

# HOMewood

BREWING CO.

## Dinner

Autumn 2025

### 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 — 17

**Beer Battered Cod Bites**

HBC beer-battered Atlantic cod, remoulade, and charred lemon — 16

**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, crutons, lemon vinaigrette — Side 8 / Entrée 14

**Caesar Salad • v / VGO • GFO**

Chopped romaine, parmesan cheese, croutons, Caesar dressing — Side 8 / Entrée 14

**Caesar Salad • v / VGO • GFO**

Chopped romaine, parmesan cheese, 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

**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

**Seasonal Squash Bisque**

Roasted seasonal squash, crème fraîche, spiced pepitas

**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 — 20

**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 — 20

**Hot Chicken Sandwich**

Buttermilk-fried chicken dipped in HBC hot honey butter, house pickles, lettuce, tomato, and garlic aioli on a brioche bun — 20

**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 — 20

### 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

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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

16 oz 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

Cheesecake

Choice of pumpkin spice white chocolate, strawberry, or caramel apple — 12

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

- Pumpkin Spice White Chocolate  
Pumpkin-swirled white chocolate cheesecake with spiced whipped cream and pumpkin tuile
- 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