

HOMWOOD

BREWING CO.

Brunch Menu

Spring 2026 / Available Saturday & Sunday, 11am – 3pm

BRUNCH COCKTAILS

CLASSIC COCKTAILS ELEVATED WITH OUR
HOUSE-BREWED BEERS

Mangolorian Mimosa

A bright pour of our Mangolorian Belgian Wit, topped with crisp Prosecco and served over ice in a flute — 11

HBC Bloody

Chicago Vodka with house-made Bloody mix, served with a signature house skewer and a sidecar of Light Haus Lager — 12

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

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

♥ HBC COBB SALAD

Iceberg and romaine lettuce, smoked turkey breast, roasted corn chow-chow, lardons, hard-boiled egg, tomatoes, bleu cheese crumbles, red onion — 20

SMALL PLATES

Pretzel • V

Soft-baked pretzel, HBC beer cheese, honey mustard — 12

♥ 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 — 8 pieces 18 / 15 pieces 28
Additional sauce — 1.25 each

Wings Wednesday!

\$1 wings every Wednesday from 4–6 pm

Minimum 8, maximum 20 wings per person. Dine-in only.

Honey Berry Parfait

Vanilla yogurt, berry compote, fresh berries, honey, house-made granola, strawberry coulis, whipped cream — 12

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

MEDIUM PLATES

Served with chips or fries — sweet potato fries +1, side House Salad +6

Cajun-Style Crab Cake

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

Bacon & Egg Cheeseburger

½ lb house-blended steak burger, candied bacon, fried egg, smoked cheddar, bone marrow aioli — 20

Portabella Mushroom Sandwich

Grilled portabella mushroom, arugula, tomato, peppers, and onions, chipotle aioli, marinated mozzarella on sourdough — 21

Turkey Club Sandwich

Cajun-spiced turkey, crispy bacon, lettuce, tomato, lemon-herb aioli, toasted sourdough — 19

Homewood Sunrise Smash

Breakfast sausage, folded egg, sharp yellow cheddar, hash brown, pepper jelly mayo, pickled red onion, toasted brioche bun — 19

Creole Biscuit & Egg

Andouille-style breakfast patty, folded egg, sharp white cheddar, Creole sausage gravy, scallion, pepper vinegar, buttermilk biscuit — 19

Green Tomato Brunch BLT

Fried green tomato, thick-cut bacon, fried egg, arugula, smoked tomato aioli, cheddar-gouda pimento cheese, chow-chow, toasted sourdough — 19

BUILD YOUR OWN OMELET — 19

Served with breakfast potatoes

Eggs: Three whole eggs or egg whites

Vegetables (choose up to 3): Onions, bell peppers, garlic, broccoli, mushrooms, jalapeños

Proteins (choose up to 2):

- Chicken, shrimp, andouille, bacon, chicken sausage, ham
- Jumbo lump crab +4

Cheese (choose 1): Cheddar, gruyère, house blend

LARGE PLATES

Creole Shrimp & Grits Bowl

Grilled Gulf shrimp, grits, blue crab, pork andouille gumbo sauce, crispy okra — 26

Crab Cake Benedict

Cajun-style crab cake, caramelized onion, spinach, garlic, poached eggs, béarnaise sauce, English muffin, breakfast potatoes — 24

Pan-Blackened Catfish & Grits

Louisiana-raised catfish, blackened and served over cheddar grits with Creole tomato gravy — 28

♥ HBC STEAK & EGGS

8 oz flank steak, garlic butter, breakfast potatoes, two eggs any style — 28

♥ HBC CHICKEN & WAFFLES

Cheddar cornbread waffle, HBC hot honey chicken, whipped cream, fresh berries, warm maple syrup, butter — 24

Stuffed French Toast

Fluffy brioche stuffed with cream cheese frosting and apple compote, topped with maple-caramel sauce, brown-sugar granola, and house-made whipped cream. Served with syrup — 22

SIDES — 8

House-Made Bacon

Hickory smoked, sweet and savory thick-sliced bacon

Sausage Links

100% chicken, maple, fennel herbs and spices

Two Eggs Any Style

Two fresh jumbo eggs cooked to your liking

Fruit Cup

Seasonal fresh fruit

Breakfast Potatoes

Yukon Gold potatoes, pepper relish, malt vinegar, parsley