

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.

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# brunch

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## starters

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| <b>house donuts 8</b><br>chocolate • crème anglaise • salted caramel | <b>french toast dippers 10</b><br>brioche • tempura cinnamon sugar • cream cheese maple | <b>smoked salmon toast 14</b><br>focaccia • smoke salmon lox • arugula capers • red onion • horseradish | <b>sweet potato crepes 12</b><br>sweet potato • brown sugar powdered sugar |
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## brunchies

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### lunchies

- classic burger 16**  
aged cheddar • 231 sauce • lettuce tomato • pickle • brioche
- roasted turkey ciabatta 15**  
applewood smoked bacon aged cheddar • house mayo • ciabatta
- smoked salmon sandwich 15**  
smoked salmon lox • lemon aioli • egg onions • marble rye
- breakfast tacos 16**  
scrambled egg • chorizo • potato • salsa verde blue corn tortilla

- hanger steak & eggs 18**  
hash brown or fresh fruit or salad • toast

- 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:  
prosciutto 14 • fried tomato 14 • 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 • sundried tomato • caramelized fennel • kale  
hash brown or fresh fruit or salad • toast

- vegan scramble 16**  
tofu scramble • roasted red peppers • caramelized onion • spinach  
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

- snores french toast 14**  
chocolate • marshmallow • graham cracker

- chai spiced pancakes 14**  
chai spice • whipped cream

### brunch bar

- mimosa's**  
classic 12 • white cranberry 12 • pineapple • 12  
seasonal 13
- mimosa flight 40**  
*Bottle of Prosecco with your choice of four juices*
- bloody mary's**  
231 bloody mary 12 • old bay 12  
bloody maria 12
- carajillo 13**  
tequila • espresso • vanilla • orange
- breakfast on the rocks 14**  
whiskey • bailey's • butternut schnapps  
bacon
- all ale the pumpkin king 13**  
bourbon • apple cider • lemon  
maple syrup • pumpkin ale

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## soup, salads & sides

- tomato soup 7**  
basil oil • grilled baguette

- greek 12**  
kalamata olives • cucumber • red onion  
red pepper • tomato  
feta cheese  
red wine vinaigrette

- brussels caesar salad 12**  
fried brussels sprouts • arugula  
parmesan • croutons • caesar dressing

- ADD-ONS**  
grilled chicken 6 • grilled tofu 6  
grilled salmon 8 • smoked salmon 8  
hanger steak 10 • crab cake 15

- SIDES**  
bacon 5 • sausage 5 • single waffle 5  
single pancake 5 • single french toast 5  
two eggs 5 • hashbrown 5 • fruit 5 • side salad 5

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## cafe

- LONELY MONK COFFEE 3**

Regular • Decaf

- ESPRESSO 4**

- CAPPUCCINO 5**

- LATTE 5**

- NUMI ORGANIC TEAS 3**

Earl Grey • Chamomile • Chai • Jasmine

Green

## beverages

- FRESH SQUEEZED LEMONADE**

4

- UNSWEETENED ICED TEA 3**

SODA 3

Coke • Diet Coke • Sprite • Root Beer

- SAN PELLEGRINO 6**

- ACQUA PANNA 6**