



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

CAST IRON CORN BREAD 10
Honey Butter • Pink Sea Salt

SALMON TARTINE 12
Smoked Salmon Belly • Chive Goat Cheese
Arugula • Fried Capers • Bottarga
Pumpernickel

main

shares

LAMB MEATBALLS 13
Whipped Feta • Cucumber Jam

GENERAL TSO'S CAULIFLOWER 8
Sesame Seeds • Scallion

SPRING VEGETABLE POUTINE 11
House Cut Fries • Wild Mushroom • English Peas
Goat Cheese • Mushroom Velouté

STEAMED CLAMS 10
Thai Chili Brodo • Baguette

BEEF TONGUE TACOS 13
Poblano Crema • Cucumber Slaw • Pickled Jalapeño

IPA MAC & CHEESE 12
Cavatapi • Beer Cheese • Bacon Lardon
Ayala House Barbecue Chips

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

STREET CORN EMPANADAS 11
Corn Eloté Salad • Red Onion • Red Pepper
Salsa Verde

BEIGNETS 12
Maryland Crab • Cajun Mascarpone

SQUASH BLOSSOMS 11
Herbed Goat Cheese • Tempura
Charred Lemon Aioli

BELL AND EVANS CHICKEN 27
Green Lentils • Fried Artichoke • Swiss Chard
Carrot Puree • Dehydrated Lemon • Black Pepper

CATCH OF THE DAY MP
Chef's Choice

COUNTRY FRIED CAULIFLOWER 25
Smoked Mushroom Gravy • Spring Vegetable Potato Hash

BRAISED RABBIT PAPPARDELLE 28
Ramp Pappardelle • English Pea • Cippolini
Carrot Top Pesto

28 DAY DRY AGED RIBEYE 36
Pommes Frites • Compound Truffle Butter

GRILLED LAMB CHOPS 34
Sweet Pea & Mascarpone Cous Cous Risotto
Herbed Mint Gremolata

BUTCHERS CUT MP
Chef's Choice

HALIBUT 32
Prosciutto Wrapped • Smoked Potato Puree
Grilled Asparagus

CLAM CARBONARA 29
Squid Ink Pasta • Bacon Lardon • Sorrel
English Peas • Egg Yolk • Parmesan

soup

TOMATO SOUP 6
Basil Oil • Grilled Baguette

SOUP OF THE DAY 6
Chef's Choice

greens

GRILLED ASPARAGUS 12
Arugula • Grilled Asparagus • Shaved Asparagus
Six Minute Egg • Hazelnut • 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

CHOPPED SALAD 12
Romaine • Red Pepper • Grilled Corn • Avocado
Cotija Cheese • Pickled Jalapeño
Cilantro Lime Vinaigrette

BURRATA 12
Sorrel • Heirloom Tomato • Burrata
Bottarga • Red Onion
Cinnamon Vinaigrette

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|------------------------|-----------------------|
| Grilled Chicken | Crab Cake |
| 6 | 10 |
| Salmon | Coulotte Steak |
| 8 | 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

SPRING VEGGIE HASH 6
Chef's Selection

BRUSSELS SPROUTS 7
Lemon Vinaigrette • Hazelnut

SMOKED POTATO PUREE 7
Chive

POMMES FRITTES 6
Truffle Aioli