

Owner: Jessica Ayala
Executive Chef/Owner: Rob Ayala



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

food

bread & boards

cured meat board I9
pickled vegetables • candied walnuts
mustard • fig jam • baguette

roasted vegetable board I6
hummus • roasted vegetables • baguette

artisan cheese board I9
PA honeycomb • candied walnuts • fig jam
baguette

cast iron cornbread 8
cinnamon butter

pear jam bruschetta I5
pear jam • crumbled gorgonzola • arugula • pomegranate seeds,
balsamic

shares

carnitas tacos I6
pork • cilantro • pickled onions
salsa verde • blue corn tortilla

drunken meatballs I4
caramelized onions • grits

beef tartare I6
tahini spiced rice paper • capers

shrimp and grits arancini I6
cajun sauce • bacon • sausage

lobster mac & cheese I8
macaroni • lobster • truffles

fried gnocchi I4
horseradish crema

blackened octopus I6
roasted potatoes • red peppers
caramelized onion • capers

korean fried tomato I5
fried tomato • korean bbq sauce

deviled egg trio I0
classic • pickled • spicy pomegranate

sandwiches

All sandwiches served with House Chips.
May exchange for Fries or a Side Salad for \$1.50

classic burger I6
aged cheddar • 231 sauce • lettuce
tomato • pickle • brioche

roasted turkey ciabatta I6
applewood smoked bacon
aged cheddar • house mayo • ciabatta

smoked salmon sandwich I5
smoked salmon lox • lemon aioli • egg
onions • marble rye

231 reuben I5
sauerkraut • 231 sauce • corned beef
swiss • marble rye

main

apple cider smoked short rib 40
roasted garlic mash •

braised pork shank 40
castle valley grits • greens • black eyed peas

crispy duck confit 40
parsnip puree • spicy glazed chipotle carrots

roasted pork orecchiette 38
slow roasted pork • fennel • sundried tomato • pesto

8 oz filet mignon 54
fried gnocchi • horseradish cream sauce • rocket

halibut in brodo 42
spicy dandelion brodo • pancetta
white beans • kale • leeks

maryland crabcakes 44
cream of corn • tomato jam

mayan pepita chicken 36
red sauce • lime cilantro rice

stuffed acorn squash 30
quinoa • spinach • chickpeas • vegan chorizo
pecans • cranberries

soup

tomato soup 7
basil oil • grilled baguette

soup of the day MP
chef's choice

garden

autumn salad I2
mixed greens • pecans • cranberries • apples • feta •
crispy parsnip • maple dijon dressing

greek I2
kalamata olives • cucumber • red onion
red pepper • tomato • feta • red wine vinaigrette

hummus grain bowl I3
frisée • quinoa • roasted butternut squash •
pomegranates • pepitas • sweet & spicy tahini dressing

brussels caesar salad I2
fried brussels sprouts • arugula
parmesan • croutons • caesar dressing

grilled chicken 8 • tofu 6 • salmon 8 • crab cake I5

sides

brussel sprouts 8
pistachio • prosciutto • truffle honey

chipotle glazed carrots 8

roasted garlic mash 8

pimento cheese grits 6