HOMEWOOD

BREWING CO.

HBC To-Go

Carryout Menu / Autumn 2026

TO ORDER

Call ahead or order in person for pickup.
708.838.0064

Pickup
We'll provide an estimated pickup time when you place your order. Upon arrival, please see the Host Stand.

3% Carryout Surcharge
A 3% surcharge is added to all carryout orders to help offset the cost of takeout packaging and order preparation.

Built for the Trip Home
Our carryout menu is curated with travel in mind. We offer the dishes that hold up best on the journey home, so your meal tastes as good as we intended. Some dine-in favorites are intentionally unavailable to-go because they're best enjoyed fresh from the kitchen.

Whenever possible, sauces and dressings are packed separately, and fried items are packed in vented containers to help preserve their texture.

SHAREABLES

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

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

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

♥ **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

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

♥ **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

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 vision.

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

HANDHELDS

Portabella Sandwich
Grilled portabella, mozzarella, vegetables, chipotle aioli, sourdough — 16

Brisket Street Tacos
HBC beer braised brisket, corn tortillas, salsa, queso fresco, pickled onion, cilantro — 17

Smashburger
House-ground signature beef patties, smoked cheddar, bone marrow aioli, lettuce, tomato, pickles, potato bun — 16

♥ **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

DESSERT

Cheesecake
Apple compote, cider caramel sauce — 12

BEVERAGES

Soda and HBC beer are available to go. Other beverages are not available for delivery.

FRESH BEER TO GO!

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Take home a 32 oz. crowler, a cold 4-pack, or even a keg of your favorite HBC brew.

Available 4pm

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FAMILY FAVORITES

CLASSIC DISHES INSPIRED BY OUR FAMILY TRADITIONS

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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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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

SIDES

Collard Greens
Beer-braised collard greens with smoked turkey — 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

Whipped Potatoes
Silky smooth mashed potatoes — 8