

DINNER HOG AND HOMINY

SEASON

Spring

YR

2026

CHEFS

A. TICER, M. HUDMAN, C. KAPLAN

SNACKS

ARTICHOKES french onion dip, green onion seasoning.....	13
PIG EARS buffalo, celery, lime, ranch.....	9
CHEEZY BREAD focaccia, mozzarella, parm, pancetta sugo.....	14
ROASTED OYSTERS calabrian chili butter, lemon, parmesan.....	25
CRAB CLAWS lemon conserva, parsley, garlic, saltine panna gratta.....	32

PLATES

HONEY GEM kale, delicata squash, pecans, clothbound cheddar, sorghum vinaigrette.....	17
ROMAINE chicken skins, pecorino vinaigrette, parmesan.....	16
WEDGE ranch, blue cheese, parmesan frico, soft herbs, seed crunch.....	16
SCARLETT RUNNER BEANS pancetta, carbonara, pecorino, lemon pepper, pig ears.....	16
CONICAL CABBAGE italian sausage, pepperonata, pecorino fonduta, fennel pollen.....	15
BRUSSELS peanut e pepe, country ham, benne, mint.....	16
SQUASH AND HAM country ham, delicata squash, honey, dijonaise.....	15
SUNCHOKES scallion aioli, black garlic, kilt kale salad, smoked mushrooms.....	16
COLLARDS + HOMINY collards, newman farm's bacon, hominy, pepper vinegar.....	9
MEATBALLS guanciale, pancetta, garlic, tomato sugo.....	16
LOADED TOTS pork belly, sharp cheddar, green onions, calabrian buffalo sauce.....	15
POUTINE fries, pork neck bone gravy, caputo's mozzarella curd, chili oil.....	17
BEEF & CHEDDAR DOG pretzel bun, yellow mustard, fries.....	18
JOHN T. BURGER onion, yellow mustard, american cheese, pickled lettuce, fries.....	18

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 | 24

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

SEASONAL

CHICKEN OF THE SEA | 24

mozzarella, chive, ramp green goddess, tuna, chili relish

RAMBLIN' ROSA | 23

tomato sugo, guanciale, oregano, garlic, chili flake, panna gratta

OLAMAIE PIE | 22

smoked cabbage, Alabama bbq sauce, chow chow, mushroom conserva

PIZZA THE HUT | 23

red sauce, mozzarella, pepperoni, italian sausage, charred vidalia, mushroom conserva, castelvetro olive

NORMA JEAN | 24

danish blue cheese, brussel sprouts, pears, hot honey, black pepper

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

MINT CONDITION white rum, pineapple shrub, lime, mint.....	14
BLOOMBERRY jameson, blueberry, lime, ginger beer.....	16
DIRTY DANCING monkey shoulder scotch, apricot, ginger, lemon.....	17
MULL IT OVER four roses, montenegro, lemon, mulled wine.....	15
JEWEL OF THE SOUTH ojo de tigre, averna, pama, lemon, grenadine.....	17
COFFEE IN MY LEFT HAND coffee infused mezcal, campari, sweet vermouth, coffee	17
AJM OLD FASHIONED enjoy ajm private selection maker’s mark, demerara, orange bitters, angostura.....	25

PUNCH BOWL

WEEKLY PUNCH BOWL SELECTION	70
--	----

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

Handarrabi Zuri	Ameztoi, Getariako Txakolina, Basque	Spain	18
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
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
Sangiovese-Merlot	Mazzei, “Poggio Badiola,” Toscana	Italy	14

ODDLY FAMILIAR

Nerello Mascalese	Murgo, Etna Rosso, Sicily	Italy	15
Pinot Noir-Cab Franc	Attwoods, “Vin de Folie,” Rouge, Victoria	Australia	17
Montepulciano	La Quercia, Riserva, Abruzzo	Italy	17

WILD + FUNKY

Alicante Blend	Ampeleia, “Unlitro,” Tuscany	Italy	15
----------------	------------------------------	-------	----

BEER/SELTZER
CRAFT

SKY DOG low-cal lager, wiseacre.....	8
SKY DOG AMBER low-cal mexican lager.....	8
TINY BOMB pilsner, wiseacre.....	8
VISION BOARD sour, crosstown.....	8
SIREN blonde ale, crosstown.....	8
HONEYBIRD honey blonde ale, flyway.....	8
TRAFFIC ipa, crosstown.....	8
ANANDA ipa, wiseacre.....	8
RIVER KING hazy ipa, high cotton.....	8

CLASSIC

BUDWEISER lager.....	7
MICHELOB ULTRA light lager.....	7
MILLER LITE light pilsner.....	7
GUINNESS stout.....	10

NON-ALCOHOLIC

ATHLETIC LITE pilsner.....	8
ATHLETIC WILD RUN ipa.....	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.

