

H.O.M.E

RESTAURANT AND BAR

“HOT”

Mac n

Cheese.....1

2

four cheese topped with panko bread crumbs

Warm Heirloom Tomato

Bruschetta.....13

heirloom tomatoes, basil, shallots, balsamic and burrata served on a crostini

Slow-Braised Pork

Belly.....16

braised cabbage, fennel-sherry and star anise reduction

Spicy Thai-Chili Filet of Beef

Skewer.....18

charred coconut sticky rice , red miso sweet soy, cilantro salad

Scallop and Skuna Bay Salmon

Tartar.....22

day boat scallops, ginger, green onion, avocado, quail egg and citrus- lemongrass simple syrup

“COLD”

Grilled Atrisian

Flatbread.....14

white bean hummus, roasted garlic olive oil, artichoke and roasted pepper

Grilled Asparagus and Chanterelle

Mushrooms.....16

shaved manchego finished with chanterelle mushroom vinaigrette

Hamachi “Japanese

Yellowtail”22

sticky rice raviolis, cucumber salad and finished with a burnt orange-ginger dressing

Jumbo Lump Crab

Salad.....20

shaved baby raw vegetable salad and cracked mustard seed drizzle and tempura avocado

Chilled Maine

Lobster.....28

Olive oil poached maine lobster, saffron ginger potatoes and wasabi caviar gelee

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“THE GARDEN”

Wild Baby

Arugula.....14

point Reyes bleu cheese, endive, dried yellow tomatoes, candied figs and champagne vinaigrette

Warm Beet and Goat Cheese

Salad.....15

baby mache, herbed goat cheese and carrot-white truffle vinaigrette..candied pistachio

Organic Chopped Vegetable

Salad.....17

fresh corn, carrots, endive, heirloom tomatoes, cucumber, haricot-verts with ginger vinaigrette

Classic Caesar

Salad.....16

cracker and shaved asiago

Executive Chef-Shawn Davis

EGG N FLOUR

Squid Ink

Tagliatelle.....32

shrimp, scallops, baby arugula, fin fish and finished with a seafood lobster nage

Rabbit and Porcini

Ravioli.....38

“Shelton Farms” slow-braised rabbit , onion blossoms and a maine lobster- lavender cream

SEASIDE

Sauteed white

sturgeon.....34

preserved lemon-artichoke risotto finished with a pomegranate gastrique

Caviar-Chive

Salmon.....36

white sturgeon caviar -chive butter, yukon pearls and sweet pea puree

Sautéed Jumbo

Shrimp.....39

coconut milk, ginger curry served with scallion mashed potatoes

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Pan Seared Day Boat

Scallops.....42
saffron tomatoes, and sage foam and madeira butter

“The Down Home Special”

Petite Filet topped with jumbo lump crab, truffle mashed and béarnaise served with a butter poached lobster tail....72

IN TO THE WOODS

Slow Braised American “Wagyu” Short

Rib.....32
smoked parsnip purée, sautéed pea tendrils and natural jus

Jidori “Natural” Chicken

Breast.....34
baby sweet corn-dumpling succotash and sage-Madeira jus de poulet

Sous vide Berkshire Pork

Chop.....34
14 oz center –cut Pork Chop served with sweet potato-marshmallow french fries and pear brandy reduction

Duck two

Ways.....44
honey-thyme glazed carrot, fava beans and tarragon mashed potatoes finished with a versus and champagne grapes

“Prime” Ribeye

Medallion.....48
center cut prime 12oz Ribeye , roasted fingerling potatoes, grilled asparagus finished with a blue cheese bordelaise

“The American

Beauty”.....48
duo of 4 oz prime filet of beef medallions served with chanterelle raviolis with “Lucia” Pinot Noire Reduction

