



APPETIZERS

Pretzel Bites & Beer Cheese (V)

House-made pretzel bites served w/ our signature Oxford Ale beer cheese spread - 12

Spin Dip (V)

House-made spinach artichoke dip, served w/ fried pita chips - 13

Brussels Sprouts (V, GF)

Fried brussel sprouts, carrot puree, jalapeno glaze & scallions - 13

Falafel (V)

House-made falafel patties, toasted pita, beet hummus, feta crème & arugula tossed w/ lemon vinaigrette -13

HGBC Drummies

1 pound of drummies in your favorite HomeGrown style- 14

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

Hummus (V)

House-made hummus & tzatziki, served w/ fried pita chips or fresh veggies - 10

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

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

Greek Veggie Burger* (V)

House-made falafel patty, feta creme, beet hummus & greens w/ lemon vinaigrette on a toasted brioche bun - 15

Chicken Nugwich

House-made chicken patty, coleslaw & fancy sauce on a toasted brioche bun -15

Spicy Chicken Pita

House-made chicken patty tossed in HGBC Avery Ale buffalo sauce, pickles, shredded lettuce & gorgonzola crème on toasted pita -15

BBQ Pulled Pork Sandwich*

Braised pulled pork, house BBQ sauce, sweet pickles & coleslaw on a toasted brioche bun -14

B.L.T *

Smoked bacon, marinated tomatoes, romaine, w/ chipotle mayo on a toasted pita - 15

Philly Cheese Steak

Shaved ribeye steak, house-made cheese sauce, grilled onions & peppers on a hoagie bun - 16

FOR THE KIDS

Chicken Nuggets 8 ... Cheese Burger 8 ... Kids Mac N Cheese 8 ... Kids Rice Bowl ... 8

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 full catering menu if you plan to host. Yes, we sell beer by the keg for a liquid catering option.

*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.



SALADS

*Add to any salad:

Bacon 3.00 / Chicken - 4.50 / Shrimp - 7 / Salmon - 8 / Pulled pork - 3.50 / Pork Belly - 4.00

Beet Salad (V, GF)

Mixed greens, roasted beets, goat cheese crème, toasted pistachios, pickled cherries w/ cherry vinaigrette - 15

Roasted Cauliflower (V, GF without shallots)

Oven-roasted cauliflower, feta cheese crème, quinoa, fried shallots, mixed greens w/ lemon vinaigrette - 14

Farmhouse Salad (GF)

Romaine, roasted chicken, bacon, corn, tomatoes, peas, cucumber, carrot, shredded cheese, w/ ranch - 17

Power Salad (V, GF, Vegan without cheese)

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

Couscous Salad (V)

Couscous, kale, roasted sweet potato, red onion, dried cranberries, candied pecan and feta w/maple Dijon vinaigrette - 15

MAINS

Chicken Lo Mein (DF)

Roasted chicken, onions, peppers, carrots, garlic, fresh ginger, peas, scallions, rice noodles, w/ a fried egg & HGBC yum-yum sauce - 18

Shrimp Aglio e Olio

Linguine pasta w/ sauteed shrimp, shallots, garlic, tomatoes, capers and olive oil. Topped w/ parmesan cheese - 20

HGBC Ramen (DF)

Rice noodles, carrots, scallions, bamboo shoots, ginger, cilantro & soft egg - 15

*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 - 15

*Sub: Chicken - 2.50 / Shrimp - 4.50

Roasted Vegetables (V, GF, DF, Vegan)

Brussels sprouts, cauliflower, potatoes, carrots, garlic, marinated cherry tomatoes, quinoa, chickpeas & wilted greens tossed w/ lemon vinaigrette - 16

HGBC Mac & Cheese (V)

Radiatori pasta w/ mornay sauce & HGBC beer cheese, cooked until caramelized and crispy - 14

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

Buffalo Chicken Mac

HGBC Mac w/ roasted chicken tossed in our house Avery Buffalo sauce w/ caramelized onions, crumbled gorgonzola & scallions - 18

Salmon (GF)

Pan-seared salmon, quinoa, arugula, pickled cherries, w/ a lemon cream sauce served w/ asparagus - 23

Healthy Mediterranean Bowl (GF, V)

Quinoa, house-made tzatziki, cucumbers, tomato, red onion, chickpeas, kale and feta - 16

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

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 / 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.

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