



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*

*** = glossary*

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

- ** Aleia's Gluten Free Bread Crumbs used for Fritters, crumbles and panko
- ** Fried bread: GF bread and fryer used
- ** Designated fryer for all GF fried items (onions, fries, chicken tenders)
- ** Gnocchi: made in house, naturally GF
- ** GF flour/breading always used as a coating (onions)
- ** Corn tortillas: Naturally GF
- ** Pasta: GF pasta available and made to order
- ** Chicken Tenders: Coleman's GF chicken tenders are always used
- ** Blue Cheese/Gorgonzola: often uses wheat flour as a starting agent. *Home* cannot guarantee it is GF
- ** Gluten free panko and flour for fried items (Fried green tomatoes and pork cutlet)
- ** Cornbread: made in house, naturally GF
- ** Gluten free toast available
- ** Cavatelli: DePuma's Pasta company from Milford, CT (dedicated GF facility)
- ** Mini Teriyaki Meatballs: made in house, naturally GF
- ** Cod Cakes: made in house, naturally GF
- ** Quinoa, naturally GF
- ** Pork Cutlet can be substituted to a cutlet with GF breading

www.HomeRestaurantCT.com



appetizers

Roasted Tomato Soup (2012)
cup 5/ bowl 9

Coconut Curry Mussel Chowder
cup 7/ bowl 14

Eggplant Parm Fritters**

14

GF fryer

Mini Teriyaki Meatball** Platter 18

with bibb lettuce, pickled carrots and a cabbage-ginger slaw

“Fried Dough” Chips 14.5

with “Home”made marinara and herb whipped Liuzzi’s ricotta cheese for dipping

without chips / GF fried bread*

Nashville Hot Chicken Wings 15

served with Texas Slaw and a cornbread crumble**

GF fryer

Cheese Board 18

hand selected specialty cheeses served with house-made accompaniments

without crostinis / GF toast points*

Cod Cakes 14

with a shaved asparagus and jicama slaw and a cajun remoulade

General Tso’s Brussels Sprouts 13

topped with toasted sesame seeds and scallions

GF fryer

HOMEmade Hummus 15

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 8

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

10 half/18 full

The Big Mac MAC

mac & cheese tossed with ground beef, onions and pickles topped with shredded lettuce, sesame seeds & special sauce

11 half/20 full

Roasted Vegetable MAC

carrots, bell peppers, eggplant and chickpeas

topped with torched brie cheese

10 half/18 full

Mussel Rockefeller MAC

PEI mussels and spinach mac & cheese topped with lemon-parmesan panko**

12 half/22 full

sandwiches & HOME-dogs

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

substitute side: cup of soup \$2-5, ½ mac and cheese \$5-8

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* 18

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

Shrimp Po' Boy 19

pan fried shrimp with pico de gallo, bibb lettuce, coleslaw and a Sriracha tartar sauce
served as 2 tacos unless otherwise specified

Grilled Turkey Burger 17

with cheddar cheese, baby kale, pickled red onions and a peach chutney

Fish Cake Wrap 16

HOMEmade cod cakes** with general tso's sauce, pickled carrots and shredded cabbage
served as 2 tacos unless otherwise specified

“Baked Brie” Grilled Cheese 17

& Tomato Soup

gluten free toast** stuffed with arugula, brie cheese and fresh raspberries served with a cup of roasted tomato soup

Pork Milanese Sandwich 19

Prime pork cutlet** with spinach, muenster cheese, roasted red peppers and a lemon aioli

Eggplant Sandwich 17

eggplant fritters** with pickled red onions, arugula, pomegranate molasses and a white bean spread

Patty Melt* 16

New Haven style burger

Certified Angus Beef® patty smothered in our

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

GF flour & fryer

Curry Chicken Salad Wrap 15

curry dressed shredded chicken with apples, raspberries, bibb lettuce and candied jalapenos
served as 2 tacos unless otherwise specified

HOME's Popeye-style Chicken Sandwich 16

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

HOME Dog (2014) 15

Certified Angus Beef® hot dog, “Home”made BBQ & cheese sauce, topped with fried onions**

GF flour & fryer

The Tennessee Dog 18

Certified Angus Beef® hot dog split and stuffed with Nashville Hot sauced French fries**, coleslaw and pickles
GF fryer

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

salads

all salads can be ordered as an appetizer portion (with no protein) 7.5

Grilled Chicken Quinoa Salad 20

quinoa** mixed with granny smith apples, bell peppers, arugula and a coconut-lime vinaigrette topped with fresh raspberries

Salmon Street Corn Salad* 22

chili dusted Faroe Island salmon over a kale & romaine mixture tossed in a spicy elote dressing topped with roasted corn, crumbled cotija cheese and cornbread** croutons

Blackened Shrimp Salad 24

mixed greens with a pistachio-citrus vinaigrette topped with peaches, pickled carrots and a pistachio-panko** crumble

Spinach Salad 13

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

without fried goat cheese / **crumbled goat cheese*

add salmon \$12 add chicken \$5 add shrimp \$11

entrees

*HOMEmade Ricotta & Potato Gnocchi***

*with sausage, asparagus, tomatoes and peppers tossed in a roasted pepper cream sauce topped with a lemon breadcrumb crumble***

26

*12oz Bone In Pork Chop**

served with an orange, baby kale and raspberry salad, a charred eggplant puree and a pomegranate molasses drizzle

28

Limoncello Seafood Risotto

*creamy Arborio rice with limoncello, shrimp and mussels topped with a pistachio dukkah***

24

*Roasted Duck Breast**

with a spiced peach sauce, HOMEmade cornbread, asparagus and a corn-jalapeno-peach salad

32

*Seared Scallops**

*served with a citrus carrot puree, sauteed beets and cabbage topped with quinoa** granola and a carrot-jicama slaw*

34

*Eggplant Cavatelli***

*Depuma's Cavatelli pasta** tossed in an eggplant cream sauce with roasted vegetables and chickpeas topped with fresh basil and parmesan cheese*

23

Miso Marinated Cod

over lemongrass scented jasmine rice with a ginger butter sauce topped with a lime-ginger slaw

25