

## SAVORY PIES

<b>9 -5 (Asparagus)</b> .....	\$35
Fried Italian style chicken cutlets, ham, swiss cheese, bechamel & asparagus	
<b>5pm At The Diner (Drizzle of Ketchup)</b> .....	\$40
Meatloaf, mash potatoes, cornbread, brussels sprouts, mushroom gravy	
<b>All American (Chicken &amp; Waffles)</b> .....	\$35
White cheddar grits, sautéed spinach, caramelized onions, fried chicken waffles, American cheese, scrambled eggs, smoked aioli & honey	
<b>Arroz Con Pollo (Ducks)</b> .....	\$35
Red rice, pulled sofrito chicken, crema, sautéed spinach fried maduro platanos	
<b>Bangers and Mash ( PIG)</b> .....	\$30
Sweet sausage, white wine sauce, caramelized onions, mash potatoes, sautéed greens	
<b>British Meat (White Cheddar)</b> .....	\$30
Roasted smashed potatoes, seasoned beef, sweet pea puree, in a white cheddar double crust	
<b>Buela(Fried Egg)</b> .....	\$30
Quinoa, black beans, greens, pickled onions, fried cheese, salsa, avocado, fried eggs, topped with smoked aioli	
<b>Bubbe (Latkes)</b> .....	\$45
Slow roasted brisket, sweet tomato base, topped with latkes, in a buttery crust	
<b>Chicken Pot Pie(Cracked Pepper)</b> .....	\$30
Roasted chicken, carrots, peas and potatoes, married together in a savory cream sauce in a buttery crust	
<b>Chicken and Dumplings (Biscuit top)</b> .....	\$35
White chicken stew, with corn and roasted broccoli, topped with a flaky biscuit	
<b>Chili Cornbread</b> .....	\$30
Beef & bean chili with cheddar jack cheese, a cornbread crust, topped with smoked aioli, jalapenos, and pickled onions	
<b>Chili Mac &amp; Cheese</b> .....	\$35
Our classic mac and cheese made with cheddar jack, white cheddar, & provolone with our beef and bean chili baked into a biscuit crust	
<b>Chopped Cheese ( Sesame seeds)</b> .....	\$35
The Ultimate Hamburger, all beef patties, American cheese, secret sauce, spinach, chopped red onion, tomatoes, pickles and crispy potatoes.	
<b>Coq Au Vin (Balsamic Drizzle)</b> .....	\$35
Boneless chicken thighs, braised in red wine, cognac and cream with roasted potatoes, bacon, & onions	
<b>Eggplant Burrata</b> .....	\$30
Provolone, mozzarella, sliced fried eggplant, layered with Sunday sauce, topped with pesto, burrata, and drizzled with balsamic glaze	
<b>El Cubano (Mustard Drizzle)</b> .....	\$30
Layers of pulled pork, smoked ham, swiss cheese, mustard & pickles in a buttery crust	
<b>Engagement (Lemon Slice)</b> .....	\$30
Roasted lemon engagement chicken, creamed spinach, & scalloped potatoes in a buttery crust	
<b>Fried Chicken &amp; Gravy (Creamed Spinach)</b> .....	\$30
Fried chicken, sausage gravy, mash potatoes and creamed spinach	
<b>Luck of The Irish (Parsley)</b> .....	\$35
Corned Beef, cabbage, Swiss cheese, seeded mustard, carrots, potatoes.	
<b>Lobster Mac (Lobster)</b> .....	\$65
A white cheddar, cheddar jack, and provolone cheese sauce tossed with pasta over a layer of fresh lobster	
<b>Mac &amp; Cheese</b> .....	\$28
A white cheddar, cheddar jack, and provolone cheese sauce tossed with pasta and baked into a biscuit crust	
<b>Mamma Mia (Sunday Sauce)</b> .....	\$35
Sausage and peppers, topped with mozzarella, parmesan, ricotta and provolone in a buttery crust	
<b>Meatball (Star)</b> .....	\$35
Meatballs in Sunday sauce, roasted potatoes, leeks, roasted red peppers, spinach, and provolone in a buttery crust	
<b>Nonna (Heart)</b> .....	\$35
Meatballs, baked ziti, broccoli rabe, hard boiled egg, roasted tomato, caramelized onions, salami, 3 types of Italian cheese, hidden in our flaky buttery crust	
<b>Over the Rainbow (Herbs)</b> .....	\$30
Layered as a rainbow of pickled beets, smashed purple potatoes, sautéed spinach, grilled yellow squash, sweet potatoes and roasted red peppers in a buttery crust	
<b>Piggy Mac (Pulled Pork)</b> .....	\$30
A white cheddar, provolone, and cheddar jack cheese sauce, tossed with pasta on top of a layer of pulled pork baked into a biscuit crust	
<b>Pizza Rustica (Italian Easter Pie)</b> .....	\$40
Egg based double crust pie with Italian meats and cheeses	

