

appetizers

Roasted Tomato Soup
cup 5/ bowl 9

Sweet Potato & Apple Bisque
cup 7/ bowl 13

Pepper Jelly Chicken Wings
served with whipped cream cheese, pickled celery
and a ritz cracker crumble
13

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

Tuna Tartare Tostada
citrus-soy Yellowfin Tuna, mango slaw,
pico de gallo and a wasabi crema on crispy wontons
19

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

Chicken Marsala Egg Rolls
stuffed with chicken cutlet, mushrooms, onion jam,
and mozzarella with a Dijon cream sauce dip
17

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

Big Mac Flatbread
crumbled beef, pickles, onions and american cheese
on a cauliflower crust topped with shredded lettuce,
sesame seeds and special sauce
18

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

Brisket MAC
smoked then braised pulled *Certified Angus Beef*[®]
brisket and beer cheese topped with fried onions
and a white bbq drizzle
9 half/18 full

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

Southern Stewed Tomato MAC
smothered okra and tomato
garnished with fried pickle okra
8 half/16 full

Chicken, Bacon, Ranch MAC
topped with a ranch seasoned bread crumb
9 half/18 full

sandwiches & HOMEstyle dogs

served with your choice of salad or hand cut fries,
substitute side: cup of soup \$2
½ mac and cheese \$5

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

The French Quarter Dip
shaved *Certified Angus Beef*[®] Ribeye, cheddar cheese
and pickled okra relish on a roll
served with a cajun spiced beef broth dip
21

Turkey Burger
with a roasted apple chutney, sharp VT cheddar,
baby kale, bacon and a maple-bourbon aioli
on a brioche bun
15

Ahi “Tuna Melt”
yellowfin tuna tossed in an Alabama white sauce
with celery and onions on sourdough toast
with melted muenster cheese, tomatoes
and crisp romaine
17

Smoked Brisket Sandwich
on a brioche bun with HOMEmade roasted harissa,
pickles, muenster cheese and fried onions
18

Veggie Wrap
chili spiced black bean and rice patty with lettuce,
cotija cheese, mango slaw and a roasted tomato salsa
15

Grilled Cheese & Tomato Soup
goat cheese & muenster with pepper jelly
and spinach on sourdough toast
served with a cup of roasted tomato soup
15

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

Mediterranean Shrimp Wrap
roasted eggplant, pickled fennel, arugula
and marinated tomatoes with honey balsamic
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
13

The Bavarian Dog
Certified Angus Beef[®] hot dog on a pretzel roll with
sauerkraut, Dijon mustard and beer cheese
15

* 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*

*Ribeye Steak Salad**

*grilled Certified Angus Beef® ribeye, roasted sweet potatoes,
pickled fennel, blackberries and puffed barley over arugula
tossed in a lemon-roasted pepper vinaigrette*

32

*Teriyaki Glazed Salmon Salad**

*mixed greens with a cilantro-lime vinaigrette topped with fresh mango,
peppers, spicy pepitas and wonton crisps*

25

Spinach Salad

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

13

Blackened Yellowfin Tuna-Quinoa Salad

*quinoa mixed with roasted sweet potato, dried black mission figs, arugula
and a honey-mustard dressing topped with feta cheese and candied pistachios*

24

White BBQ Chicken Cutlet Salad

*chicken cutlet, crumbled goat cheese, roasted tomatoes, red onions and pickled carrots
over baby spinach tossed in a White Barbeque Sauce dressing*

22

entrees

Barley & Rice Risotto

*creamy Arborio rice with toasted barley, harissa and roasted eggplant
topped with fresh arugula and a balsamic reduction*

22

Gnocchi Poutine

*pan fried HOME made ricotta and potato gnocchi tossed with slow roasted brisket, cheddar
cheese curds, green onions and a brisket gravy topped with pickled veggies*

26

*Seared Ahi Tuna**

*served over a fennel and potato hash with a creamy fennel puree
and a blackberry-olive relish*

28

*Roasted Duck Breast**

*over spiced braised lentils and sweet potatoes, with a fresh coriander chimichurri
topped with granny smith apples*

33

Blackened Shrimp Cavatelli

*Depuma's Cavatelli pasta tossed in a mustard-bourbon cream sauce
with mushrooms, sweet potatoes and baby kale*

29

Stuffed Eggplant

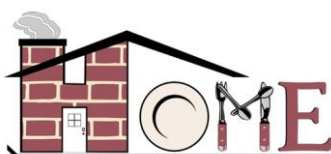
*half a fire-roasted eggplant stuffed with garbanzo beans, barley, green olives
and black mission figs topped with cotija cheese and an orange-tomato reduction*

23

Creole Style Meatloaf

*andouille seasoned pork & beef meatloaf served with smothered okra and tomato,
cheesy grits and southern fried pickled okra*

25



1114 Main Street · Branford, CT

www.HomeRestaurantCT.com