

appetizers

Roasted Tomato Soup

cup 6/ bowl 12

Sweet Potato Bisque

cup 8/ bowl 16

HOME's Chili

ground beef & pork with black beans, peppers and onions topped with a taco seasoned crema and corn chips

cup 9.5/ bowl 18

Reverse Chicken Wings

tossed in blue cheese cream sauce served with a buffalo dipping sauce

14

Caesar Style Deviled Eggs

classic Caesar seasoned egg yolk, topped with crispy parmesan and anchovy

12

Eggplant Parm Fritters

spicy marinara and grated imported parmesan

14

"Fried Dough" Chips

with marinara & herb whipped ricotta cheese

13

Shepard's Pie Eggrolls

stuffed with sausage, ground beef, vegetables, mashed potato and cheddar cheese served with an Alabama White Sauce to dip

20

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

"Charcuterie" Flatbread

mozzarella, brie and a fig jam on a cauliflower crust topped with arugula, apples, pickled cranberries and a red wine syrup reduction

21

add crispy chorizo 3/blackened shrimp 12.5/chili spiced chicken 6

Sweet Potato Pie Whipped Feta

feta with sweet potato puree topped with torched marshmallows & candied walnuts served with HOMEmade focaccia

16

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

Winter Veggie MAC

asparagus, mushrooms, tomatoes and a broccoli rabe puree

8.5 half/ 17 full

Spicy Buffalo Chicken MAC

topped with blue cheese

9 half/ 18 full

"Frito Pie" MAC

chili seasoned ground pork and beef topped with Fritos, pico de gallo and a lime sour cream

11.5 half/ 23 full

Clams Casino MAC

chopped clams, cherry peppers & bacon topped with panko bread crumbs

11 half/ 22 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 \$7-11

The Home Burger*

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

19.5

Black Bean Veggie Wrap

HOMEmade black bean patty with pickled peppers, spinach, feta and a honey-mustard hummus spread

16

Roast Pork Hoagie

Philly style thinly sliced slow roast pork, broccoli rabe, sharp provolone and a cognac gravy on a sub roll

21

Grilled Cheese & Tomato Soup

red wine infused goat cheese, muenster cheese and granny smith apples 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

with cheddar cheese, arugula, white bbq sauce and a cranberry chutney on HOMEmade focaccia

18

"Shrimp & Grits" Burger

HOMEmade shrimp and grit style burger with crispy andouille, chipotle aioli and a red cabbage Texas slaw on a brioche 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

14.5

HOME Dog

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

16

Au Poivre Dog

Certified Angus Beef® hot dog on a pretzel roll with a brandy-peppercorn gravy, pickled asparagus and HOMEmade salt & vinegar potato crisps

17

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) 7.5*



Salmon & Barley Salad

*Faroe Island Salmon over arugula tossed in a sesame-honey mustard dressing
with a warm barley-chorizo-tomato salad topped with crumbled feta cheese*

26

*Chili spiced Yellowfin Tuna Salad**

*baby kale tossed in a cranberry dressing topped with roasted sweet potatoes,
chopped asparagus and pumpkin seeds*

27

Spinach Salad

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

15

Blackened Chicken Breast “Wedge” Salad

*chopped romaine mixed with baby kale tossed in a creamy gorgonzola dressing
topped with crumbled bacon, garlic marinated tomatoes and pickled peppers*

25

entrees

Sweet Potato Risotto

*sweet potato infused Arborio rice with roasted sweet potatoes
topped with pumpkin seeds, pickled cranberries and a blackened crema drizzle*

23

“Manhattan Clam Chowder” Gnocchi

*HOMEmade potato gnocchi tossed in a tomato-based chowder bisque sauce
with chopped clams, celery, onions and peppers
topped with crispy crumbled bacon*

28

Grilled Pork Tenderloin

*served over creamy sweet potato mash and roasted asparagus
with an apple cider-Fireball whiskey sauce*

31

Sausage & Broccoli Rabe Cavatelli

*DePuma’s Cavatelli pasta tossed in a broccoli rabe pesto cream sauce
with crumbled sweet Italian sausage
topped with chopped tomatoes and extra sharp provolone*

27

Ahi Tuna

*Worcestershire dusted ahi tuna with a Cajun butter sauce
over toasted barley, peppers, onions, tomatoes and andouille
topped with pickled peppers and fresh arugula*

32

Buffalo Petite Steak Frites

*6oz Filet Mignon smothered in a gorgonzola-bourbon cream sauce served
with buffalo tossed steak fries*

39

add three shrimp 10/add spinach 2/add asparagus 5

*HOMEmade focaccia bread and EVOO
available upon request*

2