## SAVORY PIES (CON'T)

<b>Pork Chop &amp; Apple Sauce (Slice of Apple)</b> .....	\$35
Roasted pork loin with chunks of roasted apple, house made apple sauce, apple stuffing, mashed potatoes and shaved brussel sprouts	
<b>Pork Vindaloo</b> .....	
Chunks of Roasted Pork in our own smokey vindaloo. Potatoes, carrots, sweet potatoes, tomatoes, yogurt, peas, with white rice and sauteed greens	
<b>Ratatouille</b> .....	\$35
Layers of red onion, roasted red pepper, yellow squash, zucchini, and tomatoes, grilled with olive oil and fresh herbs, topped with goat cheese in a buttery crust	
<b>Root Veggie(zucchini)</b> .....	\$30
Light cream, white wine and fresh herb sauce, filled with tons of seasonal veggies	
<b>Shepherds (Mashed potatoes and paprika)</b> .....	\$30
Ground beef, peas, carrots under a layer of mashed potatoes topped with paprika baked in a buttery crust	
<b>Short Rib (Potato Chips)</b> .....	\$50
Oven roasted short rib, cooked with onions, carrots, celery, red wine, beef stock, topped with house made potato chips in a buttery crust	
<b>Smoke House Brisket (Cheddar Jack)</b> .....	\$45
Smoked brisket, Homemade BBQ Sauce, mac & cheese, coleslaw, French fries	
<b>Southern (Cheddar Grits, aioli, scallions)</b> .....	\$30
Pulled pork, caramelized onions, sautéed spinach, cheddar grits, smoked aioli, scallions	
<b>Steak and Ale (sage)</b> .....	\$30
Irish Beef stew with red wine, Guinness, potatoes, carrots in a buttery crust	
<b>Steak and Potatoes (Mushroom)</b> .....	\$40
Grilled steak, sautéed spinach, roasted potatoes, sweet potatoes, bacon, mushrooms	
<b>Sunday Dinner (Fried Onions)</b> .....	\$45
Oven roasted brisket, topped with sautéed greens, cheesy polenta, mashed potatoes, fried onion rings inside a buttery crust	
<b>Thanksgiving (Cranberry Sauce)</b> .....	\$35
Layers of roasted turkey, gravy, mashed potatoes, sweet potatoes, stuffing, zucchini, and cranberry sauce in a buttery crust	
<b>Tomato (Melted Cheese)</b> .....	\$30
Tomatoes made three ways, thyme, garlic, caramelized onions, topped with white cheddar and parmesan in a buttery crust	
<b>Tortilla De Espanola</b> .....	\$30
Eggs, Caramelized Onions and potatoes, baked into a frittata, topped with fresh greens and parmesan	
<b>Truffle Mac (Truffle)</b> .....	\$45
A white cheddar, cheddar jack, and provolone cheese sauce tossed with pasta and truffle oil. On top of gruyere and crispy mushrooms	
<b>Wellie (Bacon)</b> .....	\$45
Skirt steak, bacon, mushrooms, caramelized onions, and sweet peas, inside a buttery crust	

