

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

'NDUJA CORNBREAD | 12

sorghum sour butter

SALADS

TURNIPS | 11

rosemary brown butter, celery root puree, mushroom conserva

BABY KALE AND BRUSSELS | 12

pancetta vinaigrette, peanut panna gratta, ricotta salata vecchio

ROMAINE | 11

chicken skins, parmesan, pecorino vinaigrette

MIXED GREENS | 12

black garlic, radish, sweet potato agrodolce, goat cheese, pumpkin seeds

CONTORNI

COLLARDS | 6

belly ends, pepper vinegar, hominy, 'nduja

OCTOPUS | 13

calabrian vinaigrette, potato, ricotta, garlic calabrese

BEEF AND CHEDDAR DOG | 12

pretzel bun, yellow mustard

BBQ SHRIMP AND GRITS | 14

geechie boy grits, bacon, gulf white shrimp, tasso

JOHN T BURGER | 12

pickled lettuce, american cheese, onion, mustard, fries

BISCUIT GNOCCHI | 15

sunday bolognese, whipped ricotta

MEATBALLS | 14

tomato sauce, guanciale, parmesan

CATFISH | 13

crowder peas, corn, brown butter, crème fraiche tatar sauce, dill

PIZZA

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

DOORKNOB | 15

mozzarella, pecorino, cauliflower, brussels, lemon confit

THERE'S A FUNGUS AMONG US | 17

mushroom conserva, fontina, speck, parmesan

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

sausage, tomato sauce, mozzarella, onion, calabrian pepper

TANDY MAN 2.000 SO GOOD | 15

cheesy mayo, tandy sauce, baby kale, parmesan

PRESTO! ABRACADABRA! | 15

snap peas, herb ricotta, green garlic, lemon, chili oil

CRY BABY | 16

red sauce, h&h meatballs, fontina, chili flakes, parmesan

HOUSE | *OUT OF THE BLUE*

THE MYSTERIOUS STRANGER | 12

artist vodka, nolet's gin, HH tonic, satsuma, lemon, peychaud's, crème de fleur

FROM EDEN | 13

bols genever, mi campo, chai, dolin blanc, apple, fever tree tonic

LOVEFOOL | 13

floodwall apple brandy, averna, lime, cranberry-ginger cordial, angostura

SHAKES PEAR | 14

corsair barrel-aged gin, hat trick gin, amontillado dry sherry, lemon, pear cordial

WATERSHIP DOWN | 11

real mccoy 3-year white rum, cynar, carrot, lemon, ginger, egg white

WOLF IN CHEAP CLOTHING | 14

pig's nose scotch, sexton irish whiskey, amontillado dry sherry, lemon, pipoli aglianico

SISTERS OF MERCY | 11

copper & king's aged brandy, beefeater gin, madeira, apricot liqueur, lemon, demerara, HH orange bitters

LOW END THEORY | 14

old overholt rye, real mccoy 5-year rum, chinese 5-spice, peychaud's bitters

TIME MOVES SLOW | 13

verde mezcal, cooper's craft bourbon, cinnamon campari, carpano antica

OZYMANDIAS | 12

aalborg aquavit, cazadores blanco tequila, aqua di cedro, dolin dry vermouth, ginger, HH lime bitters

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EXECUTIVE CHEFS: Andy Ticer and Michael Hudman

CHEF DE CUISINE: Trevor Anderson

HOGANDHOMINY.COM | @HOGANDHOMINY

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

MASTERS | *FOUNDATIONAL DRINKS*

DRY MARTINI | 11

hayman's london dry gin, dolin dry vermouth, lemon twist

OLD FASHIONED | 13

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

MANHATTAN | 11.5

sazerac rye whiskey, dolin rouge, angostura bitters, toshi cherry

DAIQUIRI | 10

real mccoy 3-year, lime juice

SIDECAR | 10

copper & kings aged brandy, naranja, lemon

JACK ROSE | 12

c&k floodwall apple brandy, lemon juice, grenadine

NON- ALCOHOLIC

THE CAT'S PAJAMAS | 5

TOPO CHICO | 3

HAND SHAKEN LEMONADE | 4

ABITA ROOT BEER | 4.5