

SEASON	YR
FALL	2025
CHEFS	
A. TICER, M. HUDMAN, C. KAPLAN	

SNACKS

COUNTRY HAM SLIDER cacio y pepe, honey, gruyere, HH hawaiian roll.....	13
GF BANANA BREAD BRULEE banana bread, peanut butter mousse, mixed berry jam.....	13
GF APPLE FRITTERS honeycrisp, cinnamon, whipped ricotta, caramel.....	13
GF SAUSAGE BALLS pork sausage, pimento cheese, tiny bomb honey mustard	11
BUTTERMILK BISCUITS seasonal jam, honey butter, chive butter.....	10

APPETIZERS

CINNAMON ROLL buttermilk, cream cheese frosting, cinnamon brown sugar.....	13
EGG SALAD SAMMY Hive milk bread, chili crisp, parmesan.....	14
CRAB CLAWS lemon conserva, parsley, garlic, saltine panna gratta.....	29
LOADED TOTS pork belly, sharp cheddar, green onions, Calabrian buffalo sauce.....	15
POUTINE fries, pork neck bone gravy, Caputo’s mozzarella curd, chili oil.....	15
ROMAINE chicken skins, pecorino vinaigrette, parmesan.....	16
WEDGE blue cheese, parmesan frico, soft herbs, seed crunch.....	16

ENTREES

AVOCADO SMASH Hive sourdough, bacon, radish, poached eggs, chili crisp.....	16
MORTY DELLY SAMMY mortadella, cheese, fluffy eggs, brioche bun, hash brown.....	18
THE CHICKEN BISCUIT hot sauce, honey, scrambled eggs, cheese grits.....	17
H&H BREAKFAST 2 eggs, Newman Farms bacon, cheese grits.....	18
GF PANCAKES Newman Farms bacon, honey butter, maple syrup.....	16
CRAB AND EGGS french omelette, little gem, sorghum vin, jumbo lump crab.....	25
SHRIMP & GRITS polenta, tasso, andouille, green onions.....	20
CHICKEN AND WAFFLES maple, spicy honey, honey fennel butter.....	22
JOHN T. BURGER onion, yellow mustard, american cheese, pickled lettuce, fries.....	18
CHICKEN FRIED COPPA brussels, caramelized apples, fried egg, HH spicy honey vin.....	25
SHORT RIB grits, au jus, olive oil fried egg, salsa verde.....	26

PIZZAS

CLASSIC H&H

MARGHERITA 21
tomato, basil, mozzarella
THUNDERBIRD! FORTY TWICE! 25
fontina, pepperoni, calabrese, calabrian honey
QUATTRO FORMAGGI 22
mozzarella, fontina, taleggio, parmesan, roasted garlic
RED EYE 22
calabrian sugo, pork belly, fontina, celery leaf, egg
FUNGUS AMONGUS 23
goat cheese, mushroom conserva, creme fraiche, arugula
MIKEY LIKES IT 22
tomato, basil, calabrese, pepperoni, mozzarella, chili relish
PREWITT 23
boudin, scrambled eggs, tomato sauce, fontina

SEASONAL

THE GREAT PUMPKIN 24
italian sausage, butternut puree, rosemary, maple
SPOONFUL OF SUGGA 23
sungold tomatoes, mozzarella, basil, fennel panna gratta
OLAMIE PIE 22
smoked cabbage, Alabama bbq sauce, chow chow, mushroom conserva
EAT YOUR GREENS 22
potato fonduta, fontina, collards, pork sausage, pepper vinegar
STREETS OF BROOKHAVEN 24
mozzarella, nduja, italian sausage, fig, ricotta, balsamic, honey



COCKTAILS

MIMOSA sparkling wine, orange juice.....	9
APEROL SPRITZ aperol, sparkling wine, soda.....	12
MR. MCGOFF MIMOSA more mimosa on the rocks.....	14
FRENCH HOMINY vodka, strawberry puree, prosecco.....	14
YES CHEF tequila, elderflower, grapefruit, lime, hot sauce.....	14
CAFE ANONYMOUS averna amaro, espresso, demerara, perrier	14
AIM OLD FASHIONED enjoy alm private selection maker’s mark, demerara, orange bitters, angostura.....	25
HOUSE MIMOSA KIT bottle of sparkling wine, choice of 2 juices (oj, grapefruit, cranberry).....	45

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	Pasqua, “Supper Club,” 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
Sauvignon Blanc Blend	Lieu Dit, “Blanc de Mer,” Santa Barbara	California	15
Chenin Blanc	Domaine Guiberteau, “Les Moulins,” Saumur	France	17
Arneis	Ceretto, “Blange,” Langhe	Italy	15
WILD + FUNKY			
Catarratto	Caruso & Minini, “Arancino,” Sicily	Italy	15

ROSÉ

Grenache Blend	Margerum, “Riviera Rosé,” Santa Barbara	California	13
Sangiovese	Il Borro, “Borrorosa,” 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

BEER/SELTZER

CRAFT		CLASSIC	
SKY DOG low-cal lager, wiseacre.....	8	BUDWEISER lager.....	7
TINY BOMB pilsner, wiseacre.....	8	MICHELOB ULTRA light lager.....	7
VISION BOARD sour, crosstown.....	8	MILLER LITE light pilsner.....	7
SIREN blonde ale, crosstown.....	8	GUINNESS stout.....	10
HONEYBIRD honey blonde ale, flyway.....	8	NON-ALCOHOLIC	
TRAFFIC ipa, crosstown.....	8	ATHLETIC LITE pilsner.....	8
ANANDA ipa, wiseacre.....	8	ATHLETIC WILD RUN ipa.....	8
FIRESIDE amber ale, memphis made.....	8	UNTITLED ART italian-style pils.....	9
		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.

