



APPETIZERS

Pretzel Bites & Beer Cheese (V)

House-made pretzel bites served w/ our signature Oxford Ale beer cheese spread - 13.50

Spin Dip (V)

House-made spinach artichoke dip, served w/ fried pita chips - 14.50

Brussels Sprouts (V, GF)

Fried brussel sprouts, carrot puree, jalapeno glaze & scallions -14.50

Falafel (V)

House-made falafel patties, toasted pita, beet hummus, feta crème & arugula tossed w/ lemon vinaigrette -14.50

HGBC Drummies

1 pound of drummies in your favorite HomeGrown style- 15.50

1 - HGBC Style - 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

4 - Cajun - House Cajun dry rub, served w/ ranch dressing

Chips & Salsa (GF, Vegan)

House-made salsa and seasoned corn tortilla chips - 12.50

Poutine

Fries, cheddar cheese curds and house-made brown gravy, topped with green onions - 14.50

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 tri-blend fresh beef patty , HGBC beer cheese, shredded lettuce, & fancy sauce on a toasted brioche bun -16.50

Jalapeno Popper Burger*

1/2 Lb tri-blend fresh beef patty w/ smoked bacon, jalapeno cream cheese & jalapeno brown sugar glaze on a toasted brioche bun - 17.50

Greek Veggie Burger* (V)

House-made falafel patty, feta creme, beet hummus & greens w/ lemon vinaigrette on a toasted brioche bun - 16.50

Chicken Nugwich

House-made chicken patty, coleslaw & fancy sauce on a toasted brioche bun -16.50

Spicy Chicken Pita

House-made chicken patty tossed in HGBC Avery Ale buffalo sauce, pickles, shredded lettuce & gorgonzola crème on toasted pita -16.50

BBQ Pulled Pork Sandwich*

Braised pulled pork, house BBQ sauce, sweet pickles & coleslaw on a toasted brioche bun -16.50

B.L.T *

Smoked bacon, marinated tomatoes, romaine, w/ chipotle mayo on a toasted pita - 16.50

Philly Cheese steak

Shaved ribeye steak, house made cheese sauce, grilled onions & peppers on a hoagie bun - 17.50

Chicken Salad Sandwich

House-made chicken salad with dried cherries, onion and Dijonnaise with lettuce on a croissant - 16.50

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.

CASH IS KING DISCOUNT

Due to a steady rise in credit processing we are offering a 3 percent off incentive when you use cash over credit! Thank you for understanding!



SALADS

*Add to any salad:

Bacon 3 / Chicken - 4.50 / Shrimp - 7 / Salmon - 8

Beet Salad (V, GF)

Mixed greens, roasted beets, goat cheese crème, toasted pistachios, pickled cherries w/ cherry vinaigrette -16.50

Roasted Cauliflower (V, GF without shallots)

Oven-roasted cauliflower, feta cheese crème, quinoa, fried shallots, mixed greens w/ lemon vinaigrette -16.50

Farmhouse Salad (GF)

Romaine, roasted chicken, bacon, corn, tomatoes, peas, cucumber, carrot, shredded cheese, w/ ranch - 17.50

Power Salad (V, GF, Vegan without cheese)

Mixed greens, quinoa, pistachios, red onion, chickpeas, cucumber, feta cheese, w/ lemon vinaigrette -15.50

Salmon Panzanella (DF)

Pan-seared salmon, grilled corn, arugula, cucumber, tomato, red onion, toasted bread croutons and fresh basil, w/ honey Dijon vinaigrette - 25

MAINS

Chicken Lo Mein (DF)

Roasted chicken, onions, peppers, carrots, garlic, peas, scallions, rice noodles, egg & HGBC yum-yum sauce -19

Alfredo (V)

Linguine with house made alfredo, sundried tomatoes and spinach, topped with shaved parmesan and parsley - 19

Add: Bacon - 3 / Chicken - 4.50 / Shrimp - 7 / Salmon - 8

Shrimp Aglio e Olio

Linguine w/ sauteed shrimp, white wine, shallots, garlic, tomatoes, capers & olive oil. Topped w/ parmesan cheese - 21

HGBC Ramen (DF)

Rice noodles, carrots, scallions, bamboo shoots, cilantro & soft egg -16

*Add: Pork belly - 4 / Shrimp - 7 / Extra noodles -2 / Extra egg - 2

Rice Bowl (GF , DF)

Seasoned basmati rice, pulled pork, salsa verde, pickled pineapple, scallions & cilantro -16

*Sub: Chicken - 2.50 / Shrimp - 4.50

Roasted Vegetables (GF, Vegan)

Brussels sprouts, cauliflower, potatoes, carrots, garlic, marinated cherry tomatoes, quinoa, chickpeas & wilted greens tossed w/ lemon vinaigrette -18

HGBC Mac & Cheese (V)

Radiatori pasta w/ mornay sauce & HGBC beer cheese, cooked until caramelized and crispy -16

*Add: Bacon - 3 / Pulled pork - 3.50 / Pork belly - 4 / Chicken - 4.50 / Shrimp - 7 / Salmon - 8

Buffalo Chicken Mac

HGBC Mac w/ roasted chicken tossed in our house Avery Buffalo sauce w/ caramelized onions, crumbled gorgonzola & scallions - 19

Salmon Bowl (DF, GF)

Seared salmon, grilled pineapple, cucumber, pickled red cabbage with basmati rice, sesame, green onion and cha sui sauce - 25

FOR THE KIDS

Chicken Nuggets 8.50 ... Cheese Burger 8.50 ... Kids Mac N Cheese 8.50 ... Kids Rice Bowl ... 8.50

V = VEGETARIAN / GF = GLUTEN FREE / DF = DAIRY 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.