

HOG & HOMINY

ESTD 2011

SNACKS

WOOD FIRED OYSTERS | 14

parmesan, calabrian chili, butter, lemon

SWEETBREADS | 12

spicy peanut agrodolce, jalapeno-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

asparagus, charred onion, pecan crackers

'NDUJA CORNBREAD | 9

sorghum sour butter

SALADS

BUTTERCRUNCH | 11

green garlic vinaigrette, dill, baby vegetables, feta, panna gratta

BRASSICA | 12

cauliflower, broccoli, brussels, cerignola olive, vecchio ricotta salata

ROMAINE | 11

chicken skins, parmesan, pecorino vinaigrette

GREEN GODDESS | 11

baby romaine, blue cheese, sunflower 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

BEEF AND CHEDDAR DOG | 8

pretzel bun, yellow mustard

POLENTA | 15

parmesan, brisket, brussels sprouts, demiglace, 63 degree egg

BISCUIT GNOCCHI | 15

chicken & black pepper veloute, chanterelles, schmaltz, kale

MEATBALLS | 13

tomato sauce, guanciale, parmesan

PIZZA

SPACE ODDITY | 15

heirloom tomato, creme fraiche, smoked buffalo mozzarella

MARGHERITA | 14

tomato sauce, mozzarella, basil

THE TANDY MAN CAN | 15

bacon, tomato sugo, fontina, olive oil, calabrian chile

THE PREWITT | 16

fontina, tomato sauce, boudin, scrambled eggs

RED EYE | 16

pork belly, egg, fontina, celery leaf, sugo

BANANA HANDS | 15

onion soubise, leeks, brussels, lemon conserva

'SHROOMS | 16

mushrooms, smoked mozzarella, arugula, cream, garlic

MR. VERDE | 16

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

QUATTRO FORMAGGI | 15

taleggio, fontina, mozzarella, parmesan, roasted garlic

B-O-L-O-G-N-A | 16

mortadella, confit tomato, onion, calabrian chili, mozzarella

THUNDERBIRD! FORTY TWICE! | 16

fontina, mozzarella, calabrese, spicy honey

COWBOY'S SAD SONG | 15

tomato soffrito, mozzarella, calabrian chili, broccoli

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*

WHITE NEGRONI | 11

dripping springs gin, salers, aqua di cedro, cocchi americano, HH lemon bitters

APEROL SPRITZ | 12.5

aperol, grand classico, orange, yellow chartreuse, topo chico, lamarco prosecco

ROOT DOWN | 10

el dorado 5 yr rum, herradura tequila anejo, punt e mes, pasubio amaro

VIEUX CARRE | 11

magnolia, rittenhouse rye, peychaud's aperitivo, dolin rouge, butchertown brandy, drambuie, angostura

NON-ALCOHOLIC

TOPO CHICO | 3

HAND SHAKEN LEMONADE | 4

SPICED ICED TEA | 4

STORMY BREEZE | 5

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

707 W. Brookhaven Circle, Memphis, TN 38117 | 901.207.7396

HOUSE | *LIFE'S RICH PAGEANT*

SILVER LAKE | 11.5

tattersall aquavit, lemon, cucumber, dill, prosecco

EARTHEN GATE | 11

capertif, bols barrel aged genever, lemon HH tonic

BACK TO LAND | 10.5

scarlet ibis, lime, agave, ananda ipa, gosling's dark rum

MR. SUIT | 13

pisco, cap corse blanc vermouth, barr hill gin, genepy, orange blossom water

DAYS OF YESTERYEAR | 13

A&M eagle rare bourbon 10 yr, genepy, luxardo, lime cordial, sage

BEARS, BEETS, BATTLESTAR GALACTICA | 12.5

c&k american dry gin, beet shrub, cucumber, lemon, egg white

CATCHER IN THE RYE | 13

xicaru mezcal, old overholt rye, lime, orgeat, tiny bomb pilsner, fernet

WISH YOU WERE HERE | 12

c&k brandy, el jimador tequila reposado, raspberry cordial, carpano antica, lime

LAST CALL | 14

cazadores blanco tequila, averna, amontillado sherry, gran classico, angostura, HH orange bitters