

appetizers

Roasted Tomato Soup

cup 6/ bowl 11

Charred Salmon Chowder

with corn, potatoes, tomato and bacon
cup 10/ bowl 18

Citrus Fireball Glazed Wings

served with a ranch dipping sauce
14

“Filet-O-Fish” Bao

cod fritters, tartar sauce, American cheese, steamed buns
19

Eggplant Parm Fritters

spicy marinara and grated imported parmesan
14

“Fried Dough” Chips

with marinara & herb whipped ricotta cheese
13

Shrimp Rangoon Empanadas

served with a mango duck sauce
18

HOMEmade Hummus

topped with smoked paprika and extra virgin olive oil
served with grilled pita chips and carrots
13

Cheese Board

hand selected specialty cheeses
served with house-made accompaniments
16

Maple Sausage Flatbread

HOMEmade maple sausage, onion jam and smoked
mozzarella on a cauliflower crust topped with arugula
and a roasted corn-blueberry salsa
22

Greek Style Guacamole

topped with kalamata olives, garlic marinated tomatoes,
crumbled feta, arugula and a balsamic reduction
18

Bowl of Fries

hand cut HOMEmade French fries
served with a trio of dipping sauces
9

General Tso’s Brussels Sprouts

topped with toasted sesame seeds and scallions
14

HOMEmade Meatballs

smothered in our house-made marinara
served with garlic toast
15

HOME-style mac & cheese

Shrimp Bisque MAC

with sherry wine stewed tomatoes
topped with a bacon bread crumbs
12 half/24 full

Spicy Buffalo Chicken MAC

topped with blue cheese
9 half/18 full

Biscuit & Gravy MAC

mac and cheese tossed with a creamy maple sausage gravy
topped with buttermilk biscuit crumble and pickled veggies
11 half/22 full

Elote MAC

roasted corn and cajun spices
topped with cotija cheese and an elote sauce drizzle
8.5 half/17 full



sandwiches & HOMEstyle dogs

served with your choice of salad or hand cut
fries,

substitute side: cup of soup \$4-8
½ mac and cheese \$5-10

The Home Burger*

boursin cheese, pecan wood smoked bacon,
caramelized onion jam and sautéed mushrooms
on a *Certified Angus Beef*® patty & a brioche bun
19

Korean Fried Rice Wrap

vegetable fried rice in a wrap with mashed avocado,
spicy candied peanuts, spinach
and a gochujang mayo
16

Ahi Tuna Melt

HOMEmade yellowfin tuna salad with arugula,
cheddar cheese and potato chips on Rye bread
21

KT’s Grilled Cheese & Tomato Soup

cheddar, smoked mozzarella, arugula, pico de gallo
and honey balsamic on country white bread
served with a cup of tomato soup
15

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
17

Turkey Burger

on a Brioche bun with goat cheese, spinach,
candied bacon and a citrus-blueberry spread
18

Shrimp Salad Wrap

sweet chili mayo dressed shrimp salad
with pickled carrots, mango and romaine lettuce
in a wrap
21

Meat Lover’s Pizza Sandwich

HOMEmade pepperoni-cheddar crisped focaccia bread
stuffed with bacon, meatballs, pepperoni,
smoked mozzarella and marinara sauce
20

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
14.5

HOMe Dog

Certified Angus Beef® hot dog, HOMEmade BBQ
& cheese sauce, topped with fried onions
on a pretzel roll
16

Maple Bacon Dog

Certified Angus Beef® hot dog on a pretzel roll
with cayenne candied pecan wood smoked bacon
and a maple aioli
17

* 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) 7.5*



Shrimp Street Corn Caesar

*Chef Lauren's famous street corn caesar salad
chili dusted shrimp over a mix of romaine and baby kale
dressed with a spicy caesar dressing topped with roasted corn, cotija cheese
and buttermilk croutons*
26

*Curry dusted Yellowfin Tuna Salad**

*mixed greens tossed in a sweet chili dressing topped with an Asian style zucchini and
apple salsa, pico de gallo and cayenne-candied peanuts*
27

Spinach Salad

*topped with roasted beets, fried goat cheese and candied walnuts
dressed in our honey-balsamic vinaigrette*
15

*Blackened Salmon Salad**

*spinach tossed in an Alabama White Sauce with a citrus avocado mash,
fresh mango and pickled carrots*
26

Grilled Chicken Breast Salad

*baby kale laced with a creamy smoked tomato dressing topped with olives,
eggplant ribbons, shredded parmesan cheese, a balsamic reduction
and pepperoni spiced bread crumbs*
25

entrees

Curry Toasted Farro Risotto

*Farro and Arborio rice in a creamy coconut milk-curry sauce with charred zucchini
topped with fresh cilantro and a pickled zucchini-apple salsa*
23

"Fish & Chips" Gnocchi

*butter poached Cod with lightly fried HOME made potato gnocchi served with mashed
peas and a malt vinegar cream sauce topped with a caper relish*
29

Grilled Prime Pork Ribeye

*Over a creamy parsnip puree with roasted peppers, onions and parsnips
and an orange-blueberry reduction*
34

"Gavadeels"

*DePuma's Cavatelli pasta tossed in a pepperoni and olive ragu
topped with eggplant ribbons and shredded imported parmigiano reggiano*
26
add a pork cutlet 12

Coconut Fried Shrimp

served over mango fried rice topped with a Thai chili drizzle and toasted sesame seeds
30

*HOME made focaccia bread and EVOO
available upon request*