

Owner: Jessica Ayala
Executive Chef/Owner: Rob Ayala



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

food

bread & boards

artisan cheese & meat board 25
assorted meats and cheeses
pickled vegetables • candied walnuts
mustard • fig jam • baguette

spring lamb flatbread 16
whipped feta • lamb • jalapeno
pickled red onion • balsamic

bruschetta 15
lemon herb ricotta • edamame • asparagus
hot honey drizzle

roasted vegetable board 16
hummus • roasted red peppers • carrots
mushrooms • brussels sprouts • baguettes

cornbread 8
orange honey butter

shares

lamb birria tacos 16
lamb • cilantro • pickled onions
salsa roja • quesillo • corn tortilla

cod ceviche 14
jicama • red cabbage • cilantro
serrano peppers • carrots • cucumber
onions • tostada

tomato ricotta fritter 16
gilled scallion aioli

korean boneless pork ribs 16
gochujang • scallions • sesame seeds

crab mac & cheese 18
old bay • macaroni • crab

blackened octopus 16
roasted potatoes • red peppers
caramelized onion • capers

deviled egg trio 10
classic • pickled • nashville hot

wild boar sausage 14
crispy potato skins

sandwiches

All sandwiches served with House Chips.
May exchange for Fries or a Side Salad for \$2.00

classic burger 16
aged cheddar • 231 sauce • lettuce • tomato
pickle • brioche

roasted turkey ciabatta 16
applewood smoked bacon
aged cheddar • house mayo • ciabatta

smoked salmon sandwich 16
smoked salmon lox • lemon aioli
hard boiled egg
onions • tomato • arugula • marble rye

231 reuben 16
sauerkraut • 231 sauce • corned beef
swiss • marble rye

main

smoked short rib 38
castle valley grits • pickled corn relish

pork kan-kan 36
charred broccoli salad • orange chutney

waygu flat iron 40
roasted tahini carrots • celery root
puree

pan seared cod 30
coconut lentils • chili spiced broccoli

maryland crabcakes 42
spring succotash • lemon aioli

shrimp pesto carbonara 32
shrimp • peas pork belly lardons
fettuccini • parmesan

nashville spiced smoked chicken 30
corn bread hash • maple glaze

general tso tofu 29
tofu • onions • red peppers
broccoli • peanuts • scallions • quinoa

soup

tomato soup 7
basil oil • grilled baguette

soup of the day MP
chef's choice

garden

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

grilled romaine salad 12
romaine • asparagus • snap peas
goat cheese • crispy prosciutto
chipotle avocado ranch

greek salad 12
kalamata olives • cucumber • red onion
red pepper • tomato • feta
red wine vinaigrette

hummus grain bowl 13
frisée • edamame hummus • quinoa
pickled carrots • red cabbage • snap peas
peanuts
sweet & spicy tahini dressing

grilled chicken 8 • tofu 6 • salmon 10 • crab cake 15

sides

brussels sprouts 8
pistachio • prosciutto • truffle honey

charred broccoli salad 8
broccoli • onions • peanuts

castle valley grits 8

chili-spiced broccoli 8

truffle parmesan fries 8