

BRUNCH FROM HOME

STARTERS

CHICKEN & PANCAKES / \$21

mini johnnycakes with popcorn chicken, jalapeno and raspberry infused maple syrup

BISCUITS AND GRAVY / \$16

HOMEmade biscuits, maple-sage sausage, traditional gravy and house made pickles

HOMEMADE DOUGHNUTS / \$14

four mini cake style doughnuts

TATER TOT FRITTERS / \$14

served with an Alabama white sauce

ROASTED TOMATO SOUP / CUP \$6 BOWL \$12

PORTUGUESE CHOWDER / CUP \$9 BOWL \$18

BACON RANCH DEVEILED EGGS / \$13

buttermilk ranch infused egg yolk, topped with bacon bits and fried onions

BOWL OF FRIES / \$10

served with a trio of dipping sauces

GENERAL TSO'S BRUSSELS SPROUTS / \$15

GRILLED SUMMER SKEWERS / \$18

grilled watermelon and Halloumi cheese with a zucchini pesto, toasted hazelnuts & grilled pita bread

SANDWICH

sandwiches served with fries, salad or hashbrown casserole

BREAKFAST POPEYE'S SANDWICH/ \$21

crispy fried chicken with crisp HOME cured pickles, bacon, spicy mayo and a fried egg on a buttered brioche bun

THE HOMEWICH / \$18.5

folded herb studded scrambled eggs, bacon and havarti served on an english muffin

ELOTE TURKEY BURGER / \$18

with cheddar cheese, romaine lettuce, roasted corn and a creamy jalapeno spread on a brioche roll

THE HOME HOT DOG / \$17

HOMEmade BBQ and cheese sauce with fried onions on a pretzel roll

GRILLED CHEESE & TOMATO SOUP / \$16

lemon infused goat cheese, grilled zucchini, hazelnut pesto and Muenster cheese on white bread served with a cup of tomato soup

SANDWICHES CONTINUED

served with fries, salad or hashbrown casserole

EGGPLANT "CAPONATA" SANDWICH / \$16

fried eggplant, arugula, fresh mozzarella, fried onions and a balsamic-tomato spread on olive focaccia bread

THE HOME BURGER / \$20.5

onion jam, mushrooms, bacon and boursin cheese on a brioche bun

PATTY MELT / \$18

HOMEmade cheese sauce, fried onions and a smoked tomato aioli on rye toast

SALADS & ENTREES

SPINACH SALAD / \$17

tossed in a honey balsamic topped with candied walnuts, roasted beets and fried goat cheese

MEDITERRANEAN SALMON SALAD / \$28

Blackened Salmon over artichoke hummus, arugula and a cucumber cherry tomato & kalamata olive salad tossed in tzatziki dressing topped with crumbled feta cheese and pita croutons

YELLOWFIN TUNA SALAD SALAD / \$27

a scoop of tuna salad made with Ahi tuna, cherry peppers and celery over chopped romain, grilled zucchini, pickled cauliflower, pico de gallo and chickpeas

BEC FLATBREAD / \$22

havarti cheese, onion jam, bacon, cheese curds and two sunny side up eggs

HUEVOS RANCHEROS / \$21

corn tortillas with cotija cheese, black beans, salsa and two eggs

FRENCH TOAST CASSEROLE/ \$18

layered french toast casserole of the day served with whipped cream and maple syrup

CRAB CAKE BENNY / \$24

with griddled tomatoes, poached eggs and a dill hollandaise on english muffins

SOUTHERN BENNY / \$22

pecan wood smoked bacon, poached eggs, biscuits & a sausage gravy

CHICKEN & WAFFLE MAC AND CHEESE / \$19

HOMEmade cajun cheese sauce and crispy chicken topped with crumbled Ashley's waffle cones and bruleed maple sugar

BUFFALO CHICKEN MAC AND CHEESE / \$18

topped with crumbled blue cheese