

Cocktails

Two Months of My Life

House barreled infusion of Sagamore Double Cask, maraschino liquor, and thyme, aged for two months, fresh squeezed OJ, prosecco, house made bitters, orange garnish 11

Strawberry Shrub Marg

Casa Noble Blanco, strawberry shrub, agave syrup, lime juice, 9

Appetizers

Sherry Brussels Sprouts gf

Sautéed Brussels sprouts, apple smoked bacon lardons, local Granny Smith apples in a sherry Dijon vinaigrette 8

Prickleback Bone-in Wings

Pickle brined wings, fried pickle chips, drizzled with Jameson and habanero glaze 12

Entrees

Thai Black Pepper Tofu

Kale, peppers, red onions, shiitake mushrooms, fried tofu in a black pepper glaze served on a pita wrap 15

Lemongrass and Squid Noodles

Thai chilis, mung beans, rice noodles, cilantro, Napa cabbage, and sautéed shrimp in a coconut and lemongrass sauce 18

Dessert

Cider Donut Sundae vegetarian

Warm Milburn Orchards cider donuts, salted caramel, whipped cream, pumpkin ice cream, and walnuts 6

Woodside Farm Ice Cream Vegetarian

Vanilla, Chocolate, Peach, Cookies and Cream and Raspberry Sorbet 4

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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