



Executive Chef: Rob Ayala
Owner: Jessica Ayala

HOME 231 is a seasonally driven, neighborhood restaurant serving classic comfort food with a modern twist.

supper

bread & boards

MEAT BOARD 14
Pickled Vegetables • Mustard
Baguette

CHEESE BOARD 14
PA Honeycomb • Fig Jam
Baguette

ROASTED VEGETABLE BOARD 13
Hummus
Roasted Vegetables • Baguette

BREAD PUDDING 10
Vidalia Onion • Gruyere

SWEET POTATO HUSH PUPPIES 10
Green Onion • Bacon • Maple Butter

main

shares

BLOOMING ENOKI 10
Tempura Batter • Wasabi Aioli

FLATBREAD 13
Smoked Mozzarella • Candied Lemon
Guanciale • Basil

SEARED HALLOUMI 10
Sambucca • Blood Orange • Pickled Onion

GENERAL TSO'S CAULIFLOWER 8
Sesame Seeds • Scallion

DUCK TARTARE 13
Carrot Puree • Pomegranate
Cacao • Crostini

MUSSELS 12
Ale Broth • Bacon Lardon • Sourdough

DEVEILED EGG TRIO 9
Smoked Salmon & Pickled Red Onion
Crab & Bacon • Classic

ROASTED BEET GNOCCHI 8
Caulilini • Whipped Stilton
Balsamic Glaze

CHILI GLAZED OCTOPUS 14
White Beans • Cucumber
Pepperonata

BONE MARROW 13
Bacon Marmalade • Sourdough

TOMAHAWK PORK CHOP 28
Manchego Cauliflower Gratin • Root Beer Glaze
Toasted Almond

CATCH OF THE DAY MP
Chef's Choice

MEATLOAF 29
Parsnip Puree • Apple Jalapeño Chimichurri

SARDINIAN PAELLA 32
Fregola Sarda • Steamed Mussels • Sea Bass
Chorizo • Saffron

28 DAY DRY AGED RIBEYE 36
Whipped Potato • Grilled Caulilini

VEGETABLE LASAGNA 28
Squash • Root Vegetables • Mushroom
Whipped Ricotta Tofu • Walnut Parmesan

SEARED DUCK BREAST 32
Sweet Potato Dauphinoise • Brussels Sprouts
Blood Orange Demi

ROCK FISH 30
Carrot Top Gremolata • Autumn Vegetables
Carrot Puree

THE BUTCHER'S BLOCK MP
Chef's Choice

soup

TOMATO SOUP 6
Basil Oil • Grilled Baguette

SOUP OF THE DAY 6
Chef's Choice

greens

ROASTED PARSNIP 12
Arugula • Bacon Lardon • Roasted Parsnip
Apple • Parmesan • Lemon Vinaigrette

GREEK 12
Kalamata Olives • Cucumber • Red Onion
Red Pepper • Tomato
Feta Cheese
Red Wine Vinaigrette

BRUSSELS CAESAR 12
Shaved Brussels • Crispy Brussels • Parmesan
Pretzel Croutons • Caesar Dressing

BEET & BLOOD ORANGE 12
Roasted Beet • Mixed Greens
Blood Orange • Shaved Almonds
Goat Cheese Crème

SHAVED BRUSSELS SPROUT SALAD 12
Arugula • Red Onion • Apple • Cranberry
Toasted Peanuts • Bleu Cheese
Maple Vinaigrette

Grilled Chicken 6	Crab Cake 10
Salmon 8	Coulotte Steak 8

sandwiches

ROASTED TURKEY 12
Applewood Smoked Bacon
Aged Cheddar • House Mayo • Ciabatta

CLASSIC BURGER 12
Aged Cheddar • 231 Sauce • Lettuce
Tomato • Pickle • Brioche

231 REUBEN 13
Sauerkraut • 231 Sauce • Corned Beef
Swiss • Marble Rye

BACON BLEU BURGER 13
Fried Egg • Bleu Cheese • Lettuce
Tomato • Pickle • Brioche

CAULIFLOWER GRATIN 7
Toasted Almond

BRUSSELS SPROUTS 7
Bacon Jam • Pickled Apple

WHIPPED POTATO 7
Horseradish Sour Cream

SWEET POTATO DAUPHINOISE 7
Parmesan

sides