

From: Homefield Brewing Homefieldbrewing@gmail.com
Subject: TEST - Now open Sunday!
Date: July 28, 2020 at 11:14 AM
To: homefieldbrewing@gmail.com



Our hibiscus is blooming in spite of the insect damage. Homefield has surely taken a blow, but we have been growing new branches and are ready for what lies ahead.

Suzy and I are having so much fun cooking and handing food through the window that we decided to give it a shot on Sunday. Sure enough we saw some new people and one who came back for seconds.

So from now until we change again, we're open Thursday through Sunday 4 to 8. First orders may be picked up at 4. Last orders may be made right up until 8. We have a limited number of orders allowed every 15 minutes, so, if you try for 4pm, sometimes it will put your time at 4:15. This systems gives much more accurate pick up times and cuts down on customers waiting outside.

Also, please park out back. We are happy to bring your food to you if you text. Otherwise, come down the steps to our window. The parking lot below will be for picnic tables at times. So, no cars.

Thanks very much for the ongoing support. We look forward to continuing to create delicious food and drinks featuring local farmers and artisans. Hope to see you soon (at least your eyes, if not your whole face!).



Brewchery

Only 3 quarts of **Gooseberry Saison** remain.

Cherrish is back on tap. The Sour cherry saison is very refreshing and light.

When we were shut down, I had a lot of malt. I did not want to waste it so I made several strong beers in order to use my malt. But we love light beer and have been able to make a



Kitchencraft

Ginger Fish Soup is the perfect refreshing tonic with fresh ocean blast.

The Sagamore Grilled Cheese features Red's Best dogfish, which we marinate in koji, steam smoke and combine with

few of those lately, so expect their return soon. Meanwhile we're carrying a **pilner** in 16 ounce cans from Kent Falls. We love it.

Speaking of **cans**, should we? We've been looking into it. The reality is we can't sell beer at the bar and as much as we love mason jars, and we will never abandon draft beer in mason jars, we realize cans have a usefulness too.

In addition, we've got our **sangria** game going strong. Sold out of strawberry and now offering Raspberry in quart jars. Serves four.

You can get non alcoholic **raspberry limemade or maple lemonade** in quart jars or over ice in a biodegradable cup with a paper straw.

[Order online](#)

in koji, steam smoke and comono with chopped poblanos & homemade Italian sandwich pickles.

We still have the perfect lobster roll, regular or jumbo, but we've upped the ante with a **lobster & bacon grinder**. This heavenly gnosh is topped with our homemade cheese sauce. Yes. Cheese sauce.

For delicious food everyone should eat that just happens to be **vegan**, we've got a **CSA Sauté**, the **tahini salad**, **sliders**, and a **grinder** featuring smoked coconut and Suzy's sandwich pickles.

In the works: **ice cream sandwiches!** Hoping to get them on the menu this week.

[order online](#)

This email was sent to homefieldbrewing@gmail.com
You received this email because you are registered with Homefield Brewing

[Unsubscribe here](#)



© 2020 Homefield Brewing