EXECUTIVE CHEF-SHAWN DAVIS

HAPPY HOUR MENU/LATE NIGHT MENU

Tempura Green Beans

Served with a Spicy Remoulade

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Crispy Brussels Sprouts

With Roasted Shallots, Toasted Hazelnuts and Herb Ailoli

French Fries:

Truffle Cheese and Chive

Sweet Potato-Marshmallow

Bleu Cheese and Tarragon

Crab and Brie Grilled Cheese

Brioche, Brie Cheese, Jumbo Lump Crab and Avocado Dip

Warm Heirloom Tomato Bruschetta

Heirloom Tomatoes, Basil, Shallots, Balsamic and Goat Cheese served on a Crostini

Classic Caesar Salad

Served with house-made crouton and shaved asiago

The "Slider" Cheese Burger

American "Kobe" Tomme de Sovie Cheese, Quails Egg, Crispy Bacon Confit and smokey Remoulade

Wings n Waffles

Two Fried Chicken Wings, House Made Sour Cream Waffle and Vanilla - Banana Vermont Maple Syrup

Seared Ahi and Cucumber Salad

Sesame Seed/ Black lime Spice Peppercorn Crusted Ahi and English Cucumber Salad

Grilled Skirt Steak Street Taco's

Grilled Chimichuri Marinated Prime Skirt Steak served with Cojito Cheese and Salsa Rojo

Grilled atrisian flatbread

White bean hummus, roasted garlic olive oil, artichoke and roasted pepper

SPECIALTY MARTINIS

White Mandarin Cosmo
Absolute Mandarin, Cointreau
Freshly Squeezed White Cranberry
Squeeze of Lime, **12**

Ginger Pear
Grey Goose Pear, St. Germaine
Fresh Ginger & Splash of Pear Cider, **14**

Myers Lemon Drop
Kettle One Citron, Cointreau, Simple Syrup
Myers Lemon & Splash of Yuzu, **14**

Lychee Breeze
Malibu, Midori, Lychee Syrup
Freshly Squeezed White Cranberry
Splash of Pineapple, **12**

Cucumber Melon
Hendrix Gin, Midori, Splash of Yuzu
Fresh Cucumber & Watermelon, **14**

Dirty Bird
Grey Goose, Olive Brine
Splash of Olive Juice
Blue cheese Olive Garnish, **14**

Cinnamon Apple
Fireball Whiskey, Dekuyper Apple
Splash of Freshly Squeezed White Cranberry, **12**

The Perfect Manhattan
Bullet Rye Bourbon ,Sweet Vermouth, Dry Vermouth
Dash of Orange Bitters, **14**

SPECIALTY COCKTAILS

Mint Julep
Makers Mark Bourbon, Fresh Mint
Powdered Sugar
Splash of Spring Water, **12**

Old Fashioned

Bullet Rye, A Dash of Bitters
Muddled Orange & Cherry
Simple Syrup, Splash of Spring Water, **12**

The Classic Box Car

Hendrix Gin, Cointreau,
Fresh Lemon Juice, Egg White
Sugar Rim, **14**

French Connection

Courvoisier Cognac
Grand Marnier
Served in a Warm Brandy Snifter, **14**

The Palmer

Sweet Tea Vodka, Tuaca
Lemongrass, Splash Fresh Lemonade, **12**

Caipirinha

Cachaca, Fresh Lime
Powdered Sugar
Mint Spruce, **13**

Moscow Mule

Effen Blackberry Vodka
Fresh Ginger & Squeeze of Lime
Splash of Ginger Ale, **12**

Salty Dog

Belvedere Grapefruit Vodka
Splash of Red Grapefruit Juice
Orange Zest Salted Rim, **12**

Margaritas , *Cucumber or Jalapeno*

Patron Silver, Patron Citronge, Fresh Lime Juice
Splash of Yuzu, Orange Zest Salted Rim, **12 Cadillac+3**

The Skinny Margarita

Don Julio, Fresh Lime Juice
Agave Nectar, 220 calories, **13**