



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

- ** Aleia's Gluten Free Bread Crumbs used for Fritters and Stuffing
- ** Fried bread: GF bread and fryer used
- ** Designated fryer for all GF fried items (onions, fries, chicken tenders)
- ** Corn Chips: made in house, GF fryer used
- ** GF flour/breading always used as a coating (onions)
- ** Corn tortillas: Naturally GF
- ** Pasta: GF pasta available and made to order
- ** Chicken Tenders: Coleman's GF chicken tenders are always used
- ** 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 breadcrumbs
- ** Gluten free toast available
- ** Cavatelli: DePuma's Pasta company from Milford, CT (dedicated GF facility)

www.HomeRestaurantCT.com



appetizers

Roasted Tomato Soup (2012)
cup 5/ bowl 9

Sweet Potato & Apple Bisque (2013)
cup 6/ bowl 12

Eggplant Parm Fritters** (new)

14

GF fryer

Pork Belly Poutine (2012) 18

hand cut fries topped with crispy pork belly, VT cheddar cheese curds, pickled hot cherry peppers and onions and a bourbon gravy

GF fryer

“Fried Dough” Chips (2014) 14.5

with “Home”made marinara and herb whipped Liuzzi’s ricotta cheese for dipping

without chips / GF fried bread*

Smokey Mussels (new) 17

PEI mussels in a smoked cream, white wine broth served with garlic toast

without toast / GF toast points*

Cheese Board (2012) 17

hand selected specialty cheeses served with house-made accompaniments

without crostinis / GF toast points*

DLT Tacos (2019) 17

HOMEmade duck bacon with pico de gallo, shredded cheese, pickled red onion and a basil & sage mayo

General Tso’s Brussels Sprouts 12

topped with toasted sesame seeds and scallions

GF fryer

“Home”made Hummus 14

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

“Home”made, hand cut French fries served with a trio of dipping sauces

GF fryer

“Home”-style mac & cheese

gluten free pasta available (made to order)

Baked Stuffed Shrimp Mac

shrimp and fresh arugula mac and cheese
topped with a HOMEmade seafood stuffing**

13 half/24 full

Spicy Buffalo Chicken **

topped with blue cheese **

**without blue cheese*

GF fryer for chicken tenders

9.5 half/17 full

Beef and Broccoli Mac

hoisin glazed shredded beef
with broccoli, peppers and onions
10 half/18 full

Margherita Mac
garlic marinated tomatoes,
fresh mozzarella and basil

9 half/16 full

Chicken and Waffle* Mac
HOMEmade cajun cheese sauce
and crispy fried chicken**

topped with brûlèed maple sugar
10 half/18 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 \$5-9

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* (2012) 17

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

Korean Salmon Wrap (2013) 17

hoisin glazed salmon with HOME made spicy kimchi, arugula and a sesame aioli
served as 2 tacos unless otherwise specified

Turkey Burger Au Poivre (2015) 16

peppercorn encrusted turkey burger with crispy onions** and a cognac gravy

Eggplant “Falafel” Wrap (new) 15

crispy eggplant**, roasted peppers, fresh arugula and a lime-Tahini sauce
served as 2 tacos unless otherwise specified

French Onion Grilled Cheese 16

& Tomato Soup (2016)

melted onion medley and caramelized onion jam with Swiss and Havarti cheese on toast**
served with a cup of roasted tomato soup

Spicy Turkey Burger (2012) 17

with hot cherry peppers, spinach, fresh mozzarella, and an herb mayo

Pork Belly Reuben (2014) 16

slow roasted pork belly with Swiss cheese, 1000 island dressing and a HOME made fennel “sauerkraut”

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

Shrimp Wrap (new) 18

with romaine, pickled red onions, chopped tomatoes and a tomatillo salsa
served as 2 tacos unless otherwise specified

HOME’s Popeye-style Chicken Sandwich 16

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

HOME Dog (2014) 15

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

GF flour & fryer

Chili Cheese Dog 16

Certified Angus Beef® hot dog topped with shredded cheddar,
HOME made beef chili, relish and raw red onion

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salads

all salads can be ordered as an appetizer portion (with no protein) 6.5

Grilled Chicken & “Sweet Potato Pie” Salad (new) 17

roasted sweet potatoes, candied hazelnuts and arugula laced with a spiced orange fluff vinaigrette

Seared Scallop Salad* (new) 21

mixed greens with apples, pickled red onions and crispy pork belly with a General Tso’s vinaigrette

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 \$8 add chicken \$5 add shrimp \$11

entrees

Beet Risotto (2013)

*arborio rice tossed with roasted beets topped with crumbled goat cheese,
toasted hazelnuts and fresh arugula*

20

*Cajun Dusted Salmon**

*over DePuma’s Cavatelli pasta** tossed with green peas, HOME made duck bacon,
egg, cracked black pepper, and imported parmigiano-reggiano (2017)*

28

Curry Coconut Shrimp (2014)

*lemongrass scented rice, broccoli, peppers and onions in a coconut curry sauce
topped with a fresh apple slaw*

27

Roasted Duck Breast (new)*

*served with a sweet potato, pork belly and kale hash,
toasted pumpkin seeds and a soy-cider reduction*

30

Scallops (new)*

*with an eggplant, fennel and carrot hash and sweet potato puree
topped with an olive-fennel-orange salad*

29

Pulled Pork Cavatelli (new)

*Depuma’s Cavatelli pasta** tossed with apple cider braised pulled pork,
cheddar cheese curds, peppers and onions*

26

Beef Chili “Shepard’s Pie” (new)

*HOMEmade Certified Angus Beef® chili ragu baked with cheddar and jalapeno mashed potatoes
topped with sour cream and fresh herbs*

24