



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

- ** 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)
- ** 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
- ** Pork Cutlet can be substituted to a cutlet with GF breading

www.HomeRestaurantCT.com



appetizers

Roasted Tomato Soup

cup 6/ bowl 11

Charred Salmon Chowder

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

**salmon is grilled may contain cross contamination / can substitute sauteed salmon*

Citrus Fireball Glazed Wings

served with a ranch dipping sauce

14

*contains Fireball Whiskey unclear if GF / can substitute buffalo sauce***

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*

Maple Sausage Flatbread** 22

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

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*

Greek Style Guacamole 18

topped with kalamata olives, garlic marinated tomatoes, crumbled feta, arugula
and a balsamic reduction served with corn chips**

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

Elote MAC

roasted corn and cajun spices

topped with cotija cheese and an elote sauce drizzle

10.5 half/19 full

Biscuit & Gravy MAC

mac and cheese tossed with a maple sausage gravy

topped with pickled veggies and toasted panko**

13 half/23 full

Shrimp Bisque MAC

with sherry wine stewed tomatoes

topped with bacon 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 \$5-10

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

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

Korean Fried Rice Wrap 16

vegetable fried rice** with mashed avocado, spicy candied peanuts, spinach and a gochujang mayo
served as 2 tacos unless otherwise specified

Ahi Tuna Melt 23

HOMEmade yellowfin tuna salad with arugula, cheddar cheese and potato chips on toast**

Meat Lover's Pizza Sandwich 22

bacon, sausage, pepperoni, smoked mozzarella and marinara sauce on toast**

KT's Grilled Cheese & Tomato Soup 17

cheddar, smoked mozzarella, arugula, pico de gallo and honey balsamic on gluten free toast**
served with a cup of roasted tomato soup

Shrimp Salad Wrap 21

sweet chili mayo dressed shrimp salad with pickled carrots, mango and romaine lettuce
served as 2 tacos unless otherwise specified

Turkey Burger 20

with goat cheese, spinach, candied bacon and a citrus-blueberry spread 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

Maple Bacon Dog 19

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

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

Shrimp Street Corn Caesar 26

chili dusted shrimp over a mix of romaine and baby kale dressed with a spicy Caesar dressing topped with roasted corn, cotija cheese and tossed panko

Curry dusted Yellowfin Tuna Salad* 27

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

Chicken Breast Salad 25

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

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 add seared Ahi Tuna \$14

Blackened Salmon Salad* 26

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

entrees

*“Fish & Chips” Gnocchi***

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

29

Curry Risotto

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

23

zucchini charred on the grill / **can be left out*

normally made with farro, ask for it gluten free to have just rice

*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 in a pepperoni and olive ragu topped with shredded imported parmigiano Reggiano and eggplant ribbons***

26

*add a pork cutlet** 12*

Coconut Shrimp

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

30