

LUNCH HOG AND HOMINY

SEASON
SPRING

YR
2025

CHEFS

A. TICER, M. HUDMAN, C. KAPLAN

DAILY SPECIALS

TUESDAY

MEATBALL HOAGIE \$18
meatballs, marinara,
mozzarella

WEDNESDAY

CHOPPED CHEESE \$18
rye, swiss, sauerkraut,
thousand island

THURSDAY

SHRIMP POBOY \$19
'nduja mayo, remoulade,
fennel, spicy mustard

FRIDAY

RICH'S CHICKEN \$18
collard greens

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	16
COLLARD GREENS collards, newman farm's bacon, hominy, pepper vinegar.....	9
ARTICHOKES french onion dip, green onion seasoning.....	13
ARANCINI cacio e pepe.....	11
VEGETABLE BEEF SOUP kale, pasta, horseradish salsa verde, parm.....	12

PLATES

HONEY GEM kale, rainbow carrots, pecans, clothbound cheddar, sorghum vinaigrette.....	17
WEDGE ranch, blue cheese, parmesan frico, soft herbs, seed crunch.....	16
ROMAINE chicken skins, pecorino vinaigrette, parmesan.....	16
TUNA NICOISE SALAD olive vinaigrette, seared tuna, spring veggies, soft-boiled egg.....	23
BRUSSELS calabrese jam, tomato, mint, benne seed, ricotta salata.....	16
LOADED TOTS pork belly, cheddar fonduta, green onions, calabrian buffalo sauce.....	15
BEEF & CHEDDAR DOG pretzel bun, yellow mustard, fries.....	17
FRIED BOLOGNA mustard, pickled onion, lemon mayo.....	16
THE BIG STEVE "muffuletta maritazzi" salami, provolone, olive spread.....	18
JOHN T. BURGER onions, yellow mustard, american cheese, pickled lettuce, fries.....	18
HALIBUT scarlet runner beans, sundried tomatoes, salsa verde.....	24
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

SPUDNIK | 21
potato soup, Benton's bacon, leeks, smoked mozzarella

WHAT'S CRACKLIN' | 23
cheddar fonduta, pickled jalapeños, cider bbq sauce, pork
rinds, smoked pork shoulder

SUP, PIZZA | 22
spicy giardiniera, mushroom sott'olio, charred olives

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

YUZU BLOSSOM suntory toki, italicus, yuzu, soda.....	16
NOTHING TO REGRET gin, peach, txakolina, lemon, orange, perrier.....	15
SUNSHINE DAYDREAM reposado, génépy, lime, kiwi, cucumber.....	15
DIVINE FIORE vodka, elderflower, grapefruit, raspberry, honey, prosecco.....	15
BIRD OF PARADISE dark rum, mezcal, aperol, pineapple, lime, angostura.....	16
IT COMES DIRTY herb infused roku gin, cocchi americano, dry vermouthe.....	17
AIN'T SLICK pisco, sotol, grapefruit, cucumber, lime, agave, egg.....	16
ALESSANDRI smith & cross, benedictine, nonino, alma tepec.....	18
FLIPPING THE AXIS cynar, laird's applejack, demerara, egg	17
AIM OLD FASHIONED enjoy alm private selection maker's mark, demerara, orange bitters, angostura.....	25

PUNCH BOWL

WEEKLY PUNCH BOWL SELECTION	70
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SPARKLING

Glera	La Marca, Prosecco	Italy	13
Glera, Pinot Noir	Ostro, Prosecco, 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," Loire	France	12
Pinot Grigio	Scarpetta, Friuli	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
Caprettone Blend	Cantine Olivella, "Lacrimabianco," Mt Vesuvius	Italy	15
Chenin Blanc	Aperture Cellars, Yolo County	California	15

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, Trocken, 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, Santa Barbara	California	16
Cabernet Sauvignon	Sunspell	Australia	12
Cabernet Franc	Scarpetta, Friuli	Italy	14
Cab/Merlot Blend	I Greppi, "Greppicante," Bolgheri-Tuscany	Italy	16

ODDLY FAMILIAR

Maypo	Tsiakkas, "Mouklos," Pelendri **served chilled	Cyprus	17
Nerello Mascalese	Murgo, Etna Rosso, Sicily	Italy	15
Tempranillo	Sierra de Tolono, Rioja	Spain	16

WILD + FUNKY

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

SKY DOG low-cal lager, wiseacre.....	8
TINY BOMB pilsner, wiseacre.....	8
VISION BOARD sour, crosstown.....	8
SIREN blonde ale, crosstown.....	8
HONEYBIRD blonde ale, flyway.....	8
TRAFFIC ipa, crosstown.....	8
ANANDA ipa, wiseacre.....	8
FIRESIDE amber ale, memphis made.....	8

CLASSIC

BUDWEISER lager.....	6
MICHELOB ULTRA light lager.....	6
MILLER LITE light pilsner.....	6
GUINNESS stout.....	9

NON-ALCOHOLIC

ATHLETIC LITE pilsner.....	8
UNTITLED ART italian-style pils.....	9
O'DOUL'S lager.....	5
ST. AGRESTIS PHONY NEGRONI	12
SAN PELLEGRINO 1 L.....	13
ACQUA PANNA 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.

