HOMEWOOD

BREWING CO.

Brunch

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

BRUNCH SIGNATURES

♥ HBC STEAK & EGGS
8 oz. grilled flank steak, béarnaise sauce, breakfast potatoes, and two eggs any style — 28

♥ HBC CHICKEN & WAFFLES
Cheddar and scallion Belgian waffle, HBC hot honey chicken, whipped cream, fresh berries, warm maple syrup, and butter — 24

Crab Cake Benedict
Cajun-style crab cake, caramelized onion, spinach, garlic, poached eggs, béarnaise sauce, English muffin, breakfast potatoes — 24

Stuffed French Toast
Fluffy brioche stuffed with cream cheese frosting and apple compote, topped with oat crumble, brown sugar, and house-made whipped cream. Served with syrup — 22

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

BRUNCH COCKTAILS

Mangolorian Mimosa
Our bright and refreshing Mangolorian Belgian Wit topped with crisp Prosecco, served over ice in a flute for a lively twist on the classic brunch cocktail — 11

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

♥ FAMILY FAVORITES

DISHES INSPIRED BY OUR FAMILY TRADITIONS

Chicken & Sausage Gumbo
A family recipe and a guest favorite. Slow-simmered Creole gumbo with roasted chicken, smoky andouille sausage, the traditional holy trinity, and okra, served over white rice — Cup 8 / Bowl 15

Creole Shrimp & Grits Bowl
A Creole family favorite, bringing together grilled Gulf shrimp, sweet blue crab, creamy grits, and smoky pork andouille gumbo sauce, finished with crispy okra for a touch of crunch — 26

Pan-Blackened Catfish & Grits
A taste of the bold Cajun cooking served at our family gatherings for generations. Louisiana-raised catfish, pan-blackened and served over cheddar grits with rich Creole tomato gravy — 28

Not Your Mom's Meatloaf
A modern take on a beloved family recipe, perfected over generations. House-ground brisket and heritage pork, glazed with spicy HBC sauce and served with creamy mashed potatoes and tender collard greens — 23

Caribbean Seafood Stew
A family tradition of bold, vibrant Creole cooking with a Caribbean twist. Gulf shrimp and cod simmered in a rich coconut curry broth with fire-roasted tomatoes, scotch bonnet, and fresh herbs, finished with a squeeze of lime and served with steamed rice — 29

SHARABLES

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

PLATES & HANDHELDS

Turkey Club
Cajun-spiced turkey, crispy bacon, lettuce, tomato, lemon-herb aioli, toasted sourdough. Served with chips or fries — 19
Sweet potato fries +1

Green Tomato BLT
Fried green tomato, thick-cut bacon, fried egg, arugula, smoked tomato aioli, cheddar-gouda pimento cheese, chow-chow, toasted sourdough. Served with chips or fries — 19
Sweet potato fries +1

Brisket Street Tacos
HBC beer braised brisket, corn tortillas, salsa, queso fresco, pickled onion, cilantro — 17

Bacon & Egg Cheeseburger
½ lb house-blended signature beef patty, candied bacon, fried egg, smoked cheddar, bone marrow aioli — 20

Smashburger
House-blended signature beef patties, smoked cheddar, bone marrow aioli, lettuce, tomato, pickles, potato bun — 16

♥ HBC HOT CHICKEN SANDWICH
Our take on Nashville-style hot chicken, featuring hot honey-glazed chicken with pickles, lettuce, tomato, and garlic aioli on a toasted brioche bun — 16

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

SOUPS

House Chili
Slow-simmered chili featuring HBC's house-blended signature beef, tomatoes, peppers, and spices. Finished with cheddar cheese and fresh scallions — Cup 8 / Bowl 12

SALADS
Add: + 8 steak / +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 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

SIDES — 8

Applewood-Smoked Bacon
Chicken Sausage
Two Eggs Any Style
Fruit Cup
Breakfast Potatoes
Fries
Sweet Potato Fries

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 vision.

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