



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

**WILD MUSHROOM TARTINE 12**  
Sage Roasted Mushrooms • Fontina  
Focaccia • Balsamic Glaze

**POPOVERS 10**  
Gruyere • Black Pepper

## main

### shares

**LAMB MEATBALLS 13**  
Whipped Feta • Cucumber Jam

**CAULIFLOWER PARMESAN 8**  
Dusted Cauliflower • Tomato Ragout  
Parmesan

**BAKED BRIE 11**  
Poached Pear • Walnut • Balsamic  
Crostini

**CHICKPEA FRITTES 9**  
Harissa Aioli

**DUCK CONFIT TACOS 13**  
Sour Cream • Orange Marmalade • Scallion  
Cheddar • 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

**SHORT RIB PIEROGIES 11**  
Potato • Cheddar • Braised Beef  
Red Wine Crème Fraîche

**GRILLED OCTOPUS 14**  
Chorizo • Caperberries • Fingerling Potato  
Shallot Confit

**PORK BELLY 13**  
Korean Barbecue • Bok Choy Slaw  
Crushed Peanuts

**DUCK CONFIT POT PIE 30**  
Confit Duck Leg • Sweet Potato • Parsnip  
Carrot • Duck Jus • Biscuit Topping

**CATCH OF THE DAY MP**  
Chef's Choice

**MEATLOAF 29**  
Parsnip Puree • Apple Jalapeño Chimichurri

**STUFFED KABOCHA SQUASH 26**  
Quinoa • Butternut Squash • Roasted Peppers  
Kale • Tomato Ragout

**28 DAY DRY AGED RIBEYE 36**  
Bacon & Bleu Cheese Smashed Potato • Crispy Brussels  
Demi Glace

**APRICOT GLAZED CHICKEN 29**  
Chickpea • Chorizo • Spinach • Apricot Chutney

**BUTCHERS CUT MP**  
Chef's Choice

**BRAISED SHORT RIBS 32**  
Whipped Potato • Roasted Winter Vegetables

**SEARED MONKFISH 30**  
Ricotta Gnudi • Wild Mushroom • Bok Choy  
Lobster Brodo

### soup

**TOMATO SOUP 6**  
Basil Oil • Grilled Baguette

**SOUP OF THE DAY 6**  
Chef's Choice

### greens

**BUFFALO CHICKPEA 12**  
Arugula • Buffalo Spiced Chickpea  
Julienne Carrot • Cucumber  
Bleu Cheese

**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

**QUINOA & KALE 12**  
Kale • Quinoa • Red Onion  
Apricot • Toasted Almond  
Shaved Fontina • Apricot 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

**RICOTTA GNUDI 10**  
Lobster Brodo

**BRUSSELS SPROUTS 7**  
Bacon Jam • Pickled Apple

**WHIPPED POTATO 7**  
Horseradish Sour Cream

**BACON & BLEU  
SMASHED POTATOES 8**  
Parmesan

## sides