

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

#### Brisket Street Tacos

Beer-braised brisket, white corn tortillas, charred tomatillo cream salsa, queso fresco, pickled red onion, micro cilantro, 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 sauce — 8 pieces 18 / 15 pieces 28

### SALADS

*Add: +6 chicken / +8 shrimp / +6 portabella / +12 steak*  
*Vegan option: Sweet onion vinaigrette, no croutons or Parmesan*  
*Gluten-free option: No croutons*

#### Caesar Salad • v / VGO • GFO

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

#### Homewood Harvest Salad • v

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

#### Roasted Beet Salad • vg

Roasted baby beets, tri-color quinoa, sweet onion vinaigrette, radish, 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, 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, red onion marmalade, lettuce, tomato, pickle, on a butter-toasted brioche bun — 22

#### 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

Sweet apple compote, cranberries, graham cracker tart, brown butter streusel — 12

#### Bread Pudding Soufflé

New Orleans-style air-whipped brioche custard, bourbon caramel sauce, and house-made whipped cream — 12

#### House-Spun Ice Cream

Single scoop of your choice: Vanilla Bean, Double Dutch Chocolate, Sea Salt Caramel Espresso, or Maple Bourbon — 8

#### Banana Split

Warm banana cake, ice cream, whipped cream, bruléed bananas, maple pecans, bourbon cherry, sliced strawberry, toffee — 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