



Main Street · Branford, CT

GLUTEN FREE MENU

Takeout and Delivery Available Tuesday-Sunday 12pm-8pm

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

** Fried bread: GF bread and fryer used

** Designated fryer for all GF fried items (onions, chicken tenders & wings)

** GF Soy Sauce used for all Soy based sauces and glazes

** GF flour/breading always used as a coating (onions, jalapenos)

** Corn tortillas: Naturally GF

** Pasta: GF pasta available and made to order

** Chicken Tenders: Coleman's GF chicken tenders are used

** Blue Cheese/Gorgonzola: often uses wheat flour as a starting agent. *Home* cannot guarantee it is GF

** Gluten free breads from Aleia's Gluten Free Foods from Branford, CT

** Cavatelli: DePuma's Pasta company from Milford, CT (dedicated GF facility)

www.HomeRestaurantCT.com



appetizers

Roasted Tomato Soup
cup 4/ bowl 8

Butternut Squash and Green Apple Bisque
topped with a cinnamon nutmeg sour cream
cup 6/ bowl 12

Slow Roasted Pork and Black Bean Soup (2014)
cup 8/ bowl 14

“Fried Dough” Chips 14.5
with “Home”made marinara and herb whipped Liuzzi’s ricotta cheese for dipping
without chips / GF fried bread*

Vegetable Tacos 13
three corn tortillas** filled with seasonal vegetables with a pesto sour cream,
romaine, and crispy fried onions**
GF flour & fryer

Smokey Maple Mustard Chicken Wings 14
served with a ginger shaved Brussels sprout hazelnut salad and “Home”made Kimchi
GF fryer

General Tso’s Brussels Sprouts 12
topped with toasted sesame seeds and scallions
GF fryer

“Home”made Hummus 14
topped with smoked paprika and extra virgin olive oil served with grilled pita chips and carrots
without pita chips / GF toast points*

Bowl of Fries 7.5
“Home”made, 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
9 half/16 full

Shrimp Scampi MAC
marinated tomatoes, lemon juice, arugula and capers
topped with shredded parmesan cheese
11 half/22 full

Chicken & Waffle MAC
HOMEmade cajun cheese sauce and crispy fried
chicken** topped with brûlèed maple sugar
9.5 half/17 full
GF fryer for chicken tenders

BBQ Pulled Pork and Asparagus MAC (2013)
topped with melted smoked gouda
9.5 half/17 full

Vegetable Fajita MAC
peppers, onions, mushrooms and spinach with a chili
seasoning
9.5 half/17 full

6 Cheese MAC
goat cheese, smoked gouda and swiss tossed into our
HOMEmade cheese sauce topped with herb whipped
ricotta cheese and imported parmigiano reggiano
9 half/16 full

Smoked Tomato & Sweet Italian Sausage MAC
with peppers and onions topped with melted swiss
cheese
10 half/18 full

Loaded Mashed Potato MAC (NEW)
bacon and broccoli topped with whipped potatoes,
shredded cheese and sour cream
10 half/18 full

* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness

sandwiches & “Home”-dogs

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

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* 16.5
boursin cheese, pecan wood smoked bacon, caramelized onion jam and sautéed mushrooms on a *Certified Angus Beef*[®] patty

Patty Melt* 15
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

BBQ Burger* 16
smoked gouda cheese, HOMEMade pickles, BBQ sauce and fried jalapenos**
GF flour & fryer

The Pizza Burger* 17
Certified Angus Beef[®] patty topped with melted mozzarella, pepperoni, marinara sauce, peppers and onions

Bruschetta Grilled Cheese & Tomato Soup 16
gluten free toast stuffed with a fresh tomato-garlic chutney, basil and mozzarella served with a cup of roasted tomato soup

Grilled Cheese & Tomato Soup 15
sharp cheddar, arugula and an agave-mustard spread on gluten free toast served with a cup of roasted tomato soup

Turkey Burger Big Mac 20
two all white meat turkey burgers with “Home”made special sauce, lettuce, cheddar cheese, chopped onions and pickles on double decker gluten free toast

