

appetizers

Roasted Tomato Soup (2012)
cup 5/ bowl 9

Sweet Potato & Apple Bisque (2013)
cup 6/ bowl 12

Pork Belly Poutine (2012)
hand cut fries topped with crispy pork belly, VT cheddar
cheese curds, pickled hot cherry peppers and onions,
and a bourbon gravy
18

Eggplant Parm Fritters (new)
with a spicy marinara and grated imported parmesan
14

Mexican Carnita Patties (2018)
stuffed with cumin-coriander spiced pulled pork, rice
and black beans with a tomatillo salsa and crema
16

“Fried Dough” Chips (2014)
with marinara and herb whipped Liuzzi’s ricotta cheese
12.5

Smokey Mussels (new)
PEI mussels in a smoked cream, white wine broth
served with HOMEMade focaccia garlic toast
17

Cheese Board (2012)
hand selected specialty cheeses
served with house-made accompaniments
15

Baked Ricotta (2013-2018)
whipped Liuzzi’s ricotta served with garlic bread sticks
flavor changes regularly
16

HOMEMade Hummus (2013)
topped with smoked paprika and extra virgin olive oil
served with grilled pita chips and carrots
12

Bowl of Fries (2012)
hand cut HOMEMade French fries
served with a trio of dipping sauces
8

General Tso’s Brussels Sprouts (2015)
topped with toasted sesame seeds and scallions
12

HOMEMade Meatballs (2012)
smothered in our house-made marinara
served with garlic toast
14

DLT Tacos (2019)
HOMEMade duck bacon with pico de gallo, shredded
cheese, pickled red onion, and a basil & sage aioli
17

HOMEstyle mac & cheese

Baked Stuffed Shrimp Mac (2018)
shrimp and fresh arugula mac and cheese
topped with a HOMEMade seafood stuffing
11 half/22 full

Spicy Buffalo Chicken (2012)
topped with blue cheese
7.5 half/15 full

Beef & Broccoli Mac (new)
hoisin glazed shredded beef with broccoli, peppers & onions
8 half/16 full

Meatball Parm Mac (2014)
HOMEMade meatballs and marinara topped with mozzarella
9 half/18 full

Chicken & Waffle Mac (2016)
“Home”made Cajun cheese sauce and crispy fried chicken
topped with crumbled Ashley’s waffle cones
and brûlèed maple sugar
8 half/16 full

Margherita Mac (2012)
garlic marinated tomatoes, fresh mozzarella and basil
7 half/14 full

sandwiches

&

HOMEstyle dogs

served with your choice of salad or hand cut fries,
substitute side: cup of soup \$2-6
½ mac and cheese \$5-9

The Home Burger* (2012)
boursin cheese, pecan wood smoked bacon,
caramelized onion jam and sautéed mushrooms
on a *Certified Angus Beef*® patty & a brioche bun
15

Korean Salmon Wrap (2013)
hoisin glazed salmon with HOMEMade spicy kimchi,
arugula and a sesame aioli
17

Turkey Burger Au Poivre (2015)
peppercorn encrusted turkey burger with crispy onions
and a cognac gravy on brioche toast
14

Eggplant “Falafel” Wrap (new)
crispy eggplant, roasted peppers, fresh mozzarella, arugula
and a lime-Tahini sauce in a wrap
15

French Onion Grilled Cheese
& Tomato Soup (2016)

melted onion medley and caramelized onion jam
with Swiss and Havarti cheese on sourdough toast
served with a cup of roasted tomato soup
14

Spicy Turkey Burger (2012)
with hot cherry peppers, spinach, fresh mozzarella,
and an herb mayo on HOMEMade focaccia bread
15

Pork Belly Reuben (2014)
slow roasted pork belly on rye toast with Swiss cheese,
1000 island dressing and a HOMEMade fennel “sauerkraut”
16

Patty Melt* (2012)
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
14

Shrimp Wrap (new)
with romaine, pickled onions, chopped tomatoes
and a tomatillo salsa
18

HOME’s Popeye-style Chicken Sandwich (2020)
Grilled or Crispy served with crisp HOME cured pickles and spicy
mayonnaise on a warm and toasted buttery brioche bun
14

HOME Dog (2014)
Certified Angus Beef® hot dog, HOMEMade BBQ & cheese
sauce, topped with fried onions on a pretzel roll
13

Chili Cheese Dog (new)
Certified Angus Beef® hot dog topped with shredded
cheddar, HOMEMade beef chili, relish, and raw red onion
16

Giant Pig in a Blanket (2018)
Certified Angus Beef® hot dog rolled in puff pastry with
Havarti cheese and hot cherry peppers topped with an herb
mayo served over chopped romaine lettuce, corn,
pico de gallo and pickle chips
15

* 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) 6.5

Blackened Faroe Island Salmon (new)*

kale tossed in a sesame-citrus dressing with roasted eggplant, peppers, toasted pumpkin seeds, goat cheese, castelvetro olives, and spiced barley

18

Grilled Chicken & Sweet Potato Pie Salad (new)

roasted sweet potatoes, candied hazelnuts and arugula laced with a spiced orange fluff vinaigrette

17

Seared Scallop Salad (new)*

mixed greens with apples, pickled red onions and crispy pork belly with a General Tso's Vinaigrette

21

Spinach Salad (2012)

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

13

entrees

Beet Risotto (2013)

Arborio rice tossed with roasted beets topped with crumbled goat cheese, toasted hazelnuts and fresh arugula

20

*Cajun Dusted Salmon**

over DePuma's Cavatelli pasta tossed with green peas, "Home"made duck bacon, egg, cracked black pepper, and imported parmigiano-reggiano (2017)

28

Steak and Cheese Nachos (new)

HOMEmade corn chips with thinly shaved Certified Angus Beef® steak, cheddar & Havarti cheese, peppers & onions topped with pico de gallo and shredded lettuce served with a buffalo spiced sour cream

24

Curry Coconut Shrimp (2014)

lemongrass scented rice, broccoli, peppers and onions in a coconut curry sauce topped with a fresh apple slaw

27

Roasted Duck Breast (new)*

served with a sweet potato, pork belly and kale hash, toasted pumpkin seeds and a soy-cider reduction

30

Pulled Pork Cavatelli (new)

Depuma's Cavatelli pasta tossed with apple cider braised pulled pork, cheddar cheese curds, peppers and onions

26

Scallops (new)*

with an eggplant, fennel and carrot hash and sweet potato puree topped with an olive-fennel-orange salad

29

Beef Chili "Shepard's Pie" (new)

HOMEmade Certified Angus Beef® chili ragu baked with cheddar and jalapeno mashed potatoes topped with sour cream and fresh herbs

24