

Featured Cocktail

Crisscross Apple Sauce

Redemption Rye, House-made Apple Sauce, Apple Cider 9

Frangeli-Coldbrew

Frangelico, Vanilla Vodka, Black Walnut Bitters, Cold Brew 8

Appetizer

South of the Border Carrot Bisque can be vegan + gf

Roasted carrots, ginger, chipotle peppers, lime cilantro crema 5 | 6.5

Cold Spicy Thai Noodle Salad vegan/gf

Shredded carrot, red onion, cucumber, Thai chilis, mung beans,
chili lime vinaigrette 10

Entrees

Buddha Bowl vegan/gf

Roasted sweet potatoes, spiced chickpeas, red onion, kale, sticky rice, avocado, tahini
and red chili sauce 13 + can add protein

Cioppino can be gf

Cod, shrimp, scallops, mussels, claw crab meat, in a tomato and saffron broth. Served
with toasted baguette 18

Popcorn Chicken Salad

Grilled white asparagus, cherry tomatoes, avocado, arugula, oranges, citrus dijon
dressing 14

Dessert

Peanut Butter Tastycake vegetarian

With a peanut crust 6

Carmel Apple Cheesecake vegetarian/gf

Oat and pecan crust, spiced poached apples, and a sweet caramel 6

House Made Rice Pudding vegetarian/gf

Brandied cherries, a dash of cinnamon 6

Woodside Farm Ice Cream vegetarian & **Sorbet** vegan

Vanilla, Chocolate, Strawberry, Butter Brickel Ice Cream, and Raspberry (Sorbet)

Enjoy brunch seven days a week

(Mon - Fri: Select brunch items are available from 11-3) Weekends 9:30 - 3 | M-F
Lunch Specials \$10/\$12 Lunches from 11-2 | Happy Hour 3-7 M-F

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