

# HOMEGROWN | BREW NICO

FAMILY OWNED & OPERATED  
ESTABLISHED 2017  
DOWN-TO-EARTH  
CRAFT BEER & FOOD



## BRUNCH

*Served Sunday 11 - 3pm*

### The Classic

Two eggs, smoked bacon w/ fried potatoes & toast - 12

### Eggs Benedict

Two poached eggs, bacon, toasted English muffin, house-made hollandaise sauce w/ fried potatoes - 14

### Biscuits & Gravy

HomeGrown breakfast sausage gravy on top of Mrs. P's freshly baked biscuits - 10  
\*Super size it - add two eggs & fried potatoes - 14

### Avocado Toast - V

Avocado, marinated tomatoes, red onion, crumbled feta, arugula, balsamic vinaigrette, on sourdough toast - 13

### Hangover Hash

Breakfast potatoes, onions, peppers, scrambled eggs, topped w/ housemade sausage gravy & topped w/ scallions - 15

### The B.E.L.T

Bacon, Lettuce, tomatoes & fried egg w/ chipotle mayo on toast served w/ fries - 14

### French Toast - V

French toast w/ powdered sugar & berry compote - 12

### Breakfast Burger

Housemade breakfast sausage patty w/ fried egg, muenster cheese, tomato jam and lettuce on a toasted brioche bun - 15

## KIDS MENU

1/2 French Toast - 7

Eggs and toast w/ bacon - 7

Cheesy Eggs - 7

\*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.



## LUNCH

### Pretzel Bites & Beer Cheese - V

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

### Spin Dip - V

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

### Brussel Sprouts V

Fried brussel sprouts, carrot puree, jalapeno glaze & scallions - 12

### Beet Salad - V / GF

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

### Power Salad V / GF / Vegan without Cheese

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

### HGBC Burger

1/2lb tri-blend patty w/ HGBC beer cheese, shredded lettuce, fancy sauce, on a toasted brioche bun w/ fries - 15

### Rice Bowl - GF / DF

Seasoned basmati rice, pulled pork, salsa verde, pickled pineapple, scallions & cilantro - 15

### HGBC Mac & Cheese - V

Radiatori pasta w/mornay sauce & HGBC beer cheese, cooked until caramelized and crispy - 13

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

### Buffalo Chicken Mac

HGBC Mac w/ roasted chicken tossed in our Avery Buffalo sauce w/ caramelized onions crumbled gorgonzola & scallions - 17

### Chicken Nugwich

House-made chicken patty, coleslaw & fancy sauce on a toasted brioche bun - 14