

appetizers

Roasted Tomato Soup

cup 6/ bowl 12

Portuguese Chowder

clams, sausage, peppers, onions and white beans  
topped with croutons and Allemande sauce

cup 9/ bowl 18

Pickle Wings

pickle brined wings, fried pickles and hot cherry peppers  
served with a Maple-Chipotle Ranch Dip

16

Bacon Ranch Deviled Eggs

buttermilk ranch infused egg yolk,  
topped with bacon bits and fried onions

13

Eggplant Parm Fritters

spicy marinara and grated imported parmesan

14

“Fried Dough” Chips

with marinara & herb whipped ricotta cheese

15

Reuben Crab Cakes

rye crusted crab cakes served over a cajun remoulade  
and a tangy slaw

19

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

“Egg Roll” Flatbread

cauliflower pizza crust topped with maple sausage,  
muenster cheese, sweet and spicy aioli, an Asian slaw,  
sesame seeds and crispy wontons strips

22

Fried Green Tomatillos

over a tomato jam with fresh mint and arugula

16

Grilled Summer Skewers

grilled watermelon and Halloumi cheese  
with a zucchini pesto, toasted hazelnuts & grilled pita bread

18

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

Succotash MAC

roasted corn, poblano peppers and zucchini  
topped with a fresh cherry tomato salad

9 half/ 18 full

Spicy Buffalo Chicken MAC

topped with blue cheese

10 half/ 20 full

Crab Rangoon MAC

lump crab meat in a cream cheese sauce  
topped with wonton crisps and a sweet chili sauce

12.5 half/ 25 full

“Jalapeno Popper” MAC

creamy jalapeno popper cheese sauce and bacon  
topped with panko bread crumbs and torched cheddar cheese

10 half/ 20 full

appetizers

The Home Burger\*

boursin cheese, pecan wood smoked bacon,  
caramelized onion jam and sautéed mushrooms  
on a *Certified Angus Beef*® patty & a brioche bun

20.5

Eggplant “Caponata” Sandwich

fried eggplant, arugula, fresh mozzarella, fried onions  
and a balsamic-tomato spread  
on HOMEmade kalamata olive focaccia bread

17

Thai Salmon Wrap

Thai peanut sauced salmon with arugula  
and a soy-ginger cabbage & pickled carrot slaw

21

Summer Grilled Cheese & Tomato Soup

lemon infused goat cheese, grilled zucchini,  
hazelnut pesto and Muenster cheese on white bread  
served with a cup of tomato soup

16

Patty Melt\*

New Haven style burger  
*Certified Angus Beef*® patty smothered in our  
HOMEmade cheese sauce, with a smoked tomato aioli  
and fried red onions on rye toast

18

Elote Turkey Burger

with cheddar cheese, romaine lettuce, roasted corn  
and a creamy jalapeno spread on a brioche roll

18

Crab Cake Club

HOMEmade crab cakes with an old bay mayo, lettuce,  
tomatoes and bacon on a country white toast

23

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

*Certified Angus Beef*® hot dog, HOMEmade BBQ  
& cheese sauce, topped with fried onions  
on a *Tom Cat Bakery* pretzel roll

17

“Sausage & Peppers” Dog

*Certified Angus Beef*® hot dog sliced and  
tossed with roasted peppers and onions  
on a *Tom Cat Bakery* pretzel roll  
with fresh mozzarella and a smoked tomato aioli

19

Please inform your server of any food allergies  
prior to ordering

\* 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

Mediterranean Salmon Salad\*

Blackened Faroe Island Salmon over an artichoke hummus, arugula and a cucumber  
cherry tomato and kalamata olive salad tossed in a cucumber tzatziki dressing  
topped with crumbled feta cheese and pita croutons  
28

Yellowfin Tuna Salad Salad

a scoop of tuna salad made with Ahi tuna, sweet & smokey aioli, cherry peppers, celery  
and red onion over chopped romaine lettuce, grilled zucchini, pickled cauliflower,  
pico de gallo and garbanzo beans  
27  
substitute seared Ahi Tuna Steak +5

Spinach Salad

topped with roasted beets, fried goat cheese and candied walnuts  
dressed in our honey-balsamic vinaigrette  
17

Grilled Chicken Breast Asian Salad

mixed greens tossed with quinoa, edamame, cabbage and pickled carrots  
with a soy-ginger vinaigrette topped with chopped hazelnuts  
26

entrees

Crab Risotto

creamy tomato and saffron Arborio rice with lump crab and peas  
topped with cherry tomatoes, fresh mozzarella and basil  
28

Stuffed Eggplant

half a roasted eggplant stuffed with sweet Italian sausage, zucchini, tomatoes, rice,  
cauliflower and chickpeas topped with torched mozzarella cheese  
served with fresh arugula and a white bean spread  
29

Summer Grill Out Pork Tenderloin

pork tenderloin smothered in a blackberry BBQ sauce  
served with a roasted corn-poblano potato salad  
and a mix of grilled zucchini, watermelon and cherry tomatoes  
32

Mexican Street Corn Cavatelli

DePuma’s Cavatelli pasta tossed in a jalapeno cream sauce  
with roasted corn topped with fresh cilantro, blackened bread crumbs & cotija cheese  
25

Sesame Crusted Ahi Tuna

served over a quinoa, kale and edamame salad, HOMEmade cucumber zoodles  
and a peanut sauce topped with crispy wonton strips  
33

Grilled Petite Filet

6oz Filet Mignon topped with a garlic and herb compound butter served with loaded  
baked cauliflower topped with cheddar cheese, crumbled bacon  
and a blue cheese-ranch drizzle  
42  
add three shrimp 10/ add a crab cake 6/ add spinach 3/ add frites 4

HOMEmade focaccia bread and EVOO  
available upon request  
3