appetizers

Roasted Tomato Soup
cup 6/ bowl 8
Butternut Squash and Green Apple Bisque
topped with a cinnamon nutmeg sour cream cup 6/ bowl 12
Marsala French Onion Soup
pulled chicken, mushrooms and onions
topped with melted mozzarella and swiss cheese 8
HOMEslice of the Day
*Home*made Sicilian style pizza slice, changes daily 7
Beef Stroganoff Egg Rolls
stuffed with shaved beef, mushrooms, onion jam and cheese
served with a cognac gravy dip 15
Cheese Board
hand selected specialty cheeses
served with house-made accompaniments 15
*“Fried Dough”* Chips
with marinara and herb whipped Liuzzi’s ricotta cheese for dipping 12.5
Smokey Maple Mustard Chicken Wings
served with a ginger shaved Brussels sprout hazelnut salad
and *“Home”*made Kimchi 14
Vegetable Tacos
three corn tortillas filled with a broccoli rabe pesto,
grilled butternut squash, shredded romaine,
pickled carrots, fried onions and a cinnamon sour cream 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 12
Pork Poutine
hand cut French fries smothered in gravy and shredded mozzarella topped with slow roasted pork belly,
crispy fried prosciutto, pickled vegetables
and cherry peppers 16
*“Home”*made Meatballs
smothered in our house-made marinara
served with garlic toast 13

*“Home”*-style mac & cheese
French Dip Mac
shaved beef, gravy, caramelized onions and arugula
topped with melted swiss cheese 8 half/ 16 full
Spicy Buffalo Chicken
topped with blue cheese 7 half/ 14 full
Butternut Squash Casserole Mac
roasted butternut squash, chopped broccoli rabe
and a butternut squash puree
topped with torched marshmallows and toasted hazelnuts 7.5 half/ 15 full
Pork Belly Pot Roast Mac
slow roasted pork belly, carrots and asparagus
topped with shredded parmesan cheese 8.5 half/ 17 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

The Home Burger*
boursin cheese, pecan wood smoked bacon,
caramelized onion jam and sautéed mushrooms
on a Certified Angus Beef® patty & a brioche bun 14.5
Grilled Cheese & Tomato Soup
roasted butternut squash-goat cheese with arugula
and cherry peppers on cinnamon toast
served with a cup of roasted tomato soup 14
Turkey Burger Big Mac
two all white meat turkey burgers with *“Home”*made special sauce, lettuce, cheddar cheese, chopped onions and pickles
on a sesame double decker brioche bun 18
Grilled Shrimp Wrap
stuffed with broccoli rabe, fresh spinach, cherry peppers,
pickled carrots, pecan wood smoked bacon
and a basil and sage aioli 19
Veggie Burger Sub
BEYOND burger topped with swiss cheese, mushrooms,
cherry peppers, pickled red onions and a smoked maple mustard on a toasted pretzel roll 16
Pork Cutlet Saltimbocca
thinely sliced prosciutto, melted mozzarella cheese,
mushrooms and a cognac gravy on *“Home”*made focaccia bread 15
Cranberry BBQ Glazed Chicken Breast Sandwich
with grilled asparagus, pickles, fried onions, romaine
lettuce, sliced tomato and melted swiss
on a grilled brioche bun 17
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
Homestyle Dog
Certified Angus Beef® hot dog, *“Home”*made BBQ & cheese sauce, topped with fried onions on a pretzel roll 12
Korean Dog
Hoisin glazed Certified Angus Beef® hot dog stuffed with a roasted pork belly hash, sesame seeds
and scallions topped with Kimchi 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) 6.5_

**Grilled Chicken Breast**
_over arugula topped with roasted apples, shredded parm and a “Home”made trail mix served with a warm cranberry apple cider vinaigrette 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, sunflower seeds and crispy won ton sticks 21_

**Grilled Skirt Steak***
_with wild mushrooms and broccoli rabe, 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 13_

**entrees**

**Vegetarian Sausage and Broccoli Rabe**
_with green lentils and quinoa served in a tomato vegetable broth served with toast points 23_

**Herb Dusted Chicken Breast**
_over DePuma’s Garganelli pasta tossed in a ground turkey Bolognese sauce with fresh arugula and shredded imported parmigiano-reggiano 25_

**Apple Cider Braised Lamb Shank**
_served over cranberry-orange mashed potatoes and Jack Daniel’s Apple whiskey roasted wild mushrooms, sundried tomatoes, onions and spinach 34_

**Shrimp Stir Fry**
_green cabbage, roasted apples, carrots, baby corn and scallions with rice noodles tossed in a Hoisin sauce topped with crispy won ton strips 28_

**Willoughby’s Coffee Rubbed Pork Rib Eye***
_over brandied butternut squash, potato and pork belly hash with shaved Brussels sprouts and a butternut squash puree topped with pickled red onions 27_

**Chipotle-Citrus Marinated Skirt Steak***
_served over tomato stewed lentils with prosciutto wrapped broccoli rabe and candied butternut squash 31_

**Blackened Salmon***
_over a green apple and sundried tomato risotto with asparagus topped with sunflower seeds served with cinnamon whipped goat cheese 26_