



Restaurant Week

Home Grown Café

Dinner Menu · 4-10PM · Chef Andrew Thorne

\$40 menu per person

Appetizer - choose 1 per person

- **Roasted Red Pepper Hummus:** cucumbers, blistered cherry tomatoes, carrots, garlic pita
Vegan | Vegetarian | Can be Gluten-free
- **Poached Pear Salad:** spiced poached pear, blue cheese, roasted pecans, dried cranberries, red onions, spinach, bacon mustard vinaigrette
Gluten-free | Contains Nuts
- **Smoked Bacon Burnt Ends:** chopped coleslaw, cornbread crumble, honey-bourbon barbecue

Entrée - choose 1 per person

- **Chicken Marsala:** pan roasted chicken thighs, cream mushroom sauce, charred broccoli, roasted garlic mashed potatoes
Gluten-free
- **Buddha Bowl:** mixed grains, roasted sweet potatoes, crispy tofu, pickled beets, seasoned chickpeas, carrots, sweet pickled jalapeño, red cabbage and kale salad, turmeric tahini sauce
Vegan | Vegetarian
- **Crab Stuffed Flounder:** roasted fingerling potatoes, garlic green beans, lobster cream sauce

**Reservations are strongly suggested. Gratuity not included.
Additional menus at NewarkDERestaurantWeek.com.*

Dessert - choose 1 per person

- **Lavender Crème Caramel:** lavender caramel, honey custard, lemon tea cookie
Vegetarian | Gluten-free
- **Chai Rice Pudding:** toasted coconut, golden raisins, peaches
Vegan | Vegetarian | GF

Dietary requests MUST be specified when ordering even if the menu item is labeled vegan, vegetarian, gluten-free, or containing nuts. Alert your server of any allergies prior to ordering.

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