

# ENTREES AVAILABLE AFTER 5 PM

Entrees served with chef's vegetable and your choice of potato.

## Marsala Smothered Chicken

A grilled chicken breast over mashed potatoes, topped with caramelized onions, mushrooms, sun-dried tomatoes, fresh spinach in a sweet marsala wine sauce and topped with provolone cheese 14.99

## Jamaican Jerk Chicken Breast

Jerk seasoned chicken breast grilled and topped with fresh fruit salsa with cilantro and lime 12.99

## Grilled Chicken Bruschetta

Chicken breast grilled and roasted then topped with Almost Home's bruschetta with balsamic glaze 13.99

## Apple Bacon Pork Loin Chop\*

Grilled center cut pork loin and topped with our own apple bacon pan sauce 17.99

## Bourbon Peach Pork Loin Chop\*

10 oz. center cut pork loin grilled to medium and topped with our homemade sauce that remind you of the south 17.99

## Ravioli Florentine

Jumbo ricotta and spinach stuffed pasta in a pesto cream sauce and topped with heirloom tomatoes and basil 14.99

## Candied Garlic Shrimp on Asian Noodles

Five large shrimp in a citrus and caramelized garlic sauce with red peppers, cilantro, lime and scallions 15.99

## Margarita Roasted Tilapia

Citrus seasoned filet with fresh fruit salsa, cilantro and lime 14.99

## Atlantic Salmon

8 ounces roasted salmon with a honey Dijon sauce and toasted sugar pecans 18.99

## Cajun Salmon

Salmon filet featuring our house blended Cajun seasoning, roasted and topped with black bean salsa 18.99

## "Chicago Stockyards" Filet of Beef\*

6 oz. filet grilled to perfection 28.99

## "Fischer Farms" Mesquite Flat Iron Steak\*

8 oz. local raised beef grilled to your liking and finished with a raspberry chipotle sauce and topped with gorgonzola cheese. 18.99

## "Fischer Farms" Sirloin\*

8 oz. local raised beef grilled to your liking and topped with garlic Romano butter 16.99

## "Chicago Stockyards" Rib eye Steak\*

10 oz. aged classic steak marbled for full body flavor and grilled to your liking 24.99

ADD SOUP OR SALAD WITH YOUR ENTRÉE 2.49

# AWARD WINNING DESSERTS

The grand finale of your meal...prepared from scratch in our Almost Home Bakery

OUR DESSERTS ARE AVAILABLE FOR SPECIAL ORDERS WITH 24 HOUR NOTICE.

Chocolates and Truffles by "Best Chocolates in Town" From our Mass Ave. friends. 5.25

# BEVERAGES

Coke, Diet Coke, Sprite, Mr. Pibb, Mellow Yellow, Lemonade

Fresh Brewed Lipton Tea - Iced or Hot

Davidson's Flavored Tea of the Day - Iced or Hot

San Pellegrino sparkling mineral water

"Hubbard and Cravens" Fresh Ground Coffee  
(Gourmet coffee roasted in Indiana)

## FLAVORED COFFEES

Espresso • Double Espresso • Latte • Flavored Latte • Cappuccino • Café Mocha • Caramel Macchiato • Café Americano • Flavored Americano

### FLAVORS:

Irish Cream • Hazelnut • Chocolate Mint • Vanilla • Chai • White Chocolate • Caramel • Amaretto • Cinnamon • Praline • Toffee Nut • Gingerbread • Pumpkin Spice

## WINE & COCKTAIL LIST

Alcohol libations available. Ask your server for our special list.

