



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

- ** Gluten free soy is always used
- ** Aleia's Gluten Free Bread Crumbs used for Fritters, Tomatillos, crumbles and panko
- ** Fried bread: GF bread and fryer used
- ** Flatbread crust naturally GF
- ** Designated fryer for all GF fried items (onions, fries, chicken tenders, eggplant ribbons, fritters)
- ** GF Soy used
- ** GF flour/breading always used as a coating (pickles, cherry peppers, onions)
- ** Corn tortillas: Naturally GF
- ** Pasta: GF pasta available and made to order
- ** Chicken Tenders: GF chicken tenders are substituted
- ** Blue Cheese/Gorgonzola: often uses wheat flour as a starting agent. *Home* cannot guarantee it is GF
- ** Gluten free panko used for Eggplant Fritters
- ** Gluten free toast available
- ** Cavatelli: DePuma's Pasta company from Milford, CT (dedicated GF facility)

www.HomeRestaurantCT.com



appetizers

Roasted Tomato Soup

cup 6/ bowl 12

Portuguese Chowder

clams, sausage, peppers, onions and white beans topped with an Allemande sauce
cup 9/ bowl 18

Pickle Wings

pickle brined wings, fried pickles and hot cherry peppers**served with a Maple-Chipotle Ranch Dip
19

GF fryer

Bacon Ranch Deviled Eggs

buttermilk ranch infused egg yolk topped with bacon bits and fried onions**
13

Crab Cake Appetizer

over a cajun remoulade and a tangy slaw
19

Eggplant Parm Fritters**

spicy marinara and grated imported parmesan
14

GF fryer

“Fried Dough” Chips* 17

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

Cheese Board 20

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

“Egg Roll” Flatbread** 22

cauliflower pizza crust** topped with maple sausage, muenster cheese,
sweet and spicy aioli, an Asian slaw and sesame seeds

General Tso’s Brussels Sprouts 15

topped with toasted sesame seeds and scallions
GF fryer

HOMEmade Hummus 16

topped with smoked paprika and extra virgin olive oil served with grilled pita chips and carrots
without pita chips / GF toast points*

Fried Green Tomatillos** 16

with a tomato jam, lemon scented goat cheese, fresh mint and arugula

Grilled Summer Skewers 18

grilled watermelon and Halloumi cheese with a zucchini pesto, toasted hazelnuts and toast

Bowl of Fries 10

HOMEmade, hand cut French fries served with a trio of dipping sauces
GF fryer

“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

12 half/22 full

Succotash MAC

roasted corn, poblano peppers and zucchini
topped with a fresh cherry tomato salad

11 half/20 full

“Jalapeno Popper” MAC

creamy jalapeno popper cheese sauce and bacon topped
with panko bread crumbs** and torched cheddar cheese

10 half/22 full

Crab Rangoon MAC

lump crab meat in a cream cheese sauce
topped with a sweet chili sauce

14.5 half/27 full

sandwiches & HOME-dogs

(served with your choice of salad or hand cut fries)

substitute side: cup of soup \$4-8, ½ mac and cheese \$7-11

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* 22.5

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

Eggplant “Caponata” Sandwich 17

fried eggplant, arugula, fresh mozzarella, fried onions and a balsamic-tomato spread

Thai Salmon Wrap 21

Thai peanut sauced salmon with arugula and a soy-ginger** cabbage & pickled carrot slaw

served as 2 tacos unless otherwise specified

Grilled Cheese & Tomato Soup 18

lemon infused goat cheese, grilled zucchini, hazelnut pesto and Muenster cheese on gluten free toast**
served with a cup of roasted tomato soup

Elote Turkey Burger 20

with cheddar cheese, romaine lettuce, roasted corn and a creamy jalapeno spread on gluten free toast**

Crab Cake Club 25

HOMEmade crab cakes with an old bay mayo, lettuce, tomatoes and bacon on gluten free toast**

Patty Melt* 20

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

HOME’s Popeye-style Chicken Sandwich 18

crispy fried chicken** served with crisp HOME cured pickles and spicy mayonnaise on gluten free toast

GF fryer for chicken tenders

HOME Dog 19

Certified Angus Beef® hot dog, “Home”made BBQ & cheese sauce, topped with fried onions**

GF flour & fryer

“Sausage & Peppers” Dog 21

Certified Angus Beef® hot dog sliced and tossed with roasted peppers and onions with fresh mozzarella
and a smoked tomato aioli

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salads

all salads can be ordered as an appetizer portion (with no protein) 9

Mediterranean Salmon Salad 28

Blackened Faroe Island Salmon over artichoke hummus, arugula and a cucumber cherry tomato and kalamata olive salad tossed in a cucumber tzatziki dressing topped with crumbled feta cheese

Yellowfin Tuna Salad Salad 27

a scoop of tuna salad made with Ahi tuna, sweet & smokey aioli, cherry peppers, celery and red onion over chopped romaine lettuce, grilled zucchini, pickled cauliflower, pico de gallo and garbanzo beans

Grilled Chicken Breast Asian Salad 26

mixed greens tossed with quinoa, edamame, cabbage and pickled carrots
with a soy-ginger vinaigrette topped with chopped hazelnuts

Spinach Salad 17

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

without fried goat cheese / **crumbled goat cheese*

add salmon \$11 add chicken \$6 add shrimp \$12.5 add seared Ahi Tuna \$14

entrees

Crab Risotto

*creamy tomato and saffron Arborio rice with lump crab and peas
topped with cherry tomatoes, fresh mozzarella and basil*

28

Stuffed Eggplant

*half a roasted eggplant stuffed with sweet Italian sausage, zucchini, tomatoes, rice, cauliflower
and chickpeas topped with torched mozzarella cheese served with fresh arugula
and a white bean spread*

29

Summer Grill Out Pork Tenderloin

*Pork tenderloin smothered in a blackberry BBQ sauce
served with a roasted corn-poblano potato salad
and a mix of grilled zucchini, watermelon and cherry tomatoes*

32

Mexican Steet Corn Cavatelli

*Depuma's Cavatelli pasta** tossed in a jalapeno cream sauce
with roasted corn topped with fresh cilantro, blackened bread crumbs** & cotija cheese*

25

Sesame Crusted Ahi Tuna

*Served over a quinoa, kale and edamame salad, HOMEmade cucumber zoodles
and a peanut sauce*

33

Grilled Petite Filet

*6oz Filet Mignon topped with a garlic and herb compound butter served with loaded baked cauliflower
topped with cheddar cheese, crumbled bacon and a ranch drizzle*

39

add three shrimp 10/add a crab cake 6/add spinach 3/ add frites 4