

# LUNCH HOG AND HOMINY

SEASON

FALL

YR

2024

CHEFS

A. TICER, M. HUDMAN, C. KAPLAN

## 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

creamed corn & lima bean succotash

## 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
BEEF & CHEDDAR DOG	pretzel bun, yellow mustard, fries.....	18
BLT	newman farm's bacon, heirloom tomato, brioche, ranch, shreduce, dijonnaise.....	17
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	NY strip, french fries, salsa verde.....	37

\*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

#### MIKEY LIKES IT | 21

tomato, basil, calabrese, pepperoni, mozzarella, chili relish

#### ELROD & DUMPS | 22

goat cheese, oregano, mozzarella, pork sausage, rapini, hot honey

#### WHAT'S THE DILLY'O | 22

heirloom tomato, cheesy mayo, dill, parmesan, black pepper, flaky salt

#### THE EDDIE MARTEL | 21

artichoke, lemon conserva, spinach, bacon, panna gratta

#### EARLY MORNING SWIM | 23

eggplant caponata, shrimp, castelvetro, 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



**COCKTAILS**

<b>THYME SAVES NINE</b> gin, elderflower liqueur, thyme, honey, lemon, tonic.....	15
<b>SLIPPERY SLOPE</b> sage reposado tequila, cocchi rosa, grapefruit, lime, cranberry, ginger beer.....	16
<b>MARAVILLA</b> anejo tequila, mezcal, passionfruit, lime, bitters.....	16
<b>ACE OF SPADES</b> bourbon, apple cider, lemon, brown sugar, egg white.....	15
<b>DEAR MR. FANTASY</b> rye, averta, nonino, maple, bitters.....	17
<b>ELEPHANT IN THE ROOM</b> gin, genepy, see the elephant amaro, luxardo maraschino .....	17
<b>APPLE OF DISCORD</b> planteray rum, laird's applejack, apple shrub, maple, ginger.....	15
<b>NIGHT OWL</b> mezcal, coffee liqueur, rye, triple sec, walnut bitters.....	16
<b>ROSE COLORED LENSES</b> date mezcal, suntori toki, sweet vermouth, luxardo maraschino, sunflower, coriander.....	16
<b>AJM OLD FASHIONED</b> enjoy am maker's mark, demerara, orange bitters, angostura.....	25

**PUNCH BOWL**

<b>WEEKLY PUNCH BOWL SELECTION</b> .....	70
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**SPARKLING**

Glera	La Marca, Prosecco	Italy	13
Pinot Noir Blend	Zuccolo, Brut Rosé	Italy	12
Pinot Noir, Chardonnay	Terres Secretes, Crémant de Bourgogne	France	16

**WHITE**
**CLASSIC + ESTABLISHED**

White Blend	Ercole, Monferrato Bianco, H&H House White	Italy	10
Sauvignon Blanc	Guy Allion, "Les Mazelles," Touraine, 2022	Loire, France	12
Pinot Grigio	Scarpetta	Italy	13
Riesling	Peter Lauer, "Barrel X," Feinherb	Germany	16
Chardonnay	Spoken West	California	11

**ODDLY FAMILIAR**

Hondarrabi Zuri	Ameztoi, Getariako Txakolina, Basque	Spain	17
Nascetta	Diego Conterno, Langhe Bianco	Italy	16

**WILD + FUNKY**

Catarratto	Caruso & Minini, "Arancino," Sicily	Italy	15
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**ROSÉ**

Grenache Blend	Margerum, "Riviera Rosé," Santa Barbara	California	13
Sangiovese	Il Borro, "Borrerosa," Tuscany	Italy	14
Field Blend	Beurer, Troken, Wurttemberg	Germany	16

**RED**
**CLASSIC + ESTABLISHED**

Montepulciano	Pasqua, "Pizza & Pasta," H&H House Red	Italy	10
Sangiovese	Villa Migliarina, Chianti Superiore	Italy	13
Pinot Noir	Presqu'ile	California	16
Sangiovese Blend	Ciacci Piccolomini d'Aragona	Italy	13
Cabernet Sauvignon	Sunspell	Australia	12
Cabernet Franc	Scarpetta, Friuli	Italy	14

**ODDLY FAMILIAR**

Nerello Mascalese	Murgo, Etna Rosso, Sicily	Italy	15
Tempranillo	Sierra de Tolono, Rioja	Spain	16
Aglianico	Musto Carmelitano, "Maschitano Rosso"	Italy	16

**WILD + FUNKY**

Alicante Blend	Ampeleia, "Unlitro," Tuscany	Italy	15
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**BEER/SELTZER**
**CRAFT**

<b>LUCKY CHOMPERS</b> lager, crosstown.....	8
<b>TINY BOMB</b> pilsner, wiseacre.....	8
<b>FLY AWAY LIGHT</b> pilsner, flyaway.....	8
<b>MEMPHIS SANDS</b> lager, wiseacre.....	8
<b>BELGA</b> belgian wheat, grind city.....	10
<b>VISION BOARD</b> sour, crosstown.....	8
<b>SIREN</b> blonde ale, crosstown.....	8
<b>HONEYBIRD</b> blonde ale, flyaway.....	8
<b>TRAFFIC</b> ipa, crosstown.....	8
<b>ANANDA</b> ipa, wiseacre.....	8
<b>FIRESIDE</b> amber ale, memphis made.....	8
<b>GOTTA GET UP</b> coffee-milk stout, wiseacre.....	8
<b>BRAVAZZI</b> blood orange.....	10
<b>BRAVAZZI</b> grapefruit.....	10

**CLASSIC**

<b>BUD LIGHT</b> light lager.....	6
<b>BUDWEISER</b> lager.....	6
<b>MICHELOB ULTRA</b> light lager.....	6
<b>COORS LIGHT</b> light lager.....	6
<b>MILLER LITE</b> light pilsner.....	6
<b>NON-ALCOHOLIC</b>	
<b>ATHLETIC LITE</b> pilsner.....	8
<b>ATHLETIC WILD RUN</b> ipa.....	8
<b>O'DOUL'S</b> lager.....	5
<b>ST. AGRESTIS PHONY NEGRONI</b> .....	12
<b>SAN PELLEGRINO</b> 1 L.....	13
<b>ACQUA PANNA</b> 1 L.....	13

\*In accordance with Tennessee state law, all wines, cocktails, and distilled alcoholic spirits are subject to a 15% liquor by the drink tax and a 9.75% sales tax. All beers are subject to a 9.75% sales tax.

