**TAKEOUT AVAILABLE**

12-8pm

call to discuss options for trays of mac and cheese, stuffed breads and other catering items

### Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Roasted Tomato Soup</td>
<td>cup 6/ bowl 8</td>
</tr>
<tr>
<td>Butternut Squash and Green Apple Bisque</td>
<td>cup 6/ bowl 12</td>
</tr>
<tr>
<td>Marsala French Onion Soup</td>
<td>pulled chicken, mushrooms and onions topped with melted mozzarella and swiss cheese 8</td>
</tr>
<tr>
<td>Beef Stroganoff Egg Rolls</td>
<td>stuffed with shaved beef, mushrooms, onion jam and cheese served with a cognac gravy dip 15</td>
</tr>
<tr>
<td>“Home” made Meatballs</td>
<td>smothered in our house-made marinara served with garlic toast 13</td>
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<tr>
<td>Cheese Board</td>
<td>hand selected specialty cheeses served with house-made accompaniments 15</td>
</tr>
<tr>
<td>“Fried Dough” Chips</td>
<td>with marinara and herb whipped Liuzzi’s ricotta cheese for dipping 12.5</td>
</tr>
<tr>
<td>Smokey Maple Mustard Chicken Wings</td>
<td>served with a ginger shaved Brussels sprout hazelnut salad and “Home” made Kimchi 14</td>
</tr>
<tr>
<td>Vegetable Tacos</td>
<td>three corn tortillas filled with a broccoli rabe pesto, grilled butternut squash, shredded romaine, pickled carrots, fried onions and a cinnamon sour cream 15</td>
</tr>
<tr>
<td>“Home” made Hummus</td>
<td>topped with smoked paprika and extra virgin olive oil served with grilled pita chips and carrots 12</td>
</tr>
<tr>
<td>Bowl of Fries</td>
<td>hand cut “Home” made French fries served with a trio of dipping sauces 7.5</td>
</tr>
<tr>
<td>General Tso’s Brussels Sprouts</td>
<td>topped with toasted sesame seeds and scallions 12</td>
</tr>
<tr>
<td>Pork Poutine</td>
<td>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</td>
</tr>
</tbody>
</table>

### “Home”-Style Mac & Cheese

<table>
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<tr>
<td>French Dip Mac</td>
<td>shaved beef, gravy, caramelized onions and arugula topped with melted swiss cheese 8 half/ 16 full</td>
</tr>
<tr>
<td>Spicy Buffalo Chicken</td>
<td>topped with blue cheese 7 half/ 14 full</td>
</tr>
<tr>
<td>Butternut Squash Casserole Mac</td>
<td>roasted butternut squash, chopped broccoli rabe and a butternut squash puree topped with torched marshmallows and toasted hazelnuts 7.5 half/ 15 full</td>
</tr>
<tr>
<td>Pork Belly Pot Roast Mac</td>
<td>slow roasted pork belly, carrots, mushrooms and asparagus topped with shredded parmesan cheese 8.5 half/ 17 full</td>
</tr>
</tbody>
</table>

### Delivery and Curbside Options Available

* 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)

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, smoked tomato aioli & fried 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,
seasme 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 with roasted apples, shredded parm and a “Home”made trail mix with a 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
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

Shrimp Stir Fry
green cabbage, roasted apples, carrots, baby corn and scallions with rice noodles
tossed in a hoisin sauce topped with crispywon 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