## QUICHES AND SPINACH PIE

<b>Quiche Lorraine</b> .....	\$22
Leeks, bacon, swiss cheese, in a buttery crust	
<b>5 Cheese &amp; Herb</b> .....	\$22
Gruyere, swiss, parmesan, white cheddar, and provolone with herbs in a buttery crust	
<b>The Greens</b> .....	\$22
Spinach, leeks, scallions, zucchini, and feta cheese in a buttery crust	
<b>Ham &amp; Cheese</b> .....	\$22
Smoked ham, caramelized onions, cheddar jack cheese in a buttery crust	
<b>Mushroom, Potatoes and Caramelized Onions</b> .....	\$22
Sautéed mushrooms, roasted potatoes, and caramelized onions.	
<b>Roasted Veggie</b> .....	\$22
Grilled zucchini, squash and roasted red peppers with monteray jack cheese.	
<b>Sausage, Spinach and Roasted Garlic</b> .....	\$22
Sweet Italian sausage, sautéed spinach and roasted garlic with Swiss	
<b>Tomato, Zucchini and Goat Cheese</b> .....	\$22
Tomatoes, grilled zucchini and goat cheese in a buttery crust	
<b>Bacon, Gruyere and Caramelized Onion</b> .....	\$22
<b>Spinach Pie</b> .....	
Sautéed spinach, scallions, dill, parsley, cottage cheese, feta cheese, cream cheese, baked with a top and bottom layer of flaky buttery phyllo dough crust	

# SWEET PIES

## **Apple Crumb/Double Crust**

Classic apple pie in a buttery crust topped with crumb

## **Atole De Maiz**

A sweet corn custard, brown sugar whip cream all in a buttery crust

## **Banana Cream**

Vanilla bean custard paired with fresh bananas topped with brown sugar whipped cream in a buttery crust.

## **Banoffee**

Vanilla bean custard over fresh bananas, house made caramel and chocolate ganache, topped with brown Sugar whip cream, and drizzled with chocolate ganache and caramel, all in our flaky butter crust.

## **Berries & Cream**

Fresh berries layered with homemade vanilla custard, adorned with more berries topped with brown sugar whipped cream.

## **Berry Cheesecake Pie**

Hometown's Own Cheesecake baked on top of a layer of seasonal jam in our buttery crust. Adorned with fresh strawberries and blueberries.

## **Black Bottom Coconut**

Creamy coconut custard and a layer of dark chocolate ganache in a graham and coconut crust.

## **Black Bottom Oat**

Bourbon and orange filled brown sugar custard baked over a layer of chocolate ganache in a buttery crust and topped with toasted oats.

## **Blueberry Oat**

Wild blueberries baked into a buttery crust topped with oats and a crumb top.

## **Burnt Butter & Salt**

Burnt butter chess base with chocolate ganache in a graham cracker crust. A torched top and sprinkled with flake salt.

## **Cannoli**

A layer of our chocolate chunk chess pie, followed by a layer of hometown cannoli filling topped with brown sugar whipped cream, a chocolate ganache drizzle and chocolate chips

## **Cherry Almond Crumb**

Classic cherry filling inside a delicious buttery crust topped with almonds and a crumb top

## **Cherry Crumb**

Our famous cherry pie inside of our buttery crust topped with a crumb top.

## **Cherry Rhubarb**

Our tart cherry fill with seasonal rhubarb a bit of orange and cinnamon to give the perfect balance.

## **Chocolate Cherry Crumb**

Cherry filling inside a flaky chocolate crust topped with a chocolate crumb top.

## **Chocolate Cream**

Chocolate mousse, a layer of ganache topped with brown sugar whipped cream and a drizzle of chocolate ganache inside our buttery crust.

## **Chocolate Cashew Mousse**

Hometown's own Cashew mousse layered with cashew butter topped with chocolate ganache inside a chocolate crumble crust.

