HOMEWOOD

BREWING CO.

Dinner

Autumn 2026 / Available 4pm — 1st Floor only

SMALL PLATES

♥ **HBC CHIPS**
House-made potato chips, signature seasoning — 6

Collard Greens
Beer-braised collard greens with smoked turkey — 8

Creole Fries
Crispy battered fries, dusted in Creole house seasoning — 8

Dirty Rice
Creole spiced rice, house made andouille sausage, roasted peppers and onions — 8

Agave Glazed Carrots
Roasted heirloom carrots, Creole mustard, and agave glaze — 8

Brussels Sprouts • VO • VGO • GF
Honey-glazed Brussels sprouts, bacon lardons — 10

Whipped Potatoes
Silky smooth mashed potatoes — 8

SALADS

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

House Garden Salad
Arugula, spinach, cucumber, tomato, house pickled red onion. Choice of vinaigrette — Side 8 / Entrée 10

Caesar Salad • VGO • GFO
Romaine, parmesan, 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

SOUPS

Soup of the Day
Made fresh daily with seasonal ingredients. Ask your server for today's selection — Cup 8 / Bowl 15

Chicken & Sausage Gumbo
Roasted chicken, andouille sausage, holy trinity, white rice, okra — Cup 8 / Bowl 15

MEDIUM PLATES

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

Dirty Rice Arancini
Panko crusted dirty rice arancini with house made andouille sausage, stuffed with smoked Gouda cheese and served with housemade Remoulade — 12

Cajun-Style Crab Cake
Pan-seared jumbo lump crab cake, remoulade, corn chow-chow, arugula, tomato, cucumber — 19

Beer Battered Cod Bites
HBC beer-battered Atlantic cod, remoulade, and charred lemon — 18

♥ **HBC CHICKEN WINGS**
Jumbo split wings, **crispy fried** (tossed in sauce) *or* **cherry wood–smoked** (sauce on the side), with choice of one: BBQ, buffalo, or sweet & spicy. Eight wings — 18
Additional sauce — 1.25 each

Wings Wednesday!
$1 wings. All day. Every Wednesday.
Minimum 8, maximum 20 wings per person. Dine-in only.

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.

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Our chef-designed menu is served as intended, without substitutions. Refunds are provided for preparation errors, not preferences.
Thank you for embracing our creative vison.

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

10.20

LARGE PLATES

Herb Roasted Airline Chicken Dinner
Crispy-skinned chicken breast, smoked chicken jus, glazed carrots, dirty rice — 26

Bourbon & Chicory Glazed Short Rib • GF
10oz boneless rib, slow-cooked for 12 hours, finished with our chicory–bourbon glaze. Served with saffron polenta, and roasted heirloom carrots — 45

Andouille Cream Bucatini
Bucatini in Creole-spiced cream with seared andouille, roasted peppers, onion, garlic, parmigiano-reggiano, and cracked blacked pepper — 23
Add: +6 chicken / +8 shrimp

Creole Tomato & Mushroom Pappardelle • VO
Wide-cut egg pasta with Creole tomato sauce, fire-roasted mushrooms, garlic, thyme, chili flake, scallion oil, toasted breadcrumbs — 21
Add: +6 chicken / +8 shrimp

♥ **HBC BACON JAM BURGER**
½ lb house-ground signature blend patty, enhanced with bourbon bacon jam, white cheddar, HBC burger sauce, house pickled red onion, lettuce, tomato, on a butter-toasted brioche bun — 18
Add: House Chips or Fries +4 / Side House Salad +6

♥

FAMILY FAVORITES

CLASSIC DISHES INSPIRED BY OUR FAMILY TRADITIONS

Shrimp & Grits
Inspired by our Creole family gatherings, grilled Gulf shrimp meet creamy stone-ground grits, sweet blue crab, and smoky pork andouille gumbo sauce, finished with crispy okra for a touch of crunch — 26

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Pan-Blackened Catfish • GF
Inspired by the bold Cajun flavors served at our family gatherings for generations. Louisiana-raised catfish, pan-blackened and served over saffron polenta with rich Creole tomato gravy — 28

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Caribbean Seafood Stew • GF
A family tradition of bold, vibrant Creole cooking with a Caribbean twist. Gulf shrimp and cod simmered in a rich coconut curry broth with fire-roasted tomatoes, scotch bonnet, and fresh herbs, finished with a squeeze of lime and served over steamed rice — 29

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Not Your Mom's Meatloaf
A modern take on a beloved family recipe, perfected over generations. House-ground brisket and heritage pork are blended with care, glazed with a spicy chipotle sauce, and served with creamy mashed potatoes and tender collard greens — 23

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