



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

** Corn Chips/Fritos are naturally GF

** Gluten free soy is always used

** Aleia's Gluten Free Bread Crumbs used for Fritters, crumbles and panko

** Fried bread: GF bread and fryer used

** Flatbread crust naturally GF

** Designated fryer for all GF fried items (onions, fries, chicken tenders, eggplant ribbons, fritters)

** Black Bean Patty made in house, naturally GF

** All gravy's thickened with GF flour

** Gnocchi: made in house, naturally GF

** GF Soy used

** GF flour/breading always used as a coating (eggplant ribbons, onions)

** Corn tortillas: Naturally GF

** Pasta: GF pasta available and made to order

** Chicken Tenders: GF chicken tenders are substituted

** Blue Cheese/Gorgonzola: often uses wheat flour as a starting agent. *Home* cannot guarantee it is GF

** Gluten free panko used for Eggplant Fritters

** Gluten free toast available

** Cavatelli: DePuma's Pasta company from Milford, CT (dedicated GF facility)

** Wenzel Hot Sauce is GF

www.HomeRestaurantCT.com



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 ranch dressing, served with a buffalo dipping sauce

14

GF fryer

Caesar Style Deviled Eggs

classic Caesar seasoned egg yolk topped with crispy parmesan and anchovy

12

Eggplant Parm Fritters**

14

GF fryer

"Fried Dough" Chips* 15

with "Home"made marinara and herb whipped Liuzzi's ricotta cheese for dipping

without chips / GF fried bread*

Cheese Board 18

hand selected specialty cheeses served with house-made accompaniments

without crostinis / GF toast points*

"Charcuterie" Flatbread** 21

mozzarella, brie and a fig jam on a cauliflower crust** topped with arugula, apples, pickled cranberries

and a red wine syrup

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

General Tso's Brussels Sprouts 14

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*

Sweet Potato Pie Whipped Feta 18

feta with a sweet potato puree topped with torched marshmallows and candied walnuts

served with gluten free toast

Bowl of Fries 9

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

11 half/20 full

Winter Veggie MAC

asparagus, mushrooms, tomatoes

and a broccoli rabe puree

10.5 half/19 full

"Frito Pie" MAC

chili seasoned ground pork and beef

topped with pico de gallo, a lime sour cream and Fritos**

13.5 half/25 full

Clams Casino MAC

chopped clams, cherry peppers & bacon

topped with panko bread crumbs**

14 half/26 full

sandwiches & HOME-dogs

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

substitute side: cup of soup \$4-8, ½ mac and cheese \$7-11

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* 21.5

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

Black Bean Veggie Wrap 16

HOMEmade black bean patty** with pickled peppers, spinach, feta and a honey-mustard hummus spread ***served as 2 tacos unless otherwise specified***

Roasted Pork Sandwich 23

thinly sliced slow roasted pork, broccoli rabe, sharp provolone and a cognac gravy on toast**

Grilled Cheese & Tomato Soup 17

red wine infused goat cheese, muenster cheese and granny smith apples on gluten free toast** served with a cup of roasted tomato soup

Turkey Burger 20

with cheddar cheese, arugula, white bbq sauce and a cranberry chutney on gluten free toast**

“Shrimp & Grits” 23

HOMEmade shrimp and grits style burger with crispy andouille, chipotle aioli and a red cabbage Texas slaw on gluten free toast**

Patty Melt* 19

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

HOME’s Popeye-style Chicken Sandwich 16.5

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

GF fryer for chicken tenders

HOME Dog 18

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

GF flour & fryer

Au Poivre Dog 19

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

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salads

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

Salmon Salad 26

Faroe Island Salmon over arugula tossed in a sesame-honey mustard dressing with a warm crumbled black bean-rice patty, tomatoes and chorizo topped with feta cheese

Chili spiced Yellowfin Tuna Salad* 27

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

Blackened Chicken Breast "Wedge" Salad 25

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

Spinach Salad 15

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 \$11 add chicken \$6 add shrimp \$12.5 add seared Ahi Tuna \$14

entrees

"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

Sweet Potato Risotto

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

23

add salmon \$11 add chicken \$6 add shrimp \$12.5 add seared Ahi Tuna \$14

Grilled Pork Tenderloin

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

26

Ahi Tuna

Worcestershire dusted ahi Tuna with a Cajun butter sauce over sweet potato mash with chorizo, celery, peppers and onions topped with pickled peppers and fresh arugula

32

Buffalo Petite Steak Frites

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

39

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