

appetizers

Roasted Tomato Soup
cup 5/ bowl 9

Coconut Curry Mussel Chowder
cup 7/ bowl 14

Mini Teriyaki Meatball Platter
with bibb lettuce, pickled carrots
and a cabbage-ginger slaw
18

Eggplant Parm Fritters
with a spicy marinara and grated imported parmesan
14

Shrimp & Grits Wontons
wonton wrappers stuffed shrimp, andouille sausage
and cheesy grits served with a preserved lemon aioli
16

“Fried Dough” Chips
with marinara and herb whipped Liuzzi’s ricotta
cheese
12.5

Nashville Hot Chicken Wings
served with a Texas Slaw and a corn bread crumble
15

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

Cod Cakes
with a shaved asparagus and jicama slaw
and a cajun remoulade
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
14

“Home”-style mac & cheese

The Big Mac MAC
mac & cheese tossed with ground beef, onions and
pickles topped with shredded lettuce, sesame seeds
& special sauce
9 half/18 full

Spicy Buffalo Chicken
topped with blue cheese
8 half/16 full

Roasted Vegetable MAC
carrots, bell peppers, eggplant and chickpeas
topped with torched brie cheese
8 half/16 full

Mussel Rockefeller MAC
PEI mussels and spinach mac & cheese
topped with lemon-parmesan panko
10 half/20 full

sandwiches

&

HOMEstyle dogs

served with your choice of salad or hand cut fries,
substitute side: cup of soup \$2-4
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
16

Shrimp Po’ Boy
fried shrimp with pico de gallo, bibb lettuce, coleslaw
and a Sriracha tartar sauce on a sub role
19

Grilled Turkey Burger
with cheddar cheese, baby kale, pickled red onions
and a peach chutney on a brioche bun
15

Fish Cake Wrap
HOMEmade cod cakes with general tso’s sauce,
pickled carrots and shredded cabbage in a wrap
16

“Baked Brie” Grilled Cheese
& Tomato Soup
parmesan crusted sour dough toast stuffed with
arugula, brie cheese and fresh raspberries
served with a cup of roasted tomato soup
15

Pork Milanese Sandwich
Prime pork cutlet on HOMEmade focaccia bread
with spinach, muenster cheese, roasted red peppers
and a lemon 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
14

Eggplant Sandwich
eggplant fritters with pickled red onions, arugula
pomegranate molasses and a white bean spread
on sour dough toast
15

Curry Chicken Salad Wrap
curry dressed shredded chicken with apples
in a wrap with bibb lettuce and candied jalapenos
15

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
13

The Tennessee Dog
Certified Angus Beef® hot dog split and stuffed with
Nashville Hot sauced French fries, coleslaw
and pickles
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*

Grilled Chicken Quinoa Salad

*quinoa mixed with granny smith apples, bell peppers, arugula
and a coconut -lime vinaigrette topped with fresh raspberries*

20

*Salmon Street Corn Salad**

*chili dusted faroe island salmon over a kale & romaine mixture tossed in a creamy elote
dressing topped with roasted corn, crumbled cotija cheese and corn bread croutons*

22

Blackened Shrimp Salad

*mixed greens with a pistachio-citrus vinaigrette topped with peaches, pickled carrots
and a pistachio-panko crumble*

24

Spinach Salad

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

13

entrees

HOMEmade Ricotta and Potato Gnocchi

*with sausage, asparagus, tomatoes and peppers
tossed in a roasted pepper cream sauce topped with a lemon breadcrumb crumble*

26

*12oz Bone In Pork Chop**

*served with an orange, baby kale and raspberry salad, a charred eggplant puree
and a pomegranate molasses drizzle*

28

Limoncello Seafood Risotto

*creamy Arborio rice with limoncello, shrimp and mussels
topped with a pistachio dukkah*

24

*Roasted Duck Breast**

*with a spiced peach sauce, HOMEmade corn bread, asparagus
and a corn-jalapeno-peach salad*

32

*Seared Scallops**

*served with a citrus carrot puree sauteed beets and cabbage
topped with quinoa granola and a carrot & jicama slaw*

34

Eggplant Cavatelli

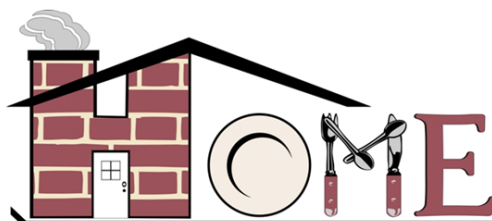
*Depuma's Cavatelli pasta tossed in an eggplant cream sauce
with roasted vegetables and chickpeas topped with fresh basil and parmesan*

23

Miso Marinated Cod

*over lemongrass scented jasmine rice with a ginger butter broth
topped with a lime-ginger slaw*

25



1114 Main Street · Branford, CT

www.HomeRestaurantCT.com