

HOMWOOD

BREWING CO.

Dinner

Spring 2026 / Available 4pm — 1st Floor only

SMALL PLATES

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♥ **HBC CHIPS**

House-made potato chips tossed in Cajun seasoning — 6
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Collard Greens

Beer-braised collard greens with smoked turkey — 8

Creole Fries

Crispy battered fries, dusted in Creole house seasoning — 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

Brussels Sprouts • VO • VGO • GF

Honey-glazed Brussels sprouts, bacon lardons — 10

Whipped Potatoes

Silky smooth mashed potatoes — 8

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
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♥ **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
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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

MEDIUM PLATES

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

Cajun-Style Crab Cake

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

Chicken & Dumpling Raviolo

Single oversized raviolo filled with Creole-spiced chicken and herbs, finished with a light herb cream sauce — 13

Beer Battered Cod Bites

HBC beer-battered Atlantic cod, remoulade, and charred lemon — 18
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♥ **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.
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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

LARGE PLATES

Butter-Basted Flat Iron Steak

9 oz butter basted flat iron steak, finished with a bourbon-black pepper glaze, served with whipped potatoes and roasted broccolini — 55

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

Andouille Cream Bucatini

Bucatini in Creole-spiced cream with seared andouille, roasted peppers, onion, garlic, parmigiano-reggiano, and cracked blacked pepper — 23

Add: +6 chicken / +8 shrimp

Creole Tomato & Mushroom Pappardelle • VO • GF

Wide-cut egg pasta with Creole tomato sauce, wood-roasted mushrooms, garlic, thyme, chili flake, scallion oil, toasted breadcrumbs — 21

Add: +6 chicken / +8 shrimp

♥ **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



FAMILY FAVORITES

CLASSIC DISHES INSPIRED BY OUR FAMILY TRADITIONS

Shrimp & Grits

Inspired by our Creole family gatherings, grilled Gulf shrimp meet creamy stone-ground grits, sweet blue crab, and smoky pork andouille gumbo sauce, finished with crispy okra for a touch of crunch — 26

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Pan-Blackened Catfish • GF

Inspired by the bold Cajun flavors served at our family gatherings for generations. Louisiana-raised catfish, pan-blackened and served over saffron polenta with rich Creole tomato gravy — 28

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Herb Roasted Airline Chicken Dinner

A classic Sunday tradition from our family table to yours. Crispy-skinned chicken breast with smoked chicken jus, served with glazed carrots and dirty rice — 26

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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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