
ENTREES

Add a petite salad to any entrée for \$4.

Add a cup of soup to any entrée for \$3.

**Tamale Turnover 18

Spiced shredded Chicken served over a baked banana leaf wrapped tamale with red peppers. Topped with black beans, fajita vegetables & sour cream.
(Please substitute regular black beans for our drunken beans.)

**Mahi Citron 21

Pan seared Mahi or Tofu Wrapped Taro served with citrus couscous, roasted asparagus, & tarragon yogurt.
(Please substitute potato wedges instead of our citrus couscous.)

Land & Sea 23

Grilled hanger steak & a shrimp skewer served with sautéed zucchini, potato wedges & our aji Amarillo sauce.

BEVERAGES

Tazo Iced Tea 2.5
(free refills)

Lemonade 2.5
(free refills)

Fountain Sodas 2.5
Ginger Ale, Root Beer (free refills)

Juice 2.50
Cranberry, Pineapple, Grapefruit Orange & Apple

Espresso Drinks 4
Latte or Cappuccino

Bottled Water 2
Nirvana & Saratoga Sparkling

Tazo Hot Tea 2.5
Assorted natural & decaffeinated flavors

Espresso
Single 2.50 Double 4

Coffee 2.5
Free Trade & Organic House Blend & Decaf

HOME GROWN
Cafe
SPECIALS

WEEKEND BRUNCH
Saturdays & Sundays 10 AM - 3 PM

HAPPY HOUR AT OUR BAR
Monday - Friday 5 - 7 PM
Featuring Discounted Appetizers & Drinks starting at \$3

DRAFT SPECIALS
Monday, Wednesday & Saturdays 10 PM - Close
\$2 - \$4 Drafts

TUESDAYS
10 PM - Close
\$3 Rail Drinks

LIVE MUSIC
Wednesday, Friday & Saturdays at 10 PM



HOME GROWN
Cafe
LOCAL FLAVOR

Gluten Free Menu

We do not use separate fryers for Gluten Free items.

Seitan is a Gluten based product & can not be ordered if a person has a Gluten allergy.

126 E. Main St.
Newark, DE 19711

302.266.6993

www.homegrowncafe.com

SOUPS, SNACKS & APPS

****Southwestern Chili 4/5**

A bean chili with peppers, onions, tomatoes & spices.
(Please order with no flour tortilla garnish.)

****Petite Salad 6**

An appetizer version of any of our signature salads.
These salads do not include your choice of topping.
(Please refer to our Salads for Gluten Free options.)

****Pot o' Gold Fries 7**

Yukon Gold fries with an aji Amarillo aioli.

***Baked Spinach Spread 7.5**

Mixed cheeses, spinach & herbs served with carrots, celery & pita.
(Please order with corn tortilla chips instead of pita.
Vegetables also available for an additional \$3.)

****Tapas Platter 8.5**

Hummus, Mediterranean tomato salad, eggplant salad & warm pitas.
(Please order with corn tortilla chips instead of bread.
Vegetables also available for an additional \$3.)

***Burratta 9**

House made fresh mozzarella with a creamy filling.
Served with crostinis, house pickled peppers & balsamic pearls.
(Please order with corn tortilla chips instead of crostinis.)

****Nachos 9.5**

Tortilla chips, cheese, chili, pico de gallo, sour cream & jalapeños.

Crab Fondue 10

Crab, lemon, white wine & herbs served with apples
& fresh whole grain focaccia.

(Please order with corn tortilla chips instead of bread.
Vegetables also available for an additional \$3.)

****Deconstructed Sushi 10.5**

Sesame crusted rare Ahi Tuna or Tofu with cucumber ribbons,
seaweed salad, scallions, spicy mayo, wasabi soy glaze & pickled ginger.
(Please order without the seaweed salad
and without the wasabi soy glaze.)

SALADS

Our Salads feature your choice of
Plain for \$9

Portabella or Tofu for \$10

Grilled Chicken for \$11

Hanger Steak or Ahi Tuna for \$12

***Classic Ranch**

Cucumbers, tomatoes, roasted red onion, bacon, cheese
& a buttermilk ranch dressing.

****Balsamic**

Spiced pecans, mandarin oranges, scallions, red peppers,
alfalfa sprouts & balsamic vinaigrette.

***Greco-Roman Caesar**

Romaine, garbanzo beans, artichokes, Mediterranean salad,
pita croutons, feta cheese & Greek dressing.
(Please order without pita croutons.)

****Green Apple**

Granny Smith apples, brie, bacon, walnuts, tomatoes
& apple vinaigrette.

***Southern California Cobb**

Blackened with avocado, pico, cheese, black beans,
tortilla croutons & chipotle ranch dressing.
(Please order with no flour tortilla croutons.)

****Thai**

Red peppers, bean sprouts, scallions, daikon radish, carrots,
red onion, peanuts & a peanut vinaigrette.
(Please order without Peanut Dressing.
Substitute any other dressing.)

An 18% gratuity will automatically be added to parties of six or more.

We gladly validate parking for each guest up to one hour.

Consuming raw or undercooked foods may be hazardous to your
health. Please alert your server of any food allergies.

When possible we are happy to accommodate most
changes to our menu items. Some additions or substitutions
may have an additional fee.

SANDWICHES

Sandwiches include your choice of greens with house
vinaigrette or house fried chips. Choose fries for \$2.

****Power House 7**

Red peppers, carrots, red onion, alfalfa sprouts, lettuce, tomato,
cucumber, Provolone & smoked gouda cheese with
honeycomb mustard on whole grain focaccia.
(Please order without bread.)

****Bank Mi 8**

Marinated Tofu or Grilled Thai Chicken with pickled vegetables,
cucumbers, spicy aioli & jalapeños on a grilled pita.
(Please order without a pita.)

Create Your Own Sandwich

All C.Y.O. Sandwiches come with lettuce & tomato.
Create Your Own Sandwiches feature your choice of:
Portabella or Tofu for \$9
Ahi Tuna for \$11
Burger or Chicken for \$10
(Please order all these sandwiches without bread.)

****All American**

House made BBQ sauce, bacon & Cheddar Jack cheese.

***Caprese**

House made mozzarella & a garlic basil puree.

****Kennett Square**

Mushroom confit & Brie

****Creole**

Served blackened with bacon & Creole mustard.

****Southwestern**

Guacamole & pepper Jack cheese

*Can be prepared as a vegetarian option.

**Can be prepared as a vegan option.