

appetizers

Roasted Tomato Soup

cup 5/ bowl 9

Tex-Mex Minestrone Soup

topped with corn tortilla strips
cup 8/ bowl 15

Charred Tomato & Watermelon Gazpacho

topped with fresh basil, whipped feta and pickled watermelon rind
cup 7.5/ bowl 14

PEI Mussels

in a soy, lime, coconut cream broth
served with grilled cauliflower naan
19

Eggplant Parm Fritters

with a spicy marinara and grated imported parmesan
14

Bourbon-Buffalo Chicken Wings

served with a watermelon-cucumber salad
and a dill buttermilk dipping sauce
16

“Fried Dough” Chips

with marinara & herb whipped ricotta cheese
12.5

Chinese Empanadas

stuffed with soy glazed roasted pork, cabbage and carrots
with an orange-ginger dip
14

HOMEmade Hummus

topped with smoked paprika and extra virgin olive oil
served with grilled pita chips and carrots
13

Cheese Board

hand selected specialty cheeses
served with house-made accompaniments
16

Summer Flatbread

grilled peaches, roasted corn and brie cheese
on a cauliflower crust topped with fresh arugula
and a chili crunch
19

Gravlox Tartare

HOMEcured salmon on grilled sourdough toast
with fresh tomato and a bonito whipped cream cheese
14

Bowl of Fries

hand cut HOMEmade French fries
served with a trio of dipping sauces
8

General Tso’s Brussels Sprouts

topped with toasted sesame seeds and scallions
13

HOMEmade Meatballs

smothered in our house-made marinara
served with garlic toast
15

“Home”-style mac & cheese

Spinach & Artichoke MAC

topped with burnt brie cheese
7.5 half/15 full

Spicy Buffalo Chicken MAC

topped with blue cheese
8 half/16 full

Muffaletta MAC

smoked salami and ham topped with pickled relish, sharp
provolone and an olive spread
9 half/18 full

Mussels Frites MAC

mussels, arugula and tomatoes topped with potato gaufrette
9.5 half/19 full

sandwiches & HOMEstyle dogs

served with your choice of salad or hand cut fries,
substitute side: cup of soup \$3-6
½ mac and cheese \$5-8

The Home Burger*

boursin cheese, pecan wood smoked bacon,
caramelized onion jam and sautéed mushrooms
on a *Certified Angus Beef*® patty & a brioche bun
17.5

Antipasto Chicken Cutlet Sandwich

with smoked salami, romaine, an olive tapenade
and an artichoke cheese spread on
HOMEmade focaccia bread
18

Yellowfin Tuna Burger*

on a brioche bun with bibb lettuce, pickled carrots,
grilled peaches and a sweet chili ranch
20

Grilled Cheese & Tomato Soup

melted cheddar cheese, pickle slaw
and a bourbon-Wenzel hot sauce reduction
on sourdough toast served with a cup of tomato soup
15

Eggplant Fritter Sandwich

on garlic focaccia bread with grilled zucchini, arugula,
sharp provolone, pico de gallo and a roasted beet aioli
17

Patty Melt*

New Haven style burger
Certified Angus Beef® patty smothered in our
HOMEmade cheese sauce, with a smoked tomato aioli
and fried red onions on rye toast
16

Hawaiian Turkey Burger

topped with grilled pineapple, crisped applewood
smoked ham, HOMEmade BBQ sauce, American
cheese and arugula on a brioche bun
17

Salmon Wrap

stuffed with jasmine rice, feta cheese,
pickled cucumber-cabbage slaw
and a guajillo-guava glaze
19

HOME’s Popeye-style Chicken Sandwich

crispy fried chicken served with crisp HOME cured pickles
and spicy mayo on a warm & toasted buttery brioche bun
14

HOME Dog

Certified Angus Beef® hot dog, HOMEmade BBQ
& cheese sauce, topped with fried onions
on a pretzel roll
14

The BLT Dog

bacon wrapped *Certified Angus Beef*® hot dog on a
pretzel roll with romaine, herb mayo and
ranch dusted cherry tomatoes
topped with HOMEmade potato crisps
16

* Thoroughly cooking meats, poultry, seafood, shellfish,
or eggs reduces the risk of food borne illness

salads

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

Cajun Shrimp Street Corn Salad

*chopped romaine lettuce tossed in a spicy Caesar dressing
topped with roasted corn, cotija cheese and HOME made buttermilk biscuit croutons*

21

Spinach Salad

*topped with roasted beets, fried goat cheese and candied walnuts
dressed in our honey-balsamic vinaigrette*

14

Chicken Cutlet Salad

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

23

Blackened Faroe Island Salmon Salad*

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

24

entrees

The Italian Combo Cavatelli

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

28

Vegetarian Gnocchi

*HOMEmade ricotta and potato gnocchi tossed with roasted corn, zucchini, mushrooms,
cherry tomatoes and spinach in a lemon cream sauce topped with crumbled feta cheese*

25

Tajin dusted Ahi Tuna*

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

29

Guava Glazed Baby Back Ribs

*slow roasted rack of ribs tossed in a guajillo-guava glaze
served with a buttermilk-roasted poblano macaroni salad and a HOMEmade biscuit*

27

Curry dusted Shrimp

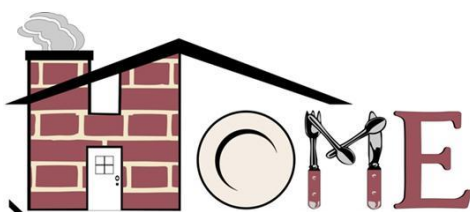
*over a citrus-coconut milk risotto
topped with grilled pineapple and coconut lime infused panko*

30

Grilled Ribeye Steak*

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

39



1114 Main Street · Branford, CT

www.HomeRestaurantCT.com