## **Coconut Cream**

Creamy coconut custard inside a graham and coconut crust topped with brown sugar whipped cream and sprinkled with toasted coconut.

## **Devil's Food**

Chocolate chess filling baked into a chocolate crust topped with chocolate mousse and drizzled with chocolate ganache.

## **Double Chocolate Banana**

Dark chocolate cookie crust, chocolate cream, fresh bananas and covered with a crust of dark chocolate ganache and banana chips.

## **Dulce de Leche**

A beautiful brown sugar chess topped with dulce de leche and topped with brown sugar whipped cream and dried roses.

## **Grasshopper**

A mint green cheesecake inside of a rich chocolate crust drizzled with chocolate ganache and crumble.

## **Keylime**

A creamy custard made with pure Key West Florida lime juice inside our classic graham cracker crust.

## **Keylime Blacktop**

A creamy custard made with pure Key West Florida lime juice inside our classic graham cracker crust and a chocolate ganache layer on top.

## **Lemon Cream**

A slightly tart, sweet, and savory lemon cream inside of a delicious buttery crust can be topped with brown sugar whip cream or Meringue.

## **Mixed Berry**

Blackberries, strawberries, blueberries, and cherries baked into our buttery crust topped with crumb.

## **Old Fashioned Pecan**

A gooey brown sugar base, spiked with bourbon and oranges. Topped with toasted pecans and baked into a buttery crust.

## **Passion Fruit Meringue**

Passion fruit custard inside a coconut graham crust and topped with meringue.

## SWEET PIES (CON'T)

### **Pecan Black Bottom**

A chocolatey twist on our classic Pecan, gooey pecan base, spiked with bourbon and orange baked into a buttery crust with a layer of chocolate ganache on the bottom.

### **Pumpkin**

Our slightly sweet, spiced pumpkin custard in a short bread crust.

### **Pumpkin Blacktop**

Our classic pumpkin pie filling baked to perfection inside a short bread crust topped with a layer of chocolate ganache.

### **Peach Lattice**

Our own Peach Pie, Kissed with nutmeg a hint of clove and splash of fresh lemon. Baked to perfection inside a buttery crust with a lattice topping.

### **Raspberry Cream**

A mound of freshly made diplomat cream, topped with a layer of our own fresh raspberry jam inside our buttery crust.

### **Salted Caramel Apple**

Hometown's own salted caramel mixed in with apples inside a double flaky crust.

### **Salted Caramel Pretzel**

Our gooey salted caramel in a pretzel shortbread crust topped with pretzels and chocolate ganache.

### **S'mores**

Homemade Graham crust filled with Hometown's secret chocolate silk and topped with toasted marshmallows.

### **Sour Cream Cranberry Apple**

The perfect combination of sour cream, fresh cranberries, and apples mixed and baked into a buttery crust.

### **Summer Berry**

Peaches, strawberries, blueberries, cherries covered by a crumb topping.

### **Strawberry Rhubarb**

Strawberry and rhubarb with a burst of orange and nutmeg inside a buttery crust with a crumb top or a double crust

### **Strawberry Peach**

The ultimate combination of fresh strawberries and peaches with a hint of orange inside of a buttery crust

### **Sweet Potato**

A sleeping giant here! Graham crust, and Hometown's own silky bourbon kissed sweet potato fill, topped with burnt marshmallows.

### **Sweetcan**

A pie like no other! A layer of pecan pie, then topped with a layer of hometown's own Sweet Potato pie all in our famous buttery crust

### **Ube**

An organic sweet purple potato with a layer of chocolate ganache and pecans in our own graham crust

### **White Chocolate Crème Brulee**

White chocolate crème brulee inside of a molasses gingersnap cookie crust burned to perfection.

### **White Chocolate Raspberry**

A layer of white chocolate topped with raspberries inside of a buttery crust with a crumb top drizzled with white chocolate.