

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 +4 | **Chorizo** +4

CAULIFLOWER WINGS

OR BONELESS CHICKEN WINGS

Cauliflower    12 **or** all-white meat breaded chicken 11

With carrot sticks, celery sticks

► **Choose a style:**

Buffalo: With bleu cheese purée

Spicy Plum Sauce, pickled vegetables: With spicy aioli

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 10

S'mores Tots:   

Fried tater tots tossed in smoked salt and cinnamon sugar, toasted marshmallows, Nutella hazelnut chocolate spread, graham cracker crumbs 10

CRAB FONDUE

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

GARLIC HUMMUS

Topped with tabouli, broccoli, cherry tomatoes, celery, warm pita 9

BAKED SPINACH SPREAD

Spinach, cream cheese, herbs, carrot sticks, celery sticks, warm pita 9.5

SALADS & WRAPS

All dressings are house-made

APPLE

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

CAESAR

Cherry tomatoes, red onions, parmesan cheese-crusting chickpeas, radishes, garlic focaccia croutons, romaine lettuce, creamy lemon Caesar dressing 10

CHOPPED

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

SOUTHWESTERN COBB

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

JAPANESE

House-pickled vegetables, edamame, cucumber ribbons, wakame, radishes, marinated hard-boiled egg, Asian greens, chili pepper soy vinaigrette 10

ROASTED ROOT SALAD

Roasted beets, roasted carrots, red onions, radishes, goat cheese, candied cashews, baby gem lettuce, creamy tarragon dressing 10

► Choose a protein:

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

Tuna +8 | Salmon +7 | Shrimp +7 | Blackened Shrimp +7

Tofu +4 | Portobello +4 | Falafel +4

Seitan +4 | Veggie Burger +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

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, shiitake, and white button mushrooms, cream, sherry, chives 6.5 | 5

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

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, dijonaise, brioche bun 15

KICKING FARMSTAND BURGER

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

BRUNCH PLATES

AVOCADO TOAST

Avocado mash, alfalfa sprouts, cherry tomatoes, capers, smoked salmon, over easy cage-free egg, rye toast, field greens with house vinaigrette 14

SAUSAGE EGG & CHEESE SANDWICH

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

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, home fries 12

FRENCH TOAST

Le Bus brioche bread, sweet cinnamon batter, pecan butter, home fries 11

BUFFALO CHICKEN & WAFFLES

Crispy Buffalo chicken, Belgian waffle, bleu cheese butter, home fries 14

HUEVOS RANCHEROS

refried beans, queso fresco, avocado mash, salsa roja, chili pepper-spiced tortilla chips, any two any style cage-free eggs, home fries 13

BLT

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

HOME GROWN BREAKFAST

Two any style cage-free eggs, choice of toast, choice of brunch meat, home fries 11.5

MORNING POWER BOWL

Quinoa, sautéed greens, sliced avocado, toasted almonds, herbed goat cheese, one any style cage-free egg 13

NEW ENGLAND GRITS

Sautéed shrimp, lobster gravy, and sunny-side up cage-free egg, over creamy cheddar cheese grits with lobster, claw crab meat, smoked bacon, bell peppers, and onions 14

CHILI HASH

Pan-fried dirty potato hash, chili, cheddar-jack cheese, two any style cage-free eggs, grilled chorizo sausage, jalapeño peppers, sour cream 14

OMELETS

Served with home fries

Substitute: House-made Vegan Eggs +1.5

SMOKED PORK

Four cage-free eggs, smoked pork shoulder, bacon, sausage, caramelized onions, apples, cheddar cheese, topped with maple barbecue sauce 13

MUSHROOM

Four cage-free eggs, sake-braised mushrooms, kale, cream cheese, fresh herbs 12

TEX-MEX

Four cage-free eggs, sautéed fajita vegetables, black beans, queso fresco, cheddar-jack cheese, guacamole, salsa roja 11

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.**

BRUNCH LIBATIONS

JUSTIN'S BLOODY MARY

Red tomato blend, herbs, spices, vodka 7

BUILD YOUR OWN MIMOSA

Choose from a variety of fruit purées and juices to customize your own mimosa. Refills included within two hours 18 *Only available with purchase of meal*

MIMOSA Orange juice, Cava Brut 7

BELLINI Cava Brut with choice of:

mango purée | **peach liqueur** | **PAMA liqueur** 6

UP ALL NIGHT MARTINI

Vanilla vodka, Kahlua, espresso 10

IRISH COFFEE

Fair trade organic coffee, Baileys, Jameson, whipped cream, crème de menthe 6

CRACKACCINO

Double shot espresso, Rumchata, Hershey's chocolate syrup, butterscotch liqueur 10

TEQUILA SUNRISE

Orange juice, tequila, grenadine 6

TEA AND COFFEE

Hot Tea: Herbal or Caffeinated 2.5

Coffee: Fair trade and organic 3

Espresso: Double 4 | **Latte** 4

SANDWICHES

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

Substitute: Cup of Soup +4

Yukon Gold Fries +3 | **Sweet Potato Fries** +3

FALAFEL

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

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, house-baked bread 10

GREEN GODDESS

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

BENEDICTS

CLASSIC

Canadian bacon, two over easy cage-free eggs, hollandaise sauce, chives, English muffin, home fries 11

SMOKED

Smoked salmon, applewood smoked bacon, baby kale, roasted tomatoes, grilled English muffin, hollandaise sauce, everything bagel seasoning, home fries 15

SOUTH OF THE BORDER

Roasted sweet potatoes, two sunny-side up cage-free eggs, avocado mash, chorizo sausage, chipotle pepper hollandaise sauce, cilantro, lime wedge, home fries 13

À LA CARTE

TWO CAGE-FREE EGGS 3

CUP OF FRUIT 3.5

TOAST

Wheat   | White   | Rye  

English Muffin  2.5 | Croissant  3

Gluten-free Toast   4

HOME FRIES 4

BRUNCH MEATS 4

Bacon  | Canadian Bacon  | Scrapple

Sausage Links  | Sausage Patties 

House-made Vegan Bacon   

House-made Vegan Sausage  

House-made Vegan Scrapple  

**Brunch is available from 9:30am - 3pm
Saturday & Sunday**

**LIMITED BRUNCH OPTIONS ARE AVAILABLE
MONDAY-FRIDAY 11AM-3PM**