

## appetizers

### Roasted Tomato Soup

cup 5/ bowl 9

### Butternut Squash Bisque

topped with whipped feta  
cup 7.5/ bowl 14

### Beef & Broccoli Lentil Soup

shredded beef, broccoli and lentils in a soy-beef broth  
cup 9/ bowl 17

### Chicken Piccata Wings

13

### Eggplant Parm Fritters

with a spicy marinara and grated imported parmesan  
14

### Roasted Oysters

garlic-herb butter, lemon, pickled chilies and toasted panko  
19

### “Fried Dough” Chips

with marinara & herb whipped ricotta cheese  
12.5

### French Dip Eggrolls

stuffed with braised short rib and American cheese  
with a sour onion jus dipping sauce  
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

### Buffalo Club Flatbread

hickory smoked turkey, cheese and bacon  
on a cauliflower crust topped with tomatoes, shredded  
lettuce and a buffalo-ranch  
21

### Dark Cherry Whipped Feta

topped with spiced almonds and an amaretto honey  
with HOMEmade focaccia sticks  
14

### Bowl of Fries

hand cut HOMEmade French fries  
served with a trio of dipping sauces  
8.5

### 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

### “Apple Pie” MAC

roasted apples and bacon mac and cheese  
topped with cheddar cheese and toasted panko  
9 half/18 full

### Spicy Buffalo Chicken MAC

topped with blue cheese  
8.5 half/17 full

### Short Rib MAC

shredded short rib and roasted broccoli  
topped with mashed butternut squash  
10.5 half/21 full

### Green Bean Casserole MAC

green beans and mushroom duxelle  
topped with fried onions  
8 half/16 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  
18

### Southwest Veggie Wrap

HOMEmade black bean & rice veggie patty,  
cheddar, pico de gallo, peppers, onions  
and a guajillo cream sauce  
15

### Salmon Burger\*

on tomato-feta focaccia with spinach, red onion  
roasted tomatoes, and an anchovy lemon aioli  
20

### “PB&J” Grilled Cheese & Tomato Soup

American cheese, dark cherry jam  
and roasted peanuts on country white toast  
served with a cup of tomato soup  
16

### Thanksgiving Sandwich

HOMEmade maple/sage sausage & cornbread patty,  
sliced smoked turkey, pickled green beans,  
mashed sweet potatoes and a cranberry spread  
on a brioche bun  
21

### 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

### Turkey Burger

on HOMEmade focaccia, whipped feta,  
tomatoes, arugula and pickled chilies  
17

### Tuna Niçoise Wrap

blackened ahi tuna, hardboiled egg, haricot vert,  
garlic marinated tomatoes and a kalamata olive mayo  
20

### HOMEmade’s Popeye-style Chicken Sandwich

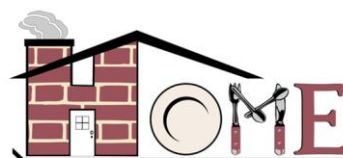
crispy fried chicken served with crisp HOME cured pickles  
and spicy mayo on a warm & toasted buttery brioche bun  
14.5

### HOMEmade Dog

*Certified Angus Beef*® hot dog, HOMEmade BBQ  
& cheese sauce, topped with fried onions  
on a pretzel roll  
15

### Thai Dog

*Certified Angus Beef*® hot dog on a pretzel roll  
with chipotle aioli, pickled carrots, crushed peanuts,  
fresh cilantro and pickled chilies  
17



1114 Main Street · Branford, CT  
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## **salads**

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

### *Blackened Yellowfin Tuna Salad\**

*arugula tossed in a cranberry vinaigrette topped with butternut squash,  
crumbled feta, shaved brussels sprouts and roasted peanuts*

26

### *Spinach Salad*

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

15

### *Faroe Island Salmon Salad\**

*Tuscan kale tossed in a lemon-anchovy dressing with roasted tomatoes,  
spiced almonds, shredded parm and a cornbread crumble*

25

### *Chili Spiced Chicken Breast Salad*

*chopped romaine laced with a chipotle lime vinaigrette topped with pico de gallo,  
shredded cheddar, black beans and rice*

23

## **entrees**

### *Spicy Puttanesca Risotto*

*creamy arborio rice with roasted tomatoes, kalamata olives and capers*

22

*add anchovy filets 3*

### *HOMEmade Ricotta & Potato Gnocchi*

*tossed in a cider cream sauce with maple-sage sausage, brussels sprouts  
and roasted butternut squash*

26

### *Cherry glazed Ahi Tuna\**

*served over roasted apples and a toasted lentil salad with feta, raisins  
and spiced almonds*

29

### *Root Beer Braised Short Rib*

*Foxon Park Root beer braised Certified Angus Beef® short rib  
over pimento cheese infused grits, roasted green beans and fried onions*

33

### *Shrimp Cavatelli a la Tequila*

*Blackened shrimp over DePuma's Cavatelli pasta tossed in a tequila cream sauce  
with black beans, peppers, onions and a tortilla crumble*

30

### *12oz Bone in Pork Chop\**

*served with an apple-cornbread stuffing, shredded kale salad  
and a butternut-potato mash with an apple cider jus*

38

*HOMEmade focaccia bread and EVOO  
available upon request*

2