

Owner: Jessica Ayala
Executive Chef/Owner: Rob Ayala
Executive Sous Chef: Melissa Barroso
General Manager: Andre Brown



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

brunch

starters

- house donuts 8
chocolate • crème anglaise • salted caramel
- french toast dippers 9
brioche • tempura cinnamon sugar • cream cheese maple
- smoked salmon toast 12
focaccia • smoke salmon lox • arugula capers • red onion • horseradish
- boston creme crepes 10
boston cream • nutella • powdered sugar

brunchies

lunchies

- tomato soup 7
Basil Oil • Grilled Baguette
- greek 12
Kalamata Olives • Cucumber • Red Onion
Red Pepper • Tomato
Feta Cheese
Red Wine Vinaigrette
- classic burger 16
Aged Cheddar • 231 Sauce • Lettuce
Tomato • Pickle • Brioche
- roasted turkey ciabatta 15
Applewood Smoked Bacon
Aged Cheddar • House Mayo • Ciabatta
- ADD-ONS:
Grilled Chicken 5
Grilled Salmon 8
Hanger Steak 10
Crab Cake 15

- hanger steak & eggs 18
hash brown or fresh fruit or salad • Toast 16

- cajun shrimp & grits 20
cajun grilled shrimp • cheese grits • bacon
Fresh Fruit

- chicken & waffles 16
cornbread waffle • fried chicken • poached egg •
maple syrup
hash brown or fresh fruit or salad

- quiche of the day 15
chef's choice • hash brown or fresh fruit or salad

- eggs benedict
house english muffin • hollandaise
hash brown or fresh fruit or salad
Choice of:
speck 14 • fried tomato 12 • crab cake 16

- huevos rancheros 15
two eggs • crispy tortilla • chorizo
ranchero sauce • hash brown or fresh fruit or salad

- eat your veggies 15
scrambled eggs • shishito peppers • caramelized
onion • Arugula
hash brown or fresh fruit or salad • toast

- farm fresh eggs 15
two eggs • smoked bacon or house sausage
hash brown or fresh fruit or salad • toast

- smoked salmon & eggs 16
two eggs • smoke salmon lox • toast • arugula •
onion • horseradish crème • capers
hash brown or fresh fruit or salad

- very berry french toast 14
berry compote • whipped cream

- peach cobbler pancakes 14
bourbon glazed peach • whipped cream • granola

a la cart

sides

- two eggs 5
- fresh fruit 5
- house sausage 6
- house cut fries 5
- applewood smoked bacon 5
- smoked salmon 8
- single waffle 5
- single pancake 5
- single french toast 5

beverages

- fresh squeezed orange juice 4
- homemade lemonade 3
- unsweetened iced tea 3
- soda 3

brunch bar

- mimosa's
classic 10
white cranberry 10
pineapple 10
raspberry mint 12
- cocktails
231 bloody mary 10
cold brew collins 13
bourbon • fratello • cream • mole bitters

lonely monk coffee

- COFFEE
(REGULAR or DECAF) 3
- ESPRESSO 4
- CAPPUCCINO 5
- LATTE 5

organic teas

- AGED EARL GREY 3
- JASMINE GREEN 3
- CHAMOMILE LEMON 3
- GOLDEN CHAI 3