

HOMEWOOD

BREWING CO.

Dinner

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 / +15 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

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

ENTRÉES

Not Your Mom’s Meatloaf

House-ground brisket and heritage pork, spicy chipotle glaze, mashed potatoes, and collard greens — 23

Steak Frites

8 oz boneless ribeye, compound beef butter, grilled asparagus, chimichurri, and truffle-parm fries — 30

Shrimp & Grits

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

HBC Seafood Stew • GF

Gulf shrimp, cod, scotch bonnet (spicy), fire-roasted tomato, coconut milk, curry spices, fresh herbs, lime, steamed rice — 22

Roasted Chicken Dinner • GF

Herb and spiced butter-rubbed half chicken, served with Creole-style sweet potatoes, roasted green beans, and pan gravy — 32

Beer Braised Beef Shank • GF

Bone-in 18 oz beef shank, wild mushroom and cipollini onion jam, parmesan grits, heirloom carrots, crisp kale, bone marrow demi-glace — 42

Wild Mushroom & Squash Fettuccini

House-made fettuccine pasta, roasted delicata squash, wood-fired wild mushrooms, Swiss chard, semi-dried tomatoes, onions, garlic cream sauce — 25

Add: +6 chicken / +8 shrimp / +18 salmon

Crispy Skin Salmon

Crispy-skin Glory Bay salmon, root vegetable purée, crispy Tuscan kale, seared artichokes, confit cherry tomatoes, herb oil, fennel beurre blanc — 36

Stuffed Acorn Squash

Roasted acorn squash stuffed with toasted barley, quinoa, apples, mushrooms, kale, golden raisins, pecans, onions, and goat cheese, finished with brown butter sauce — 22

SIDES — 8

Collard Greens

Beer-braised collard greens with smoked turkey

Asparagus

Grilled with lemon zest and parmesan

Agave Glazed Carrots

Roasted heirloom carrots, Creole mustard, and agave glaze

Roasted Sweet Potatoes

Creole-style roasted sweet potatoes with smoked honey

Whipped Potatoes

Silky smooth mashed potatoes

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