

HOMWOOD

BREWING CO.

Brunch Menu

Spring 2026 / Available Sundays, 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, 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** or **cherry wood-smoked**, served with your choice of BBQ, buffalo, or sweet & spicy sauce — 8 pieces 18 / 15 pieces 28

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

Breakfast Sandwich

Hash brown, andouille sausage, fried egg, smoked cheddar, pepper relish, buttered brioche bun — 19

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

BUILD YOUR OWN OMELET — 19

Served with breakfast potatoes

Eggs: Three whole eggs or egg whites

Vegetables (choose up to 3): Onions, bell peppers, asparagus, 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

♥ 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

Fingerling potatoes, pepper relish, malt vinegar, parsley