Seasonal American Menus from Home Restaurant (Fall 2012)

At Home Restaurant we strive to provide a sustainable dining experience. Our produce, fish, meat, cheeses and wines come from local artisan sources. Our hope is that supporting our culinary community will help keep Greenwich Village a thriving dining destination.

Brunch Menu

First Course

Grilled Lemon Fig Bread, whipped cream 6-

Home Made Cottage Cheese and Fruit 7-

Today's Home Made Soup 7-

Mountain Dell Farms Mixed Green Salad, grilled persimmon, Landaff cheese, walnut vinaigrette 9-

Brunch Entrees & Sandwiches

Multi Grain French Toast, pure maple syrup 11-

Oven Roasted Turkey Sandwich, Amish blue cheese, ale mustard, tomato, bacon, salad 12-

Home Hamburger, lettuce, tomato, onion, salad 12-
add New York cheddar 2-

Macaroni & Cheese 7/12-
add bacon 2-

Eggs

Served with home fries and salad
Substitute egg whites add 1-

Tomato, goat cheese, braised greens scramble 12-

Berkshire Sausage, broccoli rabe, asiago scramble 12-

Home Biscuit Florentine 14-
braised winter greens, poached egg, hollandaise

Boudin and Eggs 13-

Biscuits and Berkshire Pork Sausage Gravy 13

Grilled Skirt Steak, sherry onion jam, 2 eggs any style 17-

Sides 5-

House Made Berkshire Pork Sausage, Thick-Cut Bacon, Home Fries, Chive Grits, Fresh Fruit Salad

Seasonal American Menus from Home Restaurant (Fall 2012)

At Home Restaurant we strive to provide a sustainable dining experience. Our produce, fish, meat, cheeses and wines come from local artisan sources. Our hope is that supporting our culinary community will help keep Greenwich Village a thriving dining destination.

Lunch Menu

Small Plates

Soup of the Day 7-

Whole Clam Chowder, bacon, potatoes, grilled sourdough 12-

Mixed green salad, grilled persimmon, Landaff cheese, walnut vinaigrette 9-

Artichoke Heart and Benton's Country Ham Cheesecake, tomato caper salad 11-

Sandwiches

Comes with your choice of salad, fries or onion rings

Oven Roasted Turkey, Pennsylvania Amish Blue Cheese, ale mustard, tomato, bacon 11-

BBQ Chicken 12-

Grilled Skirt Steak, tomato, sherry onion jam 13-

Home Hamburger, lettuce, tomato and onion 12-
with New York Cheddar 2-

Large Plates

Cobb Salad, bacon, hardboiled egg, fennel, beets, goat cheese, ranch dressing 11-
add Grilled Chicken 5-
add Grilled Scallops 7-
add Grilled Skirt Steak 9-

Roasted Delicata Squash, orange scented cous cous, orange segments, toasted almonds 15-

Chicken Pot Pie, Sullivan County Farms chicken, roasted root vegetables, black truffle biscuit 16-

Grilled Sea Scallops, Raffetto's linguine, green olives, goat cheese 16-

Macaroni and Cheese 7/12-
add bacon 2-

Seasonal American Menus from Home Restaurant (Fall 2012)

At Home Restaurant we strive to provide a sustainable dining experience. Our produce, fish, meat, cheeses and wines come from local artisan sources. Our hope is that supporting our culinary community will help keep Greenwich Village a thriving dining destination.

Dinner Menu

Small Plates

Today's Soup 8-

Whole Clam Chowder, bacon, potatoes, grilled bread 12-

Roasted Fennel and Beet Salad, frisee, sunflower seeds, apple cider vinaigrette 10-

Mixed Green Salad, grilled persimmon, Landaff cheese, walnut vinaigrette 10-

Maine Mussels, escarole, Italian sausage, white wine, garlic bread 12-/18-

Artichoke Heart & Benton's Country Ham Cheesecake, tomato & caper salad 12-

Pennsylvania Amish Blue Cheese Fondue 12-

Sides 6-

French Fries – Roasted Cauliflower – Mashed Maple Bourbon Sweet Potato

Large Plates

Roasted Delicata Squash, orange scented cous cous, orange segments, almonds 20-

Pan Seared Day Boat Sea Scallops, pumpkin seed gazpacho, broccoli rabe, crispy ham 25-

Grilled Edenbrook Trout, littleneck clam vinaigrette, roasted cauliflower 24-

Chicken Pot Pie, Sullivan County Farms chicken, root vegetables, black truffle biscuit 24-

Grilled Berkshire Pork Chop, mashed maple bourbon sweet potatoes, carrots 25-

Grilled Skirt Steak, braised greens, fries 26-

Braised Jamison Farms Lamb Shoulder, farro, turnips, lamb jus with figs 26-

Macaroni & Cheese 12/18 *add bacon 2/4-*