



## 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)
- \*\* Gnocchi: made in house, naturally GF
- \*\* GF Soy used
- \*\* GF flour/breading always used as a coating (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
- \*\* Chicken Cutlet can be substituted to a cutlet with GF breading

[www.HomeRestaurantCT.com](http://www.HomeRestaurantCT.com)



## appetizers

Roasted Tomato Soup  
cup 5/ bowl 9

Butternut Squash Bisque  
topped with whipped feta  
cup 7.5/ bowl 14

Beef & Broccoli Lentil Soup  
shredded beef, broccoli and lentils in a soy-beef broth\*\*  
cup 9/ bowl 17

Eggplant Parm Fritters\*\*  
14  
**GF fryer**

Roasted Oysters 19  
garlic-herb butter, lemon, pickled chilies and toasted panko\*\*

“Fried Dough” Chips\* 14.5  
with “Home”made marinara and herb whipped Liuzzi’s ricotta cheese for dipping  
*\*without chips / GF fried bread\*\**

Chicken Piccata Wings 13  
**GF fryer**

Cheese Board 18  
hand selected specialty cheeses served with house-made accompaniments  
*\*without crostinis / GF toast points\*\**

Buffalo Club Flatbread\*\* 21  
hickory smoked turkey, cheese and bacon on a cauliflower crust\*\*  
topped with shredded lettuce, tomatoes and a buffalo-ranch sauce

General Tso’s Brussels Sprouts 13  
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\*\**

Dark Cherry Whipped Feta 16  
topped with spiced almonds and an amaretto honey  
*\*without focaccia / GF toast points\*\**

Bowl of Fries 8.5  
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**  
10.5 half/19 full

Green Bean Casserole MAC  
green beans and mushroom duxelles  
topped with fried onions\*\*  
10 half/18 full

“Apple Pie” MAC  
roasted apples and bacon  
topped with cheddar cheese and toasted panko\*\*  
11 half/20 full

Short Rib MAC  
shredded short rib and roasted broccoli  
topped with mashed butternut squash  
12.5 half/23 full

## **sandwiches & HOME-dogs**

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

**substitute side: cup of soup \$3-6, ½ mac and cheese \$5-8**

**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\* 20**

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

### **Southwest Veggie Wrap 15**

HOMEmade black bean & rice veggie patty, cheddar, pico de gallo, peppers, onions and a guajillo cream sauce  
***served as 2 tacos unless otherwise specified***

### **Salmon Burger 22**

with fresh spinach, red onion, roasted tomatoes and an anchovy lemon aioli

### **Thanksgiving Sandwich 23**

choice of Turkey Burger or *Certified Angus Beef*® patty, sliced smoked turkey, pickled green beans, mashed sweet potatoes and a cranberry spread

### **“PB&J” Grilled Cheese & Tomato Soup 18**

American cheese, dark cherry jam and roasted peanuts on gluten free toast\*\*  
served with a cup of roasted tomato soup

### **Tuna Niçoise Wrap 20**

blackened ahi tuna, hardboiled egg, haricot vert, garlic marinated tomatoes and a kalamata olive mayo  
***served as 2 tacos unless otherwise specified***

### **Turkey Burger 19**

whipped feta, tomatoes, arugula and pickled chilies on gluten free toast\*\*

### **Patty Melt\* 18**

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 18**

crispy fried chicken\*\* served with crisp HOME cured pickles and spicy mayonnaise on gluten free toast  
***GF fryer for chicken tenders***

### **HOME Dog 16**

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

***GF flour & fryer***

### **Thai Dog 19**

*Certified Angus Beef*® hot dog with chipotle aioli, pickled carrots, crushed peanuts, fresh cilantro and pickled Thai chilies

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## salads

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

### Blackened Yellowfin Tuna Salad 26

arugula tossed in a cranberry vinaigrette topped with butternut squash, crumbled feta, shaved brussels sprouts and roasted peanuts

### Faroe Island Salmon Salad\* 25

Tuscan kale tossed in a lemon-anchovy dressing with roasted tomatoes, spiced almonds, and shredded parm

### Chili Spiced Chicken Breast Salad 23

chopped romain laced with a chipotle lime vinaigrette topped with pico de gallo, shredded cheddar, black beans and rice

### 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

## entrees

### *Homemade Ricotta & Potato Gnocchi\*\**

*tossed in a cider cream sauce with maple-sage sausage, brussels sprouts and roasted butternut squash*

26

### *Spicy Puttanesca Risotto*

*creamy Arborio rice with roasted tomatoes, kalamata olives and capers*

22

*add anchovy filets 3*

### *Cherry glazed Ahi Tuna\**

*served over roasted apples and a toasted lentil salad with feta, raisins and spiced almonds*

29

### *Root Beer Braised Short Rib*

*Foxon Park Root Beer braised Certified Angus Beef short rib over pimento cheese infused grits, roasted green beans and fried onions\*\**

33

### *Shrimp Cavatelli\*\* a la Tequila*

*Blackened shrimp over Depuma's Cavatelli pasta\*\* tossed in a tequila cream sauce with black beans, peppers, onions and a tortilla crumble\*\**

30

### *12oz Bone in Pork Chop*

*served with a shredded kale salad, a butternut-potato mash and an apple cider jus*

38