

ENTREES

Add a petite salad to any entrée for \$4.

Add a cup of soup to any entrée for \$3.

****Black & White 17**

Tempura Chicken, Tofu or Seitan

with rice noodles, green beans & an Asian sesame sauce.

****Parmesan 17**

Your choice of breaded Chicken or Eggplant topped with mozzarella,
Fines Herbes tomato sauce & Parmesan cheese. Served over fettuccini.

****Loaded Meatloaf 18**

Your choice of Meatloaf or Veganloaf

served over a split baked potato & topped with a wild mushroom confit,
melted Provolone cheese & an onion barbeque glaze.

****Tamale Turnover 18**

Spiced shredded Chicken or Seitan served over a
baked banana leaf wrapped tamale with red peppers.
Topped with drunken beans, fajita vegetables & sour cream.

****Bun Cha 19**

Sliced, marinated & charred Pork Tenderloin or Seitan
Served over glass noodles in a garlic broth with tofu, carrots,
daikon radish, bok choy, mint & scallions.

****Mahi Citron 21**

Pan seared Mahi or Tofu Wrapped Taro
served with citrus couscous, roasted asparagus, & tarragon yogurt.

Land & Sea 23

Grilled hanger steak & a shrimp skewer served
with sautéed zucchini, potato wedges & our aji Amarillo sauce.

BEVERAGES

Tazo Iced Tea 2.5

(free refills)

Lemonade 2.5

(free refills)

Fountain Sodas 2.5

Ginger Ale, Root Beer (free refills)

Juice 2.5

Cranberry, Pineapple, Grapefruit Orange & Apple

Espresso Drinks 4

Latte or Cappuccino

Bottled Water 2

Nirvana & Saratoga Sparkling

Tazo Hot Tea 2.5

Assorted natural & decaffeinated flavors

Espresso

Single 2.5 Double 4

Coffee 2.5

Free Trade & Organic House Blend & Decaf

HOME GROWN SPECIALS *Cafe*

WEEKEND BRUNCH

Saturdays & Sundays 10 AM - 3 PM

HAPPY HOUR AT OUR BAR

Monday - Friday 5 - 7 PM

Featuring Discounted Appetizers &
Drinks starting at \$3

DRAFT SPECIALS

Monday, Wednesday & Saturdays 10 PM - Close
\$2 - \$4 Drafts

TUESDAYS

10 PM - Close

\$3 Rail Drinks

LIVE MUSIC

Wednesday, Friday & Saturdays at 10 PM



HOME GROWN LOCAL FLAVOR *Cafe*

Monday - Friday 11 am - 1 am

Saturday 10 am - 1 am

Sunday 10 am - Midnight

Sunday & Saturday Brunch 10 am - 3 pm

126 E. Main St.
Newark, DE 19711

302.266.6993

www.homegrowncafe.com

SOUPS, SNACKS & APPS

Add a side of bread for \$0.50.

*Mushroom Soup 4/5

Minced mushrooms, herbs & a touch of cream.

**Southwestern Chili 4/5

A bean chili with peppers, onions, tomatoes & spices.

**Tomato Soup 4/5

A smooth blend of tomato & onion topped with a garlic basil puree.

**Samosa Rolls 7

Curry mashed potatoes, onions & peas rolled in a flour tortilla.

Served with a tahini drizzle & an onion chutney

**Petite Salad 6

An appetizer version of any of our signature salads.

These salads do not include your choice of topping.

**Pot o' Gold Fries 7

Yukon Gold fries with an aji Amarillo aioli.

*Baked Spinach Spread 7.5

Mixed cheeses, spinach & herbs served with carrots, celery & pita.

**Tapas Platter 8.5

Hummus, Mediterranean tomato salad, eggplant salad & warm pitas.

*Burratta 9

House made fresh mozzarella with a creamy filling.

Served with crostinis, house pickled peppers & balsamic pearls.

**Boneless "Wings" 9.5

Your choice of breaded fried Chicken or Seitan tossed in our house made Buffalo sauce.

Served with carrots, celery & blue cheese dressing.

**Nachos 9.5

Tortilla chips, cheese, chili, pico de gallo, sour cream & jalapeños.

Crab Fondue 10

Crab, lemon, white wine & herbs served with apples & fresh whole grain focaccia.

**Deconstructed Sushi 10.5

Sesame crusted rare Ahi Tuna or Tofu with cucumber ribbons, seaweed salad, scallions, spicy mayo, wasabi soy glaze & pickled ginger.

SALADS & WRAPS

Wraps include your choice of greens with house vinaigrette or house fried chips. Choose fries for \$2. Let us know if you would prefer a whole wheat wrap.

Our Salads & Wraps feature your choice of Plain for \$9

Portabella or Tofu for \$10

Grilled Chicken or Seitan for \$11

Hanger Steak or Ahi Tuna for \$12

*Classic Ranch

Cucumbers, tomatoes, roasted red onion, bacon, cheese & a buttermilk ranch dressing.

**Balsamic

Spiced pecans, mandarin oranges, scallions, red peppers, alfalfa sprouts & balsamic vinaigrette.

*Greco-Roman Caesar

Romaine, garbanzo beans, artichokes, Mediterranean salad, pita croutons, feta cheese & Greek dressing.

**Green Apple

Granny Smith apples, brie, bacon, walnuts, tomatoes & apple vinaigrette.

*Southern California Cobb

Blackened with avocado, pico, cheese, black beans, tortilla croutons & chipotle ranch dressing.

**Thai

Red peppers, bean sprouts, scallions, daikon radish, carrots, red onion, peanuts & a peanut vinaigrette.

An 18% gratuity will automatically be added to parties of six or more.

We gladly validate parking for each guest up to one hour.

Consuming raw or undercooked foods may be hazardous to your health. Please alert your server of any food allergies.

When possible we are happy to accommodate most changes to our menu items. Some additions or substitutions may have an additional fee.

SANDWICHES

Sandwiches include your choice of greens with house vinaigrette or house fried chips. Choose fries for \$2. Let us know if you would prefer multi grain bread.

**Falafel 7

Garbanzo fritters on pita with lettuce, tahini sauce, alfalfa sprouts & tomato cucumber salad.

**Power House 7

Red peppers, carrots, red onion, alfalfa sprouts, lettuce, tomato, cucumber, Provolone & smoked gouda cheese with honeycomb mustard on whole grain focaccia.

*Grilled Cheese 7.5

Cheese bread with Cheddar Jack, Parmesan, provolone, feta, tomato & pesto.

**Banh Mi 8

Marinated Tofu or Grilled Thai Chicken with pickled vegetables, cucumbers, spicy aioli & jalapeños on a grilled pita.

**Sloppy Joe 8.5

Beer braised shredded Beef or Seitan simmered in our house made sauce, topped with caramelized onions & served on a country roll.

Create Your Own Sandwich

All C.Y.O. Sandwiches come on a country roll with lettuce & tomato. Create Your Own Sandwiches feature your choice of:

Portabella or Tofu for \$9

Ahi Tuna for \$11

Burger, Veggie Burger, Grilled Chicken or Seitan for \$10

**All American

House made BBQ sauce, bacon & Cheddar Jack cheese.

*Caprese

House made mozzarella & a garlic basil puree.

**Kennett Square

Mushroom confit & Brie

**Creole

Served blackened with bacon & Creole mustard.

**Southwestern

Guacamole & pepper Jack cheese.

*Can be prepared as a vegetarian option.

**Can be prepared as a vegan option.