

HOMewood

BREWING CO.

Pub Menu

Autumn 2025

SHAREABLES

HBC Pretzel • v

Soft-baked buttered pretzel, flaky sea salt, HBC beer cheese fondue, honey mustard — 12

Elote Dip • v

Creamy cheese sauce, roasted corn, peppers, and spices, served with warm crispy tortilla chips — 14

Brisket Street Tacos

Beer-braised brisket, house-made white corn tortillas, charred tomatillo cream salsa, queso fresco, pickled red onion, micro cilantro, pickled Fresno chili — 17

Cajun-Style Crab Cake

Pan-seared jumbo lump crab cake, remoulade, corn chow-chow, petite frisée and arugula salad, tomato, cucumber — 17

Beer Battered Cod Bites

HBC beer-battered Atlantic cod, remoulade, and charred lemon — 16

Smoked Chicken Wings

Jumbo split wings, cherry wood-smoked, crispy-fried, and tossed in our signature dry rub. Served with your choice of BBQ, buffalo, sweet & spicy sauce — 8 pieces 18 / 15 pieces 28

SALADS

Add: +6 chicken / +8 shrimp / +6 portabella

Vegan option: Sweet onion vinaigrette, no croutons or Parmesan

Gluten-free option: No croutons

House Salad • v / VGO • GFO

Chopped romaine, cherry tomatoes, cucumbers, crutons, lemon vinaigrette — Side 8 / Entrée 14

Caesar Salad • v / VGO • GFO

Chopped romaine, parmesan cheese, croutons, Caesar dressing — Side 8 / Entrée 14

Homewood Harvest Salad • v • GF

Baby kale, arugula, candied walnuts, roasted butternut squash, spiced apples, goat cheese, pickled cranberries, toasted pepitas, maple cider vinaigrette — Side 9 / Entrée 16

Roasted Beet Salad • VGO • GF

Roasted baby beets, tri-color quinoa, sweet onion vinaigrette, radish, whipped goat cheese, mint, lemon zest, petite greens — 16

SOUPS — Cup 8 / Bowl 15

Soup of the Day

Made fresh daily with seasonal ingredients. Ask your server for today's selection

Seasonal Squash Bisque

Roasted seasonal squash, crème fraîche, spiced pepitas

Chicken & Sausage Gumbo

Roasted chicken, andouille sausage, holy trinity, white rice, okra

HANDHELDS

Served with chips or fries — sweet potato fries +1

HBC Smashburger

Two house-blended patties, bone marrow aioli, smoked cheddar, lettuce, tomato, and pickles on a butter-toasted potato bun — 20

Bacon Jam Burger

½ lb house-blended burger, bourbon bacon jam, white cheddar, HBC burger sauce, pickled red onion, lettuce, tomato, on a butter-toasted brioche bun — 22

Crispy Chicken Sandwich

Marinated chicken thigh with garlic aioli, shredded lettuce, tomato, and pepper relish on a butter-toasted split-top bun — 20

Hot Chicken Sandwich

Buttermilk-fried chicken dipped in HBC hot honey butter, house pickles, lettuce, tomato, and garlic aioli on a brioche bun — 20

Shrimp Po' Boy Sandwich

Crispy cornmeal battered shrimp, shredded lettuce, tomato, pickled red onions, remoulade on a french bread — 22

Portabella Mushroom Sandwich

Grilled portabella mushroom, arugula, tomato, peppers, and onions, chipotle aioli, marinated mozzarella on sourdough — 20

DESSERTS

Cheesecake

Choice of pumpkin spice white chocolate, strawberry, or caramel apple — 12

Apple & Cranberry Cobbler Tart

Individual pâte sucrée tart filled with warm spiced Granny Smith marmalade and cranberry compote, topped with brown butter streusel and served with a scoop of house-spun vanilla ice cream — 12

Bread Pudding Soufflé

New Orleans-style air-whipped brioche custard, bourbon caramel sauce, and house-made whipped cream — 12
Must be ordered 25 minutes in advance

House-Spun Ice Cream

Our signature small-batch ice cream, crafted in-house and churned daily. Choose one scoop: Vanilla Bean, Double Dutch Chocolate, Sea Salt Caramel Espresso, or Maple Bourbon — 8

Cheesecake

Your choice of one of our house-made selections — 12

- Pumpkin Spice White Chocolate
Pumpkin-swirled white chocolate cheesecake with spiced whipped cream and pumpkin tuile
- Strawberry
White chocolate cheesecake with strawberry coulis, fresh berries, and vanilla whipped cream
- Caramel Apple
White chocolate cheesecake with roasted apples, caramel sauce, and candied walnuts

V = Vegetarian VO = Vegetarian Option VG = Vegan VGO = Vegan Option GF = Gluten-free GFO = Gluten-free Option

Please advise the restaurant of any dietary restrictions and/or allergies when dining in or carrying out. Menu items and pricing are subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Our chef-designed menu is served as intended, without substitutions. Refunds are provided for preparation errors, not preferences.

Thank you for embracing our creative vision.

A PORTION OF PROCEEDS FROM SALES OF OUR PRODUCTS WILL BENEFIT LIVE FREE 999