

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
with an avocado crema and a pineapple salsa
18

Cuban Stuffed Eggrolls
roasted pork, ham, pulled pork, swiss and pickles
served with a spicy mustard dip
16

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

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

Cheese Board
hand selected specialty cheeses
served with house-made accompaniments
14

Foxon Park Root Beer Glazed Hog Wings
served with a fried green tomato and feta stack
15

“Home”made Hummus
topped with smoked paprika and extra virgin olive oil
served with grilled pita chips and carrots
12

Bowl of Fries
hand cut “Home”made French fries
served with a trio of dipping sauces
7.5

General Tso’s Brussels Sprouts
topped with toasted sesame seeds and scallions
11.5

“Home”made Meatballs
smothered in our house-made marinara
served with garlic toast
13

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

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

“Home”-style mac & cheese

Pimento Mac
roasted peppers and onions
topped with potato sticks and a poblano citrus salad
7 half/14 full

Spicy Buffalo Chicken
topped with blue cheese
7.5 half/15 full

Seafood Casino Mac
mussels and scallops with bacon and cherry peppers
topped with lemon scented bread crumbs
10 half/20 full

The Cookout Mac
pulled rib meat, roasted corn and arugula
topped with whipped potato salad
8 half/16 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

The Home Burger*
boursin cheese, pecan wood smoked bacon,
caramelized onion jam and sautéed mushrooms
on a *Certified Angus Beef*® patty & a brioche bun
14.50

Grilled Cheese & Tomato Soup
fire roasted poblano peppers with smoked gouda
and Havarti cheese, raspberry jam and watercress on
sourdough toast served with a cup of roasted tomato soup
14

Hawaiian Pulled Pork Tacos
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
16

Turkey Burger
with arugula, bacon, cheddar cheese
and a potato salad spread on a brioche roll
14

Buffalo Rubbed Ahi Tuna Wrap*
romaine lettuce, pickled vegetable chow chow
and a buttermilk ranch dressing
18

Fried Green Tomato Sandwich
with a HOMEMade pimento cheese spread
and a BBQ infused mayo on sourdough toast
12
add a C.A.B. Burger 5 add BBQ pulled pork 4

CT Style Bacon Scallop Roll
hot butter dressed scallops with crispy bacon
on a brioche roll topped with citrus segments
and pickled red onion
20

Patty Melt*
New Haven style burger
Certified Angus Beef® patty smothered in our
“Home”made cheese sauce, with a smoked tomato aioli
and fried red onions on rye toast
13

Pork Cutlet Cordon Bleu
on HOMEMade focaccia bread with sliced ham, swiss,
pickles, fresh spinach and gravy
16

Popeye-Style Chicken Sandwich
Grilled or Crispy served with crisp HOME cured pickles
and spicy mayonnaise on a warm
and toasted buttery brioche bun
14

Home Style Dog
Certified Angus Beef® hot dog, “Home”made BBQ & cheese
sauce, topped with fried onions on a pretzel roll
12

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

* 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)
\$6.5*

*Barbeque Glazed Salmon**

*grilled pineapple, cherry tomatoes and fried onions
with arugula tossed in a white BBQ vinaigrette
18*

Blackened Chicken Salad

*mixed greens with a cucumber-almond vinaigrette
topped with fresh raspberries, smoked almonds and roasted corn
17*

*Cajun Seared Ahi Tuna**

*pickled carrots, pico de gallo and avocado
over fresh spinach tossed in a raspberry-mango vinaigrette
21*

*Filet Steak Tip Big Mac Salad**

*chopped romaine, raw onion, pickles, shredded cheddar cheese and potato sticks
topped with a special sauce drizzle
20*

Spinach Salad

*topped with roasted beets, fried goat cheese and candied walnuts
dressed in our honey-balsamic vinaigrette
13*

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 Panzanella 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*

*Seared Yellowfin Tuna**

*over lemongrass scented jasmine rice and a HOME made jerk sauce
with a mango-cabbage slaw
29*