Roasted Tomato Soup
cup 4/ 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
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”-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, mushrooms and asparagus topped with shredded parmesan cheese 8.5 half/ 17 full

* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy
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 smokey maple mustard on a toasted pretzel roll
16

Pork Cutlet Saltimbocca
thinly 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

Home Style 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,
esesame seeds and scallions topped with Kimchi
15

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