

HOMewood

BREWING CO.

Brunch Menu

Summer 2026 / Available Saturday & Sunday, 11am – 3pm

BRUNCH COCKTAILS

CLASSIC COCKTAILS ELEVATED WITH OUR
HOUSE-BREWED BEERS

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Mangolorian Mimosa

A bright pour of our Mangolorian Belgian Wit, topped with
crisp Prosecco and served over ice in a flute — 11

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HBC Bloody

Chicago Vodka with house-made Bloody mix, served
with a signature house skewer and a sidecar of
Light Haus Lager — 12

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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

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

♥ 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** (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.

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 <i>Served with chips or fries — sweet potato fries +1, side House Salad +6</i>
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
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
Homewood Sunrise Smash Breakfast sausage, folded egg, sharp yellow cheddar, hash brown, pepper jelly mayo, pickled red onion, toasted brioche bun — 19
Creole Biscuit & Egg Andouille-style breakfast patty, folded egg, sharp white cheddar, Creole sausage gravy, scallion, pepper vinegar, buttermilk biscuit — 19
Green Tomato Brunch BLT Fried green tomato, thick-cut bacon, fried egg, arugula, smoked tomato aioli, cheddar-gouda pimento cheese, chow-chow, toasted sourdough — 19
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BUILD YOUR OWN OMELET — 19 Served with breakfast potatoes
Eggs: Three whole eggs or egg whites
Vegetables (choose up to 3): Onions, bell peppers, 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
Pan-Blackened Catfish & Grits Louisiana-raised catfish, blackened and served over cheddar grits with Creole tomato gravy — 28
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♥ HBC STEAK & EGGS 8 oz flank steak, garlic butter, breakfast potatoes, two eggs any style — 28
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♥ HBC CHICKEN & WAFFLES Cheddar cornbread waffle, HBC hot honey chicken, whipped cream, fresh berries, warm maple syrup, butter — 24
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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
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SIDES — 8
House-Made Bacon Hickory smoked, sweet and savory thick-sliced bacon
Sausage Patties 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 Fresh potatoes, pepper relish, malt vinegar, parsley