

# LUNCH HOG AND HOMINY

**SEASON** Spring **YR** 2026  
**CHEFS** A. TICER, M. HUDMAN, C. KAPLAN

## DAILY SPECIALS

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MEATBALL HOAGIE \$18</b> meatballs, marinara, mozzarella	<b>CHOPPED CHEESE \$18</b> rye, swiss, sauerkraut, thousand island	<b>SMOKEHOUSE BBQ \$19</b> porchetta, pork shoulder, smoked mozz, crispy onions, pickled jalapenos	<b>RICH'S CHICKEN \$18</b> collard greens

## APPETIZERS

<b>CRAB CLAWS</b> lemon conserva, parsley, garlic, saltine panna gratta.....	32
<b>ROASTED OYSTERS</b> calabrian chili butter, lemon, parmesan.....	25
<b>POUTINE</b> fries, pork neck bone gravy, caputo's mozzarella curd, chili oil.....	17
<b>MEATBALLS</b> guanciale, pancetta, garlic, tomato sugo .....	16
<b>COLLARD + HOMINY</b> collards, newman farm's bacon, hominy, pepper vinegar.....	9
<b>ARTICHOKES</b> french onion dip, green onion seasoning.....	13
<b>LOADED TOTS</b> pork belly, cheddar fonduta, green onions, calabrian buffalo sauce.....	15
<b>BUTTERNUT SQUASH SOUP</b> kale, rye croutons, pepitos, chili oil, lemon.....	12
<b>VEGETABLE BEEF SOUP</b> kale, pasta, horseradish salsa verde, parmesan.....	12

## PLATES

<b>HONEY GEM</b> kale, delicata squash, pecans, clothbound cheddar, sorghum vinaigrette.....	17
<b>WEDGE</b> ranch, blue cheese, parmesan frico, soft herbs, seed crunch.....	16
<b>ROMAINE</b> chicken skins, pecorino vinaigrette, parmesan.....	16
<b>TUNA NICOISE SALAD</b> olive vinaigrette, seared tuna, spring veggies, soft-boiled egg.....	23
<b>STEAK SALAD</b> bleu cheese dressing, shaved red onion, pickled serrano, bavette.....	20
<b>BEEF &amp; CHEDDAR DOG</b> pretzel bun, yellow mustard, fries.....	18
<b>JOHN T. BURGER</b> onions, yellow mustard, american cheese, pickled lettuce, fries.....	18
<b>STEAK FRITES</b> NY strip, french fries, salsa verde.....	35

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

- THE GREAT PUMPKIN | 24**  
italian sausage, butternut puree, rosemary, maple
- RAMBLIN' ROSA | 23**  
tomato sugo, guanciale, oregano, garlic, chili flake, panna gratta
- OLAMAIE PIE | 22**  
smoked cabbage, Alabama bbq sauce, chow chow, mushroom conserva
- EAT YOUR GREENS | 22**  
potato fonduta, fontina, collards, pork sausage, pepper vinegar
- 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**

<b>SAY GOODNIGHT, GRACIE</b> pear spiced gin, lemon, orange, demerara, sparkling.....	15
<b>BLOOMBERRY</b> jameson, