



House-made award-winning food and libations for all dietary lifestyles

LUNCH MENU

HOURS

MONDAY-FRIDAY 11AM-1AM

SATURDAY 9:30AM-1AM

SUNDAY 9:30AM-MIDNIGHT

WEEKEND BRUNCH

SAT & SUN 9:30AM-3PM

Limited Brunch MON-FRI 11AM-3PM

Extra Brunch Days Include:

Federal Holiday Mondays, Fourth of July, Christmas Eve, New Year's Day, Friday preceding UD Graduation (5/29/20)

CATERING

Home Grown adds local flavor to all your events.

From lunchtime platters for office meetings to weddings with customized menus and full-service staff, and everything in between, our selections are diverse and are the quality you know and love.

Talk to us about what we can do to make your occasion memorable.

Residing on Main St. for over 19 years under its founding owner, Home Grown Cafe is a downtown Newark staple. Enjoy made from scratch food for vegan, vegetarian, carnivorous, and gluten-sensitive lifestyles in a family-friendly environment. Our bar features a large array of spirits, including house-crafted libations, and over 80 beers and wines. Colorful walls are adorned with local art; local music fills the space on select evenings.

Parking is available in the City of Newark lot directly behind Home Grown, in nearby city lots, or in metered spaces on Main St.

FOUNDER & OWNER: SASHA ABER
EXECUTIVE CHEF: ANDREW THORNE
GENERAL MANAGER: MATT MCCONNELL
EXECUTIVE SOUS CHEF: SHAWN MCGRUFF
ASSISTANT GENERAL MANAGER: GABE WEBSTER

HAPPY HOUR @BAR 3-7 | M-F

M O N D A Y \$3 CORONA & \$3 CORONA LIGHT | \$2 TACOS 4-10 | INDUSTRY NIGHT 9-CL

T U E S D A Y \$2 GREEN TEA & PURPLE GATORADE SHOTS | \$6 DOUBLE DOGS 4-10

W E D N E S D A Y \$5 UP ALL NIGHT PINTS | \$10 CLASSIC BURGER 4-10

T H U R S D A Y \$2 SANGRIA & \$2 MARGARITAS | 1/2 PRICE NACHOS 4-10

S A T U R D A Y \$2 SINGLES & \$4 DOUBLES

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www.HomeGrownCafe.com

SOUPS

SOUP DU JOUR

Chef's fresh preparation

SOUTHWESTERN CHILI 🌱🌿🚫

Pinto and black beans, bell and chipotle peppers, onions, tomatoes, spices, tortilla croutons, jalapeño peppers 6.5 | 5

Add: Cheddar-Jack Cheese +0.5

Sour Cream +0.5 | **Tortilla Chips** +1

KENNETT SQUARE MUSHROOM 🍄

Portobello, crimini, and white button mushrooms, cream, sherry, chives 6.5 | 5

SHAREABLES

NACHOS 🌱🌿🚫

Chili, cheddar-jack cheese, pico de gallo, jalapeño peppers, sour cream, scallions, house-cut tortilla chips 12

Add: House-Made Guacamole +2

Brined grilled chicken breast +5 | **Chorizo** +4

WINGS

With carrot sticks, celery sticks

Cauliflower 🌱🌿🚫 12

Boneless 11 | **Seitan** 🌱🌿 12

► Choose a style:

Buffalo: With bleu cheese purée

Spicy Plum Sauce, pickled vegetables: With spicy aioli

Maple Barbeque: With ranch

POT O' FRIES

Yukon Gold: 🌱🌿 With malt aioli 9

Crabby Fries: 🚫 With crab fondue, Old Bay 12

TATER TOT BOWLS

Poutine Tots: 🌱🌿

Fried tater tots, melted cheese curds, house-made brown gravy 12

Tatchos: 🌱🌿🚫

Fried tater tots, chile queso blanco sauce, pico de gallo, sour cream, scallions 12

CRAB FONDUE 🚫

Claw crab meat fondue, caulilini, baby bell peppers, celery, grilled baguette 12

GARLIC HUMMUS 🌱🌿🚫

House-made garlic hummus, topped with tabouli, broccoli, cherry tomatoes, celery, warm pita 9

BAKED SPINACH SPREAD 🌱🌿🚫

spinach, cream cheese, herbs, carrot and celery sticks, house-made bagel chips, warm pita 10

KOREAN NAPA CABBAGE WRAPS 🌱🌿🥄

Slow-cooked crispy pork belly or grilled tofu, julienned fresh radishes, cucumber ribbons, sliced serrano peppers, cabbage kimchi, Ssamjahg dipping sauce 13

