

HOG & HOMINY

ESTD 2011

SNACKS

WOOD FIRED OYSTERS | 14

parmesan, calabrian chili, butter, lemon

SWEETBREADS | 13

spicy peanut agrodolce, jalapeño-cilantro vinaigrette

CRAB CLAWS | MKT.

butter, garlic, lemon, parsley, panna gratta

POUTINE | 12

fries, neckbone gravy, chili oil, caputo cheese curds

SMOKED CATFISH DIP | 12

charred onion, pecan crackers

'NDUJA CORNBREAD | 9

sorghum sour butter

SALADS

SQUASH AND ZUCCHINI | 12

charred lemon, vecchio ricotta salata, mint, quinoa, pistachio

CAPRESE | 14

heirloom tomato, buffalo mozzarella, basil, red wine vinaigrette

ROMAINE | 11

chicken skins, parmesan, pecorino vinaigrette

STRACCIATELLA | 12

celery, fennel, apple, frisée, panna gratta

ALL INGREDIENTS FROM THE FINEST LOCAL PURVEYORS

CONTORNI

COLLARDS | 6

belly ends, pepper vinegar, hominy, 'nduja

ROASTED CARROTS | 12

peanut & benne salsa macha, lime agrodolce, pickled onion

LADY PEAS | 13

celery, chicken liver parfait, watermelon & peach mostarda

SHISHITO PEPPERS | 12

alabama white bbq sauce, black sesame, aleppo pepper

CABBAGE | 12

eggplant, brown butter, garum, puffed rice, fried garlic

BISCUIT GNOCCHI | 15

corn, chanterelles, okra, green tomato, bacon

MEATBALLS | 14

tomato sauce, guanciale, parmesan

TUNA CRUDO | 18

smoked watermelon, cucumber, muscadine, mint, benne

PIZZA

CLASSICS

MARGHERITA | 14

tomato sauce, mozzarella, basil

'SHROOMS | 16

mushrooms, smoked mozzarella, arugula, cream, garlic

THE PREWITT | 16

fontina, tomato sauce, boudin, scrambled eggs

RED EYE | 16

pork belly, egg, fontina, celery leaf, sugo

THUNDERBIRD! FORTY TWICE! | 16

fontina, mozzarella, calabrese, spicy honey

QUATTRO FORMAGGI | 16

taleggio, fontina, mozzarella, parmesan, roasted garlic

RIFFS

DAD JOKES | 16

corn, leeks, bacon, taleggio, mozzarella

MR. VERDE | 16

pork sausage, ricotta, fennel, roasted garlic, salsa verde

C'MON, IT'S A SAUSAGE PIE! | 16

sausage, tomato sauce, mozzarella, onion, calabrian pepper

'94 FORD EXPLORER | 15

robiola fonduta, greens, roasted garlic, lemon

HOTTER THAN A PEPPER SPROUT | 15

tomato sauce, peppers, mozzarella, olives

SPACE ODDITY | 16

heirloom tomato, crème fraîche, smoked buffalo mozzarella

Please inform your server of any dietary restrictions or allergies. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

MASTERS | *FOUNDATIONAL DRINKS*

DRY MARTINI | 11

beefeater gin, dolin dry vermouth, lemon twist

OLD FASHIONED | 13

maker's mark bourbon, HH orange bitters, demerara sugar, orange zest, ice ball

MANHATTAN | 11.5

woodford rye whiskey, carpano antica, HH orange bitters, toshi cherry

DAIQUIRI | 10

el dorado 3 yr rum, lime juice, simple syrup

SIDECAR | 10

copper & kings aged brandy, solerno blood orange liqueur, lemon

JACK ROSE | 12

c&k floodwall apple brandy, lemon juice, grenadine

STANDARDS | *REVISITED CLASSICS*

ROSITA | 12

cazdores reposado tequila, gran classico, byrrh, dolin dry vermouth, peychaud's bitters

KINGSTON NEGRONI | 14

el dorado 12 year rum, carpano antica, lime, campari, demerara

BOULEVARDIER | 13

sexton irish whiskey, dickel rye, king's ginger, campari, fernet branca, grapefruit bitters, saline

NON-ALCOHOLIC

TOPO CHICO | 3

HAND SHAKEN LEMONADE | 4

H&H CUCUMBER SODA | 5

BLUEBERRY SODA | 4

ABITA ROOT BEER | 4.5

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EXECUTIVE CHEFS: Andy Ticer and Michael Hudman

CHEF DE CUISINE: Alex Green

HOGANDHOMINY.COM | @HOGANDHOMINY

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HOUSE | *CALICO REVIEW*

DOUBLE VISION | 13

c&k floodwall brandy, hh tonic, lemon, orange bitters, topo chico

HAIL TO THE THIEF | 14

barr hill gin, yellow chartreuse, cap Corse blanc vermouth, lemon

NERVE JAMMING | 12

c&k immature apple brandy, lime, ginger, sloe gin, grapefruit bitters, prosecco

SACRED SANDS | 13

rittenhouse rye, cynar 70, sfumato, honey, orange bitters

BLOWN FUSE | 12

byrrh, lemon, sherry, agave, pig's nose scotch

SHE KEEPS BEES | 11

barr hill gin, lemon, honey, egg white, olive oil, thyme, saline

WHERE EAGLES DARE | 11

pig's nose scotch, sexton irish whiskey, lime, cucumber, kosher salt

FLOUNDERING & FLUCTUATING | 12

bonal, opirh gin, fernet branca, demerara, orange bitters, topo chico

IN RAINBOWS | 13

opirh gin, scarlett ibis, lime, honey, blackberries, byrrh

TO ZION | 12

cooper's craft whiskey, lemon, blueberry sage, fernet branca, lemon bitters

HEART DON'T STAND A CHANCE | 14

del mayguy mezcal, c&k immature apple brandy, ancho reyes, falernum, lime, demerara