17 W. FRANKLIN STREET • GREENCASTLE, IN



## OPEN

Monday - Saturday 10:00 am - 9:00 pm • Sunday 11:00 am - 8:00 pm  
Lunch served daily at 11:00 am until 4:00 • Dinner 5:00 pm - 9:00 pm

**SWIZZLE STICK BAR**  
OPENS DAILY AT 11:00 AM

WE ARE HERE FOR ALL YOUR CATERING NEEDS.  
FOR MORE INFORMATION CALL GAIL: 765-653-5788

ALMOSTHOMERESTAURANT.COM • 765-653-5788

# APPETIZERS

## Buffalo Pub Chips

A generous helping of house fried chips, scallions, gorgonzola crumbles dripping with bleu cheese dressing, heirloom tomatoes and drizzled with buffalo sauce 7.99

## Mahi Fish Tacos

Two corn tortillas filled with our confetti super slaw and Pico with chipotle ranch sauce 7.99

## Shrimp Cocktail

Five large shrimp with our homemade cocktail sauce and lemon slice, served on grilled artisan romaine 9.99

## Crab Cakes

Our signature recipe! Fried and served atop a bed of confetti superfood slaw tossed with cilantro lime vinaigrette, served with firecracker sauce 11.99

## Roasted Red Pepper Hummus Plate

With Kalamata olives, feta cheese, sun-dried tomatoes, fresh celery served with warm tandoori points 9.99

## French Fried Green Beans

Battered and seasoned and served with house made wasabi dipping sauce 7.99

## Spinach and Artichoke Dip

Artichokes, spinach, cream cheese, parmesan, mayo and garlic all blended and served warm with heirloom tomato garnish, and with toasted tandoori points 8.99

## Heirloom Tomato Basil Bruschetta

Fresh tomatoes tossed with garlic, basil and olive oil and drizzled with balsamic glaze and served with French baguette bread 8.49

## Charcuterie Board

Smoking Goose meats, local cheeses with accoutrements (limited quantities) 14.99

## Gail's "Almost" Gourmet Fried Bologna Quarters

Thick cut fried bologna, cheddar cheese, honey Dijon sauce on toasted wheatberry bread. "They are addicting!" 5.99

## Chicken Pot Stickers

Served on a bed of confetti superfood slaw tossed with cilantro vinaigrette and served with soy dipping sauce 9.99

## Vegetable Quesadillas

Marinated portabella mushrooms, spinach, black bean and corn salsa, shredded marbled Colby-jack cheese in a corn tortilla 6.99 | *with Chicken* 8.99

# SANDWICHES

All served with house made pub chips or rosemary french fries. Substitute onion rings, fresh fruit or cottage cheese add 1.49

## "Tea Room" Original Chicken Salad

Made from scratch, white and dark chicken, celery, onion, sliced red grapes, slivered almonds, tossed in our special sauce served on wheatberry bread 7.49

*Served on a buttery croissant add .99*

## Chicken Tenders

Mouthwatering golden boneless tenders served with ranch dressing 7.99 | *with Buffalo sauce 8.49*

## Southwest Chicken Panini Wrap

Jerk seasoned grilled chicken in an herb tortilla, chipotle ranch sauce, black bean corn salsa, shredded Colby-jack cheese and tomato 9.49

## Grilled Chicken Panini

6 oz. grilled chicken breast on tandoori bread with honey Dijon sauce, provolone cheese, tomato, onion, and crispy Applewood bacon 9.99

## Vegetable Panini Wrap

Marinated portabella mushrooms, roasted red pepper hummus, fresh spinach, sun-dried tomatoes, shredded Colby-jack cheese in a herb tortilla wrap 8.49

## Three Cheese Panini

Provolone, cheddar and pepper jack cheese stack on tandoori bread 6.99 | *Add Applewood ham 7.99*

## Classic BLT

Applewood smoked crispy bacon on toasted wheatberry bread, and mayo 7.99

## Almost Home Burger\*

½ lb. fresh ground chuck, grilled to your liking and served with your choice of cheese (pepper jack, cheddar, Swiss, provolone) with LTO 9.99

*Add crispy Applewood bacon 1.00*

*Add sautéed mushrooms and onions 1.00*

## Black and Blue Burger\*

½ lb. fresh ground chuck, blackened, grilled to your liking, topped with gorgonzola crumbles with LTO 11.49

