps***

Spinach Salad

topped with roasted beets, fried goat cheese** and candied pecans dressed in our honey-balsamic vinaigrette

17

*without fried goat cheese / crumbled goat cheese add salmon \$11 add chicken \$6 add shrimp \$12.5

Hanger Steak Salad

Caesar dressed grilled broccoli, shaved parmesan cheese, and anchovies

29

entrees available after 3pm

Honey-Miso glazed Salmon* over risotto with acorn squash, butternut puree, roasted carrots and kale 28

Duck n "Dumplings"

HOMEmade acorn squash infused ricotta gnocchi*, slow braised Maple Leaf Farms duck ragout, roasted vegetables and a parmesan cream sauce

32

*substitute GF Gnocchi

Broccolini Pesto Cavatelli

DePuma's Cavatelli pasta** tossed in a broccolini pesto cream sauce over an eggplant caponata spread topped with fried kale, pecorino romano and lemon rind

25

add shrimp/ add hanger steak/add salmon/add grilled chicken

Rosemary Garlic Marinated Hanger Steak*

topped with salsa criolla served with crispy parmesan potatoes and an Asian marinated mushroom salad

39

Brick Chicken Plate

Half of a roasted chicken over bacon braised kale and cheddar-broccoli mashed potatoes