

## 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

**Korean Barbecue:** With spicy aioli

### POT O' FRIES

**Yukon Gold:** 🌱🌱 With malt aioli 9

**Crabby Fries:** With crab fondue, Old Bay 12

### TATER TOT BOWLS

**Parmesan Tots:** 🌱

Tossed in garlic oil and parmesan, spicy truffle aioli 10

**Classic Totchos:** 🌱🌱

Three chili peppers cheese sauce, cheddar-jack cheese, jalapeño peppers, pico de gallo 10

### CRAB FONDUE

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

### BAKED SPINACH SPREAD 🌱

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

### SMOKY CHIPOTLE PEPPER & GARLIC HUMMUS 🌱🌱

House-made garlic hummus, smoky chipotle pepper drizzle, lime-dusted pepitas, caulilini, sugar snap peas, baby bell peppers, warm pita 9

## SALADS & WRAPS

All dressings are house-made

### APPLE 🌱🌱

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

### THAI 🌱🌱

Edamame, cucumber ribbons, carrots, red cabbage, baby bell peppers, cilantro, Bibb lettuce, sesame ginger dressing, peanut sauce 10

### CAESAR 🌱

Cherry tomatoes, red onions, sliced hard-boiled cage-free egg, garlic focaccia croutons, baby kale, 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

### WATERMELON 🌱🌱

Watermelon, feta cheese, sliced almonds, cucumbers, red onions, jicamas, mixed greens, chili pepper lime vinaigrette 10

### SOUTHWESTERN COBB 🌱🌱

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

► **Choose a protein:**

Chicken +4 | Prime Sirloin Steak +8 | Tuna +8

Salmon +7 | Shrimp (plain) +7 | Blackened Shrimp +7

Tofu 🌱🌱 +4 | Portobello 🌱🌱 +4 | Falafel 🌱🌱 +4

Seitan 🌱🌱 +4 | Veggie Burger 🌱🌱 +4 | Plain Petite 7

**Wrap options:**

Choice of white or wheat 🌱🌱

**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

🌱 Vegetarian or can be prepared vegetarian

🌱 Vegan or can be prepared vegan

**MUST be specified when ordering | Additional up charges may apply**

**Gluten-free menu available upon request**

## 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, dijonnaise, brioche bun 14

### 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 16

## BRUNCH PLATES

### 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

### 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

### SRIRACHA CHICKEN SAUSAGE SANDWICH

Grilled Sriracha chicken sausage, asparagus, tomatoes, fried cage-free egg, avocado ranch sauce, toasted English muffin, home fries 13

### AVOCADO TOAST

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

### MORNING POWER BOWL 🌱🌱

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

### FRENCH TOAST 🌱

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

### WAFFLE DU JOUR

Chef's fresh preparation, choice of brunch meat, home fries 14

### BUFFALO CHICKEN & WAFFLES

Crispy Buffalo chicken, Belgian waffle, bleu cheese butter, home fries 13

### CHILI HASH 🌱🌱

Hash brown potato waffle, chili, cheddar-jack cheese, two any style cage-free eggs, chopped bacon, jalapeño peppers, sour cream 12

### HUEVOS RANCHEROS 🌱🌱

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

### BLT 🌱🌱

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

### SCRAPPLE AND GRAVY BISCUITS

Delaware RAPA scrapple, white gravy, two any style cage-free eggs, house-baked biscuits, home fries 14

### HOME GROWN BREAKFAST 🌱🌱

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

## 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, spinach, smoked cheddar cheese 13

### GREEN

Four cage-free eggs, spinach, asparagus, broccoli, scallions, herbed goat cheese 11

### CAPRESE 🌱🌱

Four cage-free eggs, sliced tomatoes, fresh basil, fresh mozzarella cheese, balsamic vinegar drizzle 12

### TEX-MEX 🌱🌱

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

## 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:** Single 2.5, Double 4 | **Latte** 4

## HGC BENEDICTS

Served with home fries

### 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 13

### CLASSIC BENEDICT

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

## 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

### FALAFEL 🌱🌱

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

### 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

### GRILLED CHICKEN

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

## À LA CARTE

**TWO CAGE-FREE EGGS** 🌱🌱 3

**CUP OF FRUIT** 🌱🌱 3.5

### TOAST

Wheat 🌱🌱 | Panella 🌱🌱 | Rye 🌱

English Muffin 🌱 2.5 | Two Biscuits 🌱 2

**HOME FRIES** 🌱🌱 4

### BRUNCH MEATS 4

Bacon | Canadian Bacon | Sausage | Scrapple

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**

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.