## "Myers Market" Grilled Rib Eye Steak Sandwich\*

From our neighbor to us....grilled and served on our toasted split top bun with LTO 11.49 | Try our caramelized onion jam

## Hand Breaded Tenderloin

BIG.....center cut pork loin, fried to golden perfection and served on a toasted split bun 8.99

## Birt Family Farm Pork Burger

Grilled to medium and served on a split top bun with LTO 8.99

## Gail's "Almost" Gourmet Fried Bologna Sandwich

Thick cut fried bologna, cheddar cheese, honey Dijon sauce on a toasted wheatberry bread. It's addicting! 7.99

## Alaskan White Fish

Fried and served with homemade tartar sauce on a toasted split top bun with LTO 8.49

**FROM THE CROCK** Cream Of Broccoli Soup -or- Soup Of The Day - always delicious! Small 3.49 · Large 5.49

# FROM THE PANTRY

## House Salad or Caesar Salad 3.99

Seasonal Fresh Fruit 3.49

Cottage Cheese 3.49

## Artisan Romaine Wedge

Grilled romaine topped with heirloom tomatoes, red onion, scallions, gorgonzola cheese, and Applewood bacon crumbles and finished with a balsamic glaze. Truly unique! 7.99

## Golden and Red Beet Salad

Fresh spring mix with gorgonzola cheese crumbles, fennel, beets, roasted pumpkin seeds, and served with our own lemon vinaigrette 6.99 | *with grilled chicken add 3.50*

## Fresh Arugula Salad

Fresh arugula tossed with our homemade lemon vinaigrette dressing and topped with shredded parmesan cheese 7.99 *with grilled chicken add 3.50*

## Crab Cake - or- Citrus Grilled Salmon Salad

"Your Choice" on a bed of fresh arugula tossed in our homemade lemon vinaigrette with shredded parmesan cheese and heirloom tomatoes 12.99

## Signature Harvest Salad

Fresh greens, granny smith apple slices, dried cranberries, gorgonzola crumbles, sugared pecans and topped with a grilled chicken breast, served with raspberry vinaigrette 10.99

## Black and Bleu Steak Salad

Grilled "Fischer Farm" sirloin slices on fresh greens, with strawberries, blueberries, gorgonzola cheese crumbles sprinkled with spicy walnuts and served with our original blueberry vinaigrette 13.99

## Sante Fe Chicken Salad

Jerk seasoned grilled chicken breast on fresh greens with heirloom tomatoes, black bean corn salsa, shredded Colby-jack cheese and served with chipotle ranch dressing and tortilla chips 10.99

# LUNCHEON SPECIALTIES

## Artisan Apple Wood Ham Sandwich

Tender slices with bbq sauce, caramelized onion jam, Swiss cheese, fresh arugula on a premium sweet corn hoagie roll 8.59

## Artisan Smoked Turkey Sandwich

Tender slices with cranberry sauce, granny smith apple slices, provolone cheese, fresh arugula on a premium sweet corn hoagie roll 8.99

## Home-Style Club Sandwich

Smoked turkey, Applewood ham, crispy bacon, provolone cheese, tomato, onion and mayo on wheat berry bread 9.49  
Half - 5.99

## Almost Home Favorite

Your choice of half sandwich (turkey, ham or chicken salad) on wheat berry bread with small salad and homemade soup of the day 9.99 | *Substitute a buttery croissant add .50*

## Light Fare

Your choice of half sandwich (turkey, ham or chicken salad) on wheatberry bread with soup or salad 7.99  
*Substitute a buttery croissant add .50*

## Grandma's Favorite

Generous scoop of our famous homemade chicken salad and served with fresh fruit and muffin from the bakery 7.99

**DRESSINGS:** LIGHT RANCH · HONEY DIJON · FRENCH · BLEU CHEESE · CHIPOTLE RANCH

**VINAIGRETTE DRESSINGS:** BALSAMIC · BLUEBERRY · LEMON OR RASPBERRY

 - REPRESENTS SPECIALTY ITEM  - REPRESENTS GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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