



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

** Chili Crunch 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)

** Potato Gaufrette/Crisps naturally GF

** Wenzel Hot Sauce is GF

** Chicken Cutlet can be substituted to a cutlet with GF breading

www.HomeRestaurantCT.com



appetizers

Roasted Tomato Soup
cup 5/ bowl 9

Tex-Mex Minestrone Soup
topped with corn tortilla strips**
cup 8/ bowl 15

Eggplant Parm Fritters**
14

GF fryer

Gravlax Tartare 16

HOMEcured salmon on sourdough* toast with fresh tomato and a bonito whipped cream cheese
without sourdough / GF Toast*

“Fried Dough” Chips* 14.5

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

Bourbon-Buffalo Chicken Wings 16

served with a watermelon cucumber salad and a buttermilk dill dipping sauce
GF fryer

Cheese Board 18

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

Summer Flatbread** 19

grilled peaches*, roasted corn and brie cheese on a cauliflower crust**
topped with fresh arugula and a chili crunch**
**peaches grilled ahead of time, severe intolerances should alert server*

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*

PEI Mussels 19

in a lime, coconut cream, soy** broth served with cauliflower naan**

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

Spinach & Artichoke MAC

topped with torched brie cheese

9.5 half/17 full

Mussels Frites MAC

PEI mussels, arugula, and tomatoes

topped with potato gaufrette**

12 half/21 full

Muffaletta MAC

smoked salami and ham topped with pickled relish,
sharp provolone and an olive spread

11 half/20 full

sandwiches & HOME-dogs

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

substitute side: cup of soup \$2-6, 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* 19.5

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

Antipasto Chicken Cutlet Sandwich 20**

with smoked salami, romaine, olive tapenade and an artichoke cheese spread

Yellowfin Tuna Burger 22

With bibb lettuce, pickled carrots, grilled peaches and a sweet chili ranch sauce

**peaches grilled ahead of time, severe intolerances should alert server*

Salmon Wrap 19

with jasmine rice, feta cheese, pickled cucumber-cabbage slaw and a guajillo guava glaze

served as 2 tacos unless otherwise specified

Grilled Cheese & Tomato Soup 17

gluten free toast** with melty cheddar cheese, pickle slaw

and a bourbon Wenzel hot sauce** reduction

served with a cup of roasted tomato soup

Eggplant Fritter Sandwich 19**

with grilled zucchini, arugula, sharp provolone, pico de gallo and a roasted beet aioli

**zucchini grilled ahead of time, severe intolerances should omit*

Hawaiian Turkey Burger 19

Topped with grilled pineapple, crisped applewood smoked ham, HOME made BBQ, American cheese and arugula

**pineapple grilled ahead of time, severe intolerances should alert server*

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

The BLT Dog 18

bacon wrapped *Certified Angus Beef*® hot dog with romaine, herb mayo and ranch dusted cherry tomatoes

topped with HOME made potato crisps**

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salads

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

Cajun Shrimp Steet Corn Salad 21

chopped romaine lettuce tossed in a spicy Caesar dressing topped with roasted corn and cotija cheese

Blackened Faroe Island Salmon Salad* 24

toasted almonds, pickled carrots, smoked peaches and pico de gallo over arugula
tossed in a fire roasted tomato vinaigrette

**tomato vinaigrette uses grilled tomato ahead of time, severe intolerances should alert server*

Chicken Cutlet** Salad 25

sweet chili ranch laced mixed greens topped with fresh watermelon, cucumbers,
grilled zucchini, crumbled feta cheese and pickled watermelon rind

**zucchini grilled ahead of time, severe intolerances should omit*

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

Vegetarian Gnocchi**

*pan fried HOME made ricotta and potato gnocchi tossed with roasted corn, grilled zucchini,
mushrooms, cherry tomatoes and spinach in a lemon cream sauce topped with crumbled feta*

**zucchini grilled ahead of time, severe intolerances should omit*

25

Curry dusted Shrimp Risotto

*Creamy citrus-coconut milk Arborio rice topped with grilled pineapple
and coconut lime infused panko***

**pineapple grilled ahead of time, severe intolerances should alert server*

30

Tajin dusted Ahi Tuna*

*Served over garlic scented jasmine rice and a watermelon-tomato puree
topped with a peach cabbage slaw*

**puree uses grilled tomato ahead of time, severe intolerances should alert server*

29

Ribeye Steak*

*12 oz Certified Angus Beef® Ribeye topped with a garlic and onion compound butter
served with a German style potato salad and spiced corn "riblets"*

39

The Italian Combo Cavatelli**

*Depuma's Cavatelli pasta** tossed with applewood smoked ham, Old Forest Salami, sharp provolone
and chopped tomatoes in a Soppresata-balsamic sauce*

28