

HOMewood

BREWING CO.

Winter Menu

Available all day — 1st Floor only

SHAREABLES

HBC Pretzel • v

Soft-baked buttered pretzel, flaky sea salt, HBC beer cheese fondue, honey mustard — 12

Elote Dip • v

Creamy cheese sauce, roasted corn, peppers, and spices, served with warm crispy tortilla chips — 14

Brisket Street Tacos

Beer-braised brisket, house-made white corn tortillas, charred tomatillo cream salsa, queso fresco, pickled red onion, micro cilantro, pickled Fresno chili — 17

Cajun-Style Crab Cake

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

Beer Battered Cod Bites

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

Smoked Chicken Wings

Jumbo split wings, cherry wood-smoked, crispy-fried, and tossed in our signature dry rub. Served with your choice of BBQ, buffalo, sweet & spicy sauce — 8 pieces 18 / 15 pieces 28

SALADS

Add: +6 chicken / +8 shrimp / +6 portabella

Vegan option: Sweet onion vinaigrette, no croutons or Parmesan

Gluten-free option: No croutons

House Salad • v / VGO • GFO

Chopped romaine, cherry tomatoes, cucumbers, croutons, lemon vinaigrette — Side 8 / Entrée 14

Caesar Salad • v / VGO • GFO

Chopped romaine, parmesan cheese, croutons, Caesar dressing — Side 9 / Entrée 16

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

Roasted Beet Salad • VGO • GF

Roasted baby beets, tri-color quinoa, sweet onion vinaigrette, radish, whipped goat cheese, 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

Veggie Chile

Holy trinity, corn, and tomato in a savory vegetable broth

Chicken & Sausage Gumbo

Roasted chicken, andouille sausage, holy trinity, white rice, 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 — 21

Bacon Jam Burger

½ lb house-blended burger, bourbon bacon jam, white cheddar, HBC burger sauce, pickled red onion, lettuce, tomato, on a butter-toasted brioche bun — 22

Crispy Chicken Sandwich

Marinated chicken thigh with garlic aioli, shredded lettuce, tomato, and pepper relish on a butter-toasted split-top bun — 21

Hot Chicken Sandwich

Buttermilk-fried chicken dipped in HBC hot honey butter, house pickles, lettuce, tomato, and garlic aioli on a brioche bun — 21

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 — 21

SIDES — 8

HBC Chips

House-made potato chips tossed in Cajun seasoning

Collard Greens

Beer-braised collard greens with smoked turkey

Creole French Fries

Crispy battered fries, dusted in Creole house seasoning

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

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

FAMILY FAVORITES

CLASSIC DISHES INSPIRED BY OUR FAMILY TRADITIONS

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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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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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Roasted Chicken Dinner • GFO

A classic Sunday tradition from our family table to yours. Herb and spiced butter-rubbed half chicken roasted to golden perfection and paired with Creole-style sweet potatoes, roasted green beans, and classic velouté sauce — 32

Steak Frites

8oz boneless ribeye, topped with chimichurri, served alongside truffle-parm fries and brown butter béarnaise — 30

HBC Seafood Stew • GF

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

Bourbon & Chicory Glazed Short Rib

8oz bone-in short rib, slow-cooked for 12 hours, finished with our chicory–bourbon glaze. Served with Parmesan grits, crisp kale, and roasted heirloom carrots — 42

Wild Mushroom & Squash Fettuccini

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

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

Crispy Skin Salmon

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

Stuffed Acorn Squash

Roasted acorn squash filled with toasted barley, quinoa, apples, mushrooms, kale, golden raisins, walnuts, onions, and goat cheese. Finished with brown butter–sage sauce — 22

DESSERTS

Apple & Cranberry Cobbler Tart

Individual pâte sucrée tart filled with warm spiced Granny Smith marmalade and cranberry compote, topped with brown butter streusel and served with a scoop of house-spun vanilla ice cream — 12

Bread Pudding Soufflé

New Orleans–style air-whipped brioche custard, bourbon caramel sauce, and house-made whipped cream — 12
Must be ordered 25 minutes in advance

House-Spun Ice Cream

Our signature small-batch ice cream, crafted in-house and churned daily. Choose one scoop: Vanilla Bean, Double Dutch Chocolate, Sea Salt Caramel Espresso, or Maple Bourbon — 8

Cheesecake

Your choice of one of our house-made selections — 12

- *Strawberry*
White chocolate cheesecake with strawberry coulis, fresh berries, and vanilla whipped cream
- *Caramel Apple*
White chocolate cheesecake with roasted apples, caramel sauce, and candied walnuts