



## 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

\*\* 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

\*\* Potato Sticks: naturally gluten free

\*\* 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 North Haven, CT (dedicated GF facility)

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



Before placing your order, please inform your server if a person in your party has a food allergy

## appetizers

Roasted Tomato Soup  
cup 4/ bowl 8

“Grape Nut” Gazpacho  
green grape and almond gazpacho  
topped with pickled red grapes, smoked almonds & fresh mint  
cup 6/ bowl 12

New England Style Local Conch Chowder  
cup 8/ bowl 16

Tuna Tar Tar Tostada 18  
soy marinated Yellowfin Tuna with an avocado crema and a pineapple salsa on a corn tostada\*\*

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

Caribbean Mussels Frites 19  
PEI mussels cooked in rum with a coconut milk and fresh herb broth topped with sliced mango  
served with HOMEMade fries\*\*  
**GF fryer**

Cheese Board 16  
hand selected specialty cheeses served with house-made accompaniments  
*\*without crostinis / GF toast points\*\**

Foxon Park Root Beer Glazed Hog Wings 15  
served with a fried green tomato and feta stack  
**GF fryer and GF breading for tomatoes\*\***

General Tso’s Brussels Sprouts 11.5  
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 7.5  
“Home”made, hand cut French fries served with a trio of dipping sauces  
**GF fryer**

BLT Guacamole 16  
HOMEMade guacamole with cherry tomatoes,  
pecan wood smoked bacon and crumbled goat cheese served with corn chips\*\* and carrot sticks  
**GF fryer**

Southwest Salmon Cakes 17  
with a roasted corn salsa, fresh watercress and a chipotle aioli

## “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**  
9.5 half/17 full

Seafood Casino Mac  
mussels and scallops with bacon  
and cherry peppers topped with lemon  
scented breadcrumbs\*\*  
12 half/22 full

Pimento Mac  
roasted peppers and onions  
topped with potato sticks and a poblano  
citrus salad  
9 half/16 full

The Cookout Mac  
pulled rib meat, roasted corn and arugula  
topped with whipped potato salad  
10 half/18 full

## salads

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

### Barbeque Glazed Salmon\* 18

grilled pineapple, cherry tomatoes and fried onions with arugula tossed in a white BBQ vinaigrette

### Blackened Chicken Salad 17

mixed greens with a cucumber-almond vinaigrette topped with fresh raspberries, smoked almonds and roasted corn

### Cajun Seared Ahi Tuna\* 21

pickled carrots, pico de gallo and avocado over fresh spinach tossed in a raspberry-mango vinaigrette

### Filet Steak Tip Big Mac Salad\* 20

chopped romaine, raw onion, pickles, shredded cheddar cheese and potato sticks\*\*  
topped with a special sauce drizzle

### 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***

## 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\* 16.50

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

### Grilled Cheese & Tomato Soup 16

fire roasted poblano peppers with smoked gouda  
and Havarti cheese, raspberry jam and watercress on gluten free bread served with a cup of roasted tomato soup

### Hawaiian Pulled Pork Tacos 16

corn tortillas with pineapple braised pulled pork, shredded lettuce, pico de gallo and a honey-chipotle sour cream topped  
with an onion, citrus and pepper salad

### Turkey Burger 16

with arugula, bacon, cheddar cheese and a potato salad spread

### Buffalo Rubbed Ahi Tuna\* 18

romaine lettuce, pickled vegetable chow chow and a buttermilk ranch dressing  
**served as 2 tacos unless otherwise specified**

### Fried Green Tomato Sandwich 14

with a **HOMEmade** pimento cheese spread and a BBQ infused mayo  
add a C.A.B. Burger 5                      add BBQ pulled pork 4

### CT Style Bacon Scallop Roll 22

hot butter dressed scallops with crispy bacon topped with citrus segments and pickled red onion

### Patty Melt\* 15

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**

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

## **sandwiches continued**

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**

Pork Cutlet\*\* Cordon Bleu 18  
with sliced ham, swiss, pickles, fresh spinach and gravy  
**GF fryer and GF breading**

Home Style Dog 14  
Certified Angus Beef® hot dog, "Home"made BBQ & cheese sauce, topped with fried onions\*\*  
**GF flour & fryer**

Venezuelan Hot Dog 13  
Certified Angus Beef® hot dog topped with mustard, ketchup and mayo with raw onion, roasted corn, shredded cabbage and potato sticks\*\*

## **entrees**

*Vegetarian "Chili" Risotto*  
*Arborio rice tossed with taco seasoned lentils topped with shredded lettuce, cheddar cheese, pico de gallo and an avocado mash*  
21

*Half Rack of Alabama White Ribs*  
*Bourbon braised baby back ribs glazed with an Alabama White Sauce served with potato salad and a green tomato relish*  
28

*Faroe Island Salmon\**  
*over Depuma's Cavatelli pasta\*\* tossed in a green goddess pesto sauce with spring peas and Liuzzi's ricotta cheese topped with citrus infused bread crumbs and a shaved cured egg yolk*  
26

*Tomato-Citrus Butter Filet Tips\**  
*served with grilled zucchini and a cherry tomato salad*  
27

*Scallops\**  
*with a summer vegetable hash, fresh watercress and a roasted corn puree*  
29

*Prime Pork Milanese*  
*Depuma's Cavatelli pasta\*\* tossed in a garlic cream sauce with cherry tomatoes and fresh spinach topped with a pork cutlet\*\**  
28  
**GF fryer and GF breading**

*Seared Yellowfin Tuna\**  
*over lemongrass scented jasmine rice and a HOMEMade jerk sauce with a mango-cabbage slaw*  
29