

LUNCH HOG AND HOMINY

SEASON
SUMMER

YR
2024

CHEFS

A. TICER, M. HUDMAN, T. ANDERSON, K. GIBSON

DAILY SPECIALS

TUESDAY

MEATBALL HOAGIE \$18
meatballs, marinara,
mozzarella, choice of
fries, soup, or salad

WEDNESDAY

LASAGNA \$22
italian spinach, ricotta,
maw maws, salad

THURSDAY

PORCHETTA \$20
focaccia, fennel, arugula,
salsa verde, choice of
fries, soup, or salad

FRIDAY

RICH'S CHICKEN \$18
lima beans,
creamed corn

APPETIZERS

CRAB CLAWS lemon conserva, parsley, garlic, saltine panna gratta.....	29
ROASTED OYSTERS calabrian chili butter, lemon, parmesan.....	25
POUTINE fries, pork neck bone gravy, caputo's mozzarella curd, chili oil.....	15
MEATBALLS guanciale, pancetta, garlic, tomato sugo	15
COLLARD GREENS collards, newman farm's bacon, hominy, pepper vinegar.....	9
ARTICHOKES french onion dip, green onion seasoning.....	13
BROCCOLI & CHEDDAR SOUP broccoli rabe, crème fraîche, cheesy toast.....	12

PLATES

*CAPRESE heirloom tomato, basil, red onion, fior di latte.....	17
*WEDGE ranch, blue cheese, parmesan frico, soft herbs, seed crunch.....	14
*ROMAINE chicken skins, pecorino vinaigrette, parmesan.....	14
CHOPPED SALAD iceberg, chicken, olive, celery, pepperoni, red wine vinaigrette.....	20
BRISKET AU JUS brisket, calabrian chilis, collards, hoagie, horseradish aioli.....	18
THE BIG STEVE "muffuletta maritazzi" salami, provolone, olive spread.....	18
JOHN T. BURGER onions, yellow mustard, american cheese, pickled lettuce, fries.....	18
HALIBUT creamed corn succotash, lemon conserva, salsa verde.....	24
TUNA rice, shrimp, spicy cabbage, pickled cucumbers & onions, carrots	22
STEAK FRITES coulotte, french fries, salsa verde.....	24

*add on: chicken \$12 or steak \$18

PIZZAS

CLASSIC H&H

MARGHERITA | \$20
tomato, basil, mozzarella

THUNDERBIRD! FORTY TWICE! | \$23
fontina, pepperoni, calabrese, calabrian honey

QUATTRO FORMAGGI | \$21
mozzarella, fontina, taleggio, parmesan, roasted
garlic

RED EYE | \$21
calabrian sugo, pork belly, fontina, celery leaf, egg

FUNGUS AMONGUS | \$22
goat cheese, mushroom conserva, creme fraiche,
arugula

PREWITT | \$22
'boudin, scrambled eggs, tomato sauce, fontina

SEASONAL

WHAT'S THE DILLY'O | \$22
heirloom tomato, cheesy mayo, dill, parmesan, salt,
black pepper

ELROD & DUMPS | \$22
goat cheese, oregano, mozzarella, pork sausage, rapini,
hot honey

THE EDDIE MARTEL | \$21
artichoke, lemon conserva, spinach fonduta, bacon,
panna gratta

MIKEY LIKES IT | \$21
tomato, basil, calabrese, pepperoni, mozzarella,
chili relish

EARLY MORNING SWIM | 23
eggplant caponata, shrimp, castelvetrano, tomato, basil
parmesan, 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

