



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
- ** Beer Cheese GF
- ** Designated fryer for all GF fried items (onions, fries, chicken tenders)
- ** Gnocchi: made in house, naturally GF
- ** Fried Pickled Okra GF (cornmeal)
- ** 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 and flour for fried items (Fried green tomatoes and pork cutlet)
- ** Gluten free toast available
- ** Cavatelli: DePuma's Pasta company from Milford, CT (dedicated GF facility)
- ** Quinoa, naturally GF
- ** Teriyaki, GF Soy used
- ** Chicken Cutlet can be substituted to a cutlet with GF breading

www.HomeRestaurantCT.com



appetizers

Roasted Tomato Soup (2012)
cup 5/ bowl 9

Sweet Potato & Apple Bisque
cup 7/ bowl 13

Eggplant Parm Fritters**

14

GF fryer

Tuna Tartare Tostada 19

citrus-soy** Yellowfin tuna, mango slaw, pico de gallo and a wasabi crema on wontons
without wonton / **corn tortillas***

“Fried Dough” Chips 14.5

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

Pepper Jelly Chicken Wings 13

served with whipped cream cheese and a cracker crumble**

GF fryer

Cheese Board 18

hand selected specialty cheeses served with house-made accompaniments

without crostinis / **GF toast points***

Big Mac Flatbread** 18

crumbled beef, pickles, onions and American cheese on a cauliflower crust**
topped with shredded lettuce, sesame seeds and special 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***

Bowl of Fries 8

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 half/18 full

Brisket MAC

smoked then braised pulled brisket and
beer cheese** topped with fried onions**
and white bbq drizzle

11 half/20 full

Southern Stewed Tomato MAC

smothered okra and tomato

garnished with fried pickled okra**

10 half/18 full

Chicken** Bacon Ranch MAC

topped with ranch seasoned panko**

12 half/22 full

sandwiches & HOME-dogs

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

substitute side: cup of soup \$2-5, 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* 18

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

French Quarter Dip 21

shaved Ribeye steak, cheddar cheese and pickled okra relish on a GF hot dog bun served with a cajun spiced beef broth dip

Grilled Turkey Burger 17

with a roasted apple chutney, sharp VT cheddar, baby kale, bacon and a maple-bourbon aioli

Veggie Wrap 15

chili spiced black bean and rice patty with lettuce, cotija cheese, mango slaw and a roasted tomato salsa
served as 2 tacos unless otherwise specified

Grilled Cheese & Tomato Soup 17

gluten free toast** with goat cheese, muenster cheese, pepper jelly and spinach served with a cup of roasted tomato soup

Ahi Tuna Melt 19

yellowfin tuna tossed in an Alabama white sauce with celery and onions on gluten free toast** with melted muenster cheese, tomatoes and criss romaine

Smoked Brisket Sandwich 20

with HOMEMade roasted harissa, pickles, muenster cheese and fried onions**

Patty Melt* 16

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

Mediterranean Shrimp Wrap 19

roasted eggplant, pickled fennel, arugula and marinated tomatoes with honey balsamic

served as 2 tacos unless otherwise specified

HOME’s Popeye-style Chicken Sandwich 16

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

GF fryer for chicken tenders

HOME Dog 15

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

GF flour & fryer

The Bavarian Dog 17

Certified Angus Beef® hot dog with sauerkraut, Dijon mustard and beer cheese**

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salads

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

Blackened Yellowfin Tuna-Quinoa Salad 24

quinoa** mixed with roasted sweet potato, dried black mission figs, arugula and a honey-mustard dressing topped with feta cheese and candied pistachios

Teriyaki** Glazed Salmon Salad* 25

mixed greens with a cilantro-lime vinaigrette topped with fresh mango, peppers, and spicy pepitas

Ribeye Steak Salad 32

grilled *Certified Angus Beef*® ribeye, roasted sweet potatoes, pickled fennel and blackberries over arugula tossed in a lemon-roasted pepper vinaigrette

White BBQ Chicken Cutlet** Salad 22

crumbled goat cheese, roasted tomatoes, red onions and pickled carrots over baby spinach tossed in a White BBQ Sauce dressing

Spinach Salad 13

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 \$12 add chicken \$5 add shrimp \$11

entrees

Gnocchi** Poutine

pan fried HOMEMade ricotta and potato gnocchi tossed with slow roasted brisket, cheddar cheese curds, green onions and a brisket gravy topped with pickled veggies

26

Risotto

Creamy Arborio rice, harissa and roasted eggplant topped with fresh arugula and a balsamic reduction

22

Seared Ahi Tuna*

served over a fennel and potato hash with a creamy fennel puree and a blackberry-olive relish

28

Roasted Duck Breast*

over spiced braised lentils and sweet potatoes, with a fresh coriander chimichurri topped with granny smith apples

33

Creole Style Meatloaf

*Andouille seasoned pork & beef meatloaf served with smothered okra and tomato, cheesy grits and southern fried okra***

25

Blackened Shrimp Cavatelli**

*Depuma's Cavatelli pasta** tossed in a mustard bourbon cream sauce with mushrooms, sweet potatoes and baby kale*

29