

appetizers

Roasted Tomato Soup
cup 6/ bowl 12

Squash Bisque
cup 8/ bowl 16

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

Roasted Acorn Squash
with a honey brown butter sauce,
fried sage and pepitas
13

Eggplant Parm Fritters
spicy marinara and grated imported parmesan
14

“Fried Dough” Chips
with marinara & herb whipped ricotta cheese
15

Esquites Bacon-Corn Dip
served with tain spiced plantain chips
18

HOMEmade Hummus
topped with smoked paprika and extra virgin olive oil
served with grilled pita chips and carrots
14

Cheese Board
hand selected specialty cheeses
served with house-made accompaniments
18

Chicken Pot Pie Egg Rolls
slow roasted pulled chicken, mashed potato, celery,
onion and carrots served with gravy to dip
20

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

General Tso’s Brussels Sprouts
topped with toasted sesame seeds and scallions
15

HOMEmade Meatballs
smothered in our house-made marinara
served with garlic toast
17

HOME-style mac & cheese

Local Mushroom MAC
miso marinated trumpet, shitake and oyster mushrooms
from Seacoast Mushrooms topped with pickled veggies
10 half/20 full

Spicy Buffalo Chicken MAC
topped with blue cheese
11 half/22 full

Shrimp MAC
with a broccoli pesto topped with slow roasted cherry tomatoes
12 half/24 full

Burnt End MAC
cured and roasted pork shoulder, HOMEmade BBQ sauce and
crispy fried onions
11 half/22 full

Please inform your server of any food allergies
prior to ordering

sandwiches
& HOMEstyle dogs

served with your choice of salad or hand cut fries,
substitute side: cup of soup \$4-8
½ mac and cheese \$7-11

The Home Burger*
boursin cheese, pecan wood smoked bacon,
caramelized onion jam and sautéed mushrooms
on a *Schweid & Sons* patty & a brioche bun
21.5

King Trumpet Bahn mi Tacos
grilled Seacoast Mushrooms’ king trumpet,
cucumber salsa, Asian BBQ, pickled carrots
and a kimchi aioli
17

Bison French Onion Burger*
on a sesame bun with a Worcestershire reduction,
roasted garlic aioli, gruyere cheese
and slow cooked French onions
26

Broccoli and Cheddar Grilled Cheese
& Tomato Soup
shaved broccoli, extra sharp Vermont cheddar
and a roasted broccoli spread on white bread
served with a cup of tomato soup
17

Patty Melt*
New Haven style burger
Schweid & Sons patty smothered in our
HOMEmade cheese sauce, with a smoked tomato aioli
and fried red onions on rye toast
19

Turkey Burger Club
Monterey Jack cheese, bacon jam, confit cherry
tomato spread and an avocado aioli on a brioche roll
20

Cubano Muffuletta
sliced pork loin ham, roasted pork shoulder, olive
salad, gruyere cheese and a garlic aioli
on a sesame seed bun
21

HOME’s Popeye-style Chicken Sandwich
crispy fried chicken served with crisp HOME cured pickles
and spicy mayo on a warm & toasted buttery brioche bun
16

HOME Dog
all beef hot dog, HOMEmade BBQ
& cheese sauce, topped with fried onions
on a pretzel roll
17

“BLT” Dog
bacon wrapped all beef hot dog on a pretzel roll
with a pico de gallo aioli and crispy fried kale
18

* Thoroughly cooking meats, poultry, seafood, shellfish,
or eggs reduces the risk of food borne illness

salads

all salads can be ordered as an appetizer portion (with no protein)

9

house 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*

26

Blackened Salmon Salad

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

27

Spinach Salad

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

17

Hanger Steak Salad

*Caesar dressed grilled broccoli, shaved parmesan cheese,
garlic-lemon bread crumbs and anchovies*

29

entrees

*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

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

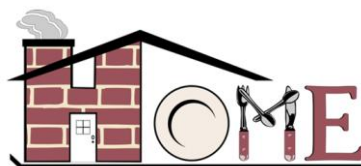
Brick Chicken Plate

*half of a roasted chicken over bacon braised kale and cheddar-broccoli mashed potatoes
served with a black pepper biscuit*

27

*HOMEmade focaccia bread and EVOO
available upon request*

3



1114 Main Street · Branford, CT

www.HomeRestaurantCT.com