Spicy BBQ Turkey Burger Tacos 14
blackened turkey burger with smoked gouda cheese, arugula and a chipotle cabbage slaw in corn tortillas

Cranberry BBQ Glazed Chicken Breast Sandwich 19
with grilled asparagus, pickles, fried onions, romaine lettuce, sliced tomato and melted swiss on gluten free toast

HOME’s Popeye-style Chicken Sandwich 16
grilled or crispy** served with crisp HOME cured pickles and spicy mayonnaise on gluten free toast
GF fryer for chicken tenders

Pastrami Club 19
NY style pastrami, pico de gallo, romaine lettuce, bacon and a basil & sage mayo on gluten free toast

Smoked Turkey Reuben 18
hickory smoked turkey, sauerkraut, HOMEMade pickles, swiss cheese and spicy Russian dressing

Caprese Sandwich 16
Liuzzi’s fresh mozzarella, garlic marinated tomatoes and a HOMEMade basil spread

BBQ BLT Tacos 15
Pecan wood smoked bacon, lettuce, tomato and a BBQ aioli in corn tortillas

Deli Combo Sandwich 20
sliced pastrami and smoked turkey with a maple mustard spread, chipotle cabbage slaw and smoked gouda

Buffalo Chicken Tacos 15
crispy chicken** tossed in buffalo sauce with lettuce, cheddar cheese and bacon in corn tortillas
GF fryer for chicken tenders

Korean Salmon Tacos 17
hoisin** glazed Faroe Island Salmon, arugula, spicy kimchi, sesame aioli and scallions in corn tortillas

Shrimp Tacos 19
corn tortillas stuffed with broccoli rabe, fresh spinach, cherry peppers, pickled carrots, pecan wood smoked bacon and a basil and sage aioli

Veggie Burger Sandwich 18
HOMEMade veggie patty topped with swiss cheese, mushrooms, cherry peppers, pickled red onions and a smokey maple mustard on gluten free toast

Veggie Burger Tacos 15
HOMEMade black bean & butternut squash patty, goat cheese, pickled red onions, arugula and a cranberry spread

Home Style Dog 14
Certified Angus Beef[®] hot dog, “Home”made BBQ & cheese sauce topped with fried onions**
GF flour & fryer

Ballpark Dog 14
Certified Angus Beef[®] hot dog, chopped bacon, sauerkraut and a maple mustard

salads

all salads can be ordered as an appetizer portion (with no protein) 6.5

Chef's Cobb

mixed greens topped with smoked turkey, pastrami, fresh mozzarella, garlic marinated tomatoes, pickled carrots and a hardboiled egg with honey-balsamic dressing

18

Chicken Cranberry-Caesar (NEW)

over arugula with chili spiced hazelnuts, maple roasted apples, shredded parm and gluten free toast points with a cranberry Caesar dressing

17

Mustard Maple Rubbed Salmon*

asparagus, cherry peppers, crumbled goat cheese and butternut squash croutons over mixed greens tossed in a smokey maple mustard dressing

18

Ginger Soy** Glazed Shrimp

chopped romaine laced with a ginger poppy seed vinaigrette and quinoa topped with pickled vegetables and sunflower seeds

21

Skirt Steak*

with mushrooms and asparagus, sundried tomatoes, chopped hazelnuts and fresh spinach topped with a spicy Russian dressing

20

Spinach Salad

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

without fried goat cheese / **crumbled goat cheese*

13

entrees

Butternut Squash Risotto

topped with crushed hazelnuts and goat cheese

19

add chili dusted chicken 6

add blackened salmon 8

Steak and Cheese Cavatelli

*Depuma's Cavatelli pasta** tossed with filet tips, mushrooms, onions and peppers in a white wine, garlic butter broth topped with shredded smoked gouda cheese*

26

Shrimp Stir Fry

*green cabbage, roasted apples, carrots, baby corn and scallions with rice noodles tossed in a Hoisin sauce***

28

Spicy Sausage Pesto Pasta

*Depuma's Cavatelli pasta** tossed in a cherry pepper-pesto cream sauce with onions, arugula and Longhini sausage topped with shredded parm and garlic marinated tomatoes*

25