HOMEWOOD

BREWING CO.

Pub Menu

Autumn 2026

SHARABLES

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

Fries
Choice of regular or Creole — 8
Sweet potato — 10

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

Cheese Curds
Beer battered white cheddar cheese curds, smoked paprika aioli, scallions — 14

Crispy Potato Skins • VO • VGO
Baked crispy potato skins stuffed with house smoked cheddar blend, crispy lardons, chives, and sour cream. — 10

Dirty Rice Arancini
Panko crusted dirty rice arancini with house made andouille sausage, stuffed with smoked Gouda cheese and served with housemade Remoulade — 12

Elote Dip • V
Cheese sauce, roasted corn, peppers, tortilla chips — 14

♥ **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

Wings Wednesday!
$1 wings. All day. Every Wednesday.
Minimum 8, maximum 20 wings per person. Dine-in only.

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
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

SOUPS

Soup of the Day
Ask your server — Cup 8 / Bowl 15

Chicken & Sausage Gumbo
Chicken, andouille, vegetables, rice, okra — Cup 8 / Bowl 15

MAINS

Add: House Chips or Fries +4 / Side House Salad +6

Cajun Crab Cake
Crab cake, remoulade, greens, tomato, cucumber — 19

Beer-Battered Cod Bites
Cod, remoulade, lemon — 18

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

♥ **HBC HOT CHICKEN SANDWICH**
Hot honey chicken, pickles, lettuce, tomato, garlic aioli, brioche bun — 16

Crispy Chicken Sandwich
Chicken, garlic aioli, lettuce, tomato, pepper relish, bun — 16

Shrimp Po' Boy
Fried shrimp, lettuce, tomato, pickled onion, remoulade, French bread — 18

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

DESSERT

Ice Cream
Vanilla bean or seasonal flavor — 8

Cheesecake
Apple compote, cider caramel sauce — 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.

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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 vison.

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