



APPETIZERS

Pretzel Bites & Beer Cheese (V)

House-made pretzel bites served w/ our signature Oxford Ale beer cheese spread & mustard beer sauce - 11

Spin Dip (V)

House-made spinach artichoke dip, topped w/ parmesan served w/ fried pita chips - 12

Brussels Sprouts (V, GF)

Fried brussels sprouts, carrot puree, jalapeno glaze & scallions - 11

Falafel (V, GF without Pita)

House-made falafel patties, toasted pita, beet hummus, feta crème & arugula tossed w/ lemon vinaigrette - 12

HGBC Drummies

Six fresh drummies in your favorite Homegrown style- 13

1 - **HGBC Style (GF)**- Asian BBQ, pickled pineapple, pistachios, cilantro & scallions

2 - **Avery Buffalo**-- Avery buffalo sauce, pickles, crumbled gorgonzola, & scallions

3 - **Classic BBQ**- House made BBQ sauce, fried shallots & parsley

3 - **Cajun** - House Cajun dry rub, served w/ ranch dressing

Chips & Salsa (GF)

House-made salsa & corn tortilla chips - 9

SANDWICHES

All sandwiches served with fries. *Can be gluten free w/ up charge for a gluten free bun. Fries contain gluten: ask server for GF substitutions.

HGBC Burger

1/2 Lb patty w/ beer cheese, shredded lettuce, & fancy sauce on a toasted brioche bun - 14

Jalapeno Popper Burger*

1/2 Lb patty w/ smoked bacon, jalapeno cream cheese & jalapeno brown sugar glaze on a toasted brioche bun - 16

Greek Veggie Burger* (V)

House-made falafel patty, feta creme, beet hummus & greens w/ lemon vinaigrette on a toasted brioche bun - 14

Chicken Nugwich

House-made chicken patty, coleslaw & fancy sauce on a toasted brioche bun - 13

Spicy Chicken Pita

House-made chicken patty tossed in HGBC Avery Ale buffalo sauce, pickles, shredded lettuce & gorgonzola crème on toasted pita - 13

BBQ Pulled Pork Sandwich*

Braised pulled pork, house BBQ sauce, sweet pickles & coleslaw on a toasted brioche bun - 13

B.L.T *

Smoked bacon, marinated tomatoes, romaine, w/ chipotle mayo on a toasted pita - 13

Chicken Salad Sandwich*

Dry-rubbed chicken, marinated cherries, onions, dijonaise on brioche bun - 12

ASK YOUR SERVER ABOUT OUR MONTHLY BEER PAIRING DINNERS

A 5-course unique chef's menu paired w/ 5 of our specialty brews! Held upstairs monthly. Great for date night or medium sized groups.

HAVE A SPECIAL EVENT COMING UP?

Ask your server about our private upstairs venue "The TreeHouse". We also offer a limited catering menu if you plan to host. Yes we sell beer by the keg for a liquid catering option.



SALADS

*Add to any salad:

HGBC focaccia bread - 2 / Bacon 2.50 / Chicken - 4.50 / Shrimp - 6 .50

Beet Salad (V) (GF)

Mixed greens, roasted beets, goat cheese crème, toasted pistachios, pickled cherries w/ cherry vinaigrette -14

Roasted Cauliflower (V, GF without shallots)

Oven-roasted cauliflower, feta cheese crème, quinoa, fried shallots, mixed greens w/ lemon vinaigrette -13

Farmhouse Salad (GF)

Romaine, roasted chicken, bacon, corn, tomatoes, peas, cucumber, carrot, shredded cheese, w/ ranch - 14

Power Salad (V, GF)

Mixed greens, quinoa, pistachios, red onion, chickpeas, cucumber, feta cheese, pickled cherries, w/ lemon vinaigrette -14

Caprese - (V, GF)

Fresh mozzarella cheese, marinated tomatoes, basil pesto, mixed greens, balsamic reduction, tomato vinaigrette - 13

MAINS

Chicken Lo Mein

Roasted chicken, onions, peppers, carrots, garlic, fresh ginger, peas, scallions, rice noodles, w/ a fried egg & HGBC yum-yum sauce -16

Alfredo (V)

Fettuccine w/ house-made Alfredo sauce, sun dried tomatoes and spinach - 13

*Add Chicken - 4.50 / Shrimp - 6.50

HGBC Ramen (GF)

Rice noodles, carrots, scallions, bamboo shoots, ginger, cilantro & soft egg -12

*Add: Pork belly - 3.50 / Shrimp - 6.50 / Extra noodles -1.50 / Extra egg -1.50

Rice Bowl (GF)

Seasoned basmati rice, pulled pork, salsa verde, pickled pineapple, scallions & cilantro -14

*Sub: Chicken - 2.50 / Shrimp - 4.50

Roasted Vegetables (V, GF, Vegan)

Brussels sprouts, cauliflower, potatoes, carrots, garlic, marinated cherry tomatoes, quinoa, chickpeas & wilted greens tossed w/ lemon vinaigrette -14

HGBC Mac & Cheese (V)

Radiatori pasta w/ mozzarella & provolone mornay sauce & HGBC beer cheese, cooked until caramelized and crispy -12

*Add: Bacon - 2.50 / Pulled pork - 3.50 / Pork belly - 3.50 / Chicken - 4.50 / Shrimp - 6.50

Buffalo Chicken Mac

HGBC Mac w/ roasted chicken tossed in our house Avery Buffalo sauce w/ caramelized onions, crumbled gorgonzola & scallions - 16

Shrimp Skillet (GF without bread)

Pan-seared shrimp, marinated tomatoes, poblano peppers, corn, seasonal vegetables served w/ bread - 16

FOR THE KIDS

Chicken Nuggets 6 ... Cheese Burger 6 ... Kids Mac N Cheese 6 ... Kids Rice Bowl ... 6

DID YOU LOVE YOUR MEAL?

Feel free to give the kitchen some love! There is a tip bucket for cash tips in the kitchen window. Sorry no credit tips!

V = VEGETARIAN / GF = GLUTEN FREE / VEGAN = YUP YOU GUESSED IT: VEGAN

Please notify your server of any dietary restrictions or allergies you might have. All items noted as vegetarian, gluten free, or vegan are made w/ the proper ingredients. Food preparation may be done on shared surfaces/equipment so cross-contact may not be totally preventable; please let us know what we can do to accommodate.

*Please ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food borne illness.