SANDWICHES

Choice of house-made chips or field greens with house vinaigrette

Substitute: Cup of Soup +4

Yukon Gold Fries +3.5 | **Sweet Potato Fries** +3.5

Loaded Fries +6

FALAFEL 🌱🌿

Falafel, tomato-cucumber-onion-parsley salsa, alfalfa sprouts, lettuce, tahini, grilled pita 10

PASTRAMI 🚫

Thinly sliced hot pastrami on locally baked seeded rye bread, house-made spicy brown mustard 13

GRILLED CHICKEN 🚫

Brined chicken breast, cheddar-jack cheese, bacon, leaf lettuce, beefsteak tomato, maple barbecue sauce, brioche bun 13

GRILLED CHEESE 🌱🌿🚫

Cheddar, jack, parmesan, provolone, and feta cheeses, tomato, basil oil, thick-cut locally baked white bread 10

GREEN GODDESS 🌱🌿🚫

Avocado mash, Muenster cheese, local sprout and shoot salad, tomatoes, arugula, green goddess dressing, wheat bread 12

TOFU BANH MI 🌱🌿🚫

Fried tofu, house-pickled vegetables, jalapeño peppers, cucumbers, spicy aioli, pan de bastón sub roll 10

CUBANO BLT CLUB 🚫

Sliced Mojo pork and ham, pickles, Swiss cheese, house-made spicy brown honey mustard, bacon, lettuce, tomato, toasted sourdough bread, choice of side 14

HGC SPECIALTY BURGERS

Choice of house-made chips or field greens with house vinaigrette

Substitute: Cup of Soup +4

Yukon Gold Fries +3.5 | **Sweet Potato Fries** +3.5

Loaded Fries +6

DIRTY BURGER 🌱🚫

Ground beef patty made from brisket, short rib, and sirloin, cheddar-jack cheese, bacon, leaf lettuce, tomato, caramelized onions, sunny-side up cage-free egg, secret sauce, brioche bun 17

CLASSIC BURGER 🌱🌿🚫

Ground beef patty made from brisket, short rib, and sirloin, choice of cheddar-jack, Swiss, provolone, or bleu cheese, leaf lettuce, tomato, onions, brioche bun 14

CALIFORNIA GARDENATOR BURGER 🌱🌿🚫

House-made vegetable, mushroom, and bean patty, avocado mash, crispy onions, mixed sprouts, leaf lettuce, tomato, dijonnaise, brioche bun 15

KICKING FARMSTAND BURGER 🌱🌿🚫

Ground beef patty made from brisket, short rib, and sirloin, white cheddar cheese, caramelized onions, roasted mushrooms, leaf lettuce, tomato, spicy truffle aioli, brioche bun 17

SALMON BURGER

Pan-seared house-made salmon burger with capers and shallots, pickled vegetables, sriracha tartare sauce, lettuce, burger bun 14

BURGER BAR 14

Choice of house-made chips or field greens with house vinaigrette

Substitute: Cup of Soup +4

Yukon Gold Fries +3.5 | **Sweet Potato Fries** +3.5

Loaded Fries +6

► Choose a protein:

Beef Burger 🚫 | Grilled Chicken Breast 🚫

Veggie Burger 🌱🌿🚫

CURRY 🌱🌿🚫

Arugula, red onions, yellow curry marinated feta cheese, sun-dried tomato and roasted red pepper chutney

HANGOVER CURE 🌱🌿🚫

Bloody Mary sauce, bacon, pepper jack cheese, lettuce, onion, fried over-easy cage-free egg, maple aioli

NOT YOUR AVERAGE CHEESESTEAK 🌱🌿🚫

Sauteed peppers and onions, provolone cheese, whole wheat hoagie roll

LUNCH BOXES

Monday-Friday | 11AM-3PM | Dine-In Only

SOUP + 1/2 SANDWICH + SIDE 12

SOUP

CHILI | MUSHROOM | SOUP DU JOUR

1/2 SANDWICH

HOT PASTRAMI

GRILLED CHEESE

GREEN GODDESS

TOFU BANH MI

SIDE

CHOPPED SALAD | APPLE SALAD

HOUSE-MADE CHIPS

Lunch boxes come as listed. Sorry, items may not be modified. Soup du jour may have an additional upcharge.

SIDES

MAC & CHEESE 🌱

Shell pasta, house-made cheese sauce 6.5

SWEET POTATO FRIES 3.5 🌱🌿

YUKON GOLD FRIES 3.5 🌱🌿

LOADED FRIES 6 🌱🌿🚫

Buffalo Fries Cheddar jack cheese, buffalo sauce topped with blue cheese

Tex Mex Fries Pickled jalapenos, cheddar jack cheese, bacon, scallions

🌱 **Vegetarian** or can be prepared vegetarian

🌿 **Vegan** or can be prepared vegan

🚫 **Gluten-free** or can be prepared gluten-free

🥄 **Contains Nuts**

MUST be specified when ordering. Additional up charges may apply.

Alert your server of any allergies prior to ordering

BRUNCH

JUSTIN'S BLOODY MARY

Red tomato blend, herbs, spices, vodka 7

MIMOSA Orange juice, Cava Brut 7

Brunch Entrées | Monday-Friday | 11am-3pm

Choice of home fries or mixed greens with house vinaigrette

SAUSAGE EGG & CHEESE

SANDWICH 🌱🌿🚫

Sausage patty, two fried cage-free eggs, white cheddar cheese, butter croissant, home fries 13

BAGEL AND LOX

Open-faced everything bagel, topped with caper cream cheese, sliced tomatoes, red onions, smoked salmon, fresh dill, field greens with house vinaigrette 14

AL PASTOR OMELET 🌱🌿🚫

Al pastor Pork or Jackfruit, diced pineapples, pico de gallo, cotija cheese, chopped cilantro 12

CHICKPEA OMELET 🌱🌿🚫

Roasted chickpeas, shallots, caramelized onions, peas, spinach, Swiss cheese, choice of field greens with house vinaigrette or home fries 12

BREAKFAST BURRITO 🌱🌿🚫

Scrambled cage-free eggs, spicy sausage, black beans, cheddar-jack cheese, flour tortilla, pico de gallo, avocado mash, sour cream crema, choice of salsa roja or salsa verde 12

BLT 🌱🌿🚫

Thick-cut bacon, butter lettuce, tomato, dijonnaise, Muenster cheese, over easy cage-free egg, wheat bread 12

TACOS

Choice of flour or corn tortillas

CHICKEN FAJITA 🚫

Roasted chicken, roasted peppers and onions, pico de gallo, crema 9

SHRIMP

Honey sriracha fried shrimp, sour red cabbage, cucumber ribbons, cilantro, 9

JACKFRUIT 🌱🌿🚫

Jackfruit braised in al pastor sauce, diced pineapples, purple cabbage cilantro slaw, diced white onions 9

SALADS & WRAPS

All dressings are house-made

APPLE 🌱🌿🚫🥄

Local apples, Brie cheese, walnuts, chopped bacon, cherry tomatoes, mixed greens, apple vinaigrette 10

CHOPPED 🌱🌿🚫

Chopped bacon, cherry tomatoes, shaved red onions, bleu cheese crumbles, romaine lettuce, buttermilk ranch dressing 10

ASIAN CAESAR 🌱🌿🚫

Snow peas, julienned carrots, sliced radishes, crispy wontons, shaved cured egg yolk, scallions, Asian mixed greens, white miso Caesar dressing 10

SOUTHWESTERN COBB 🌱🌿🚫

Avocado, pico de gallo, black beans, tortilla croutons, queso fresco, mixed greens, chipotle pepper ranch dressing 10

SPRING 🌱🌿🚫🥄

Strawberries, roasted beets, grilled spring onions, pink peppercorn goat cheese truffles, toasted almonds, spinach, arugula, maple balsamic vinaigrette, 10

GREEK 🌱🌿🚫

Tomatoes, cucumbers, red onions, kalamata olives, pepperoncinis, sliced feta cheese, mixed greens, red wine vinaigrette 10

► Choose a protein:

Sirloin Steak +10

Chicken +5 | Blackened Chicken + 5 | Burger +7

Tuna +10 | Salmon +7 | Shrimp +7 | Blackened Shrimp +7

Home-made Seitan +6 | House-made Veggie Burger +6

Tofu +4 | Portobello +4 | Falafel +4

Wrap Options:

Choice of white or wheat 🌱🌿

Choice of house-made chips or field greens with house vinaigrette

Substitute: Gluten-free Wrap 🌱 +1.5

Substitute: Cup of Soup +4

Yukon Gold Fries +3.5 | **Sweet Potato Fries** +3.5

Loaded Fries +6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Home Grown is pleased to offer you a full menu of foods for almost all dietary lifestyles. However, we are not an allergen-free restaurant. Our kitchen handles many ingredients and we do not have a designated area for every dietary need/preference. While we do our best, and have procedures in place to minimize cross-contact and cross-contamination, we cannot guarantee these do not occur, and that trace amounts of gluten/allergens will not end up in your meal.

For parties of six or more, 18% gratuity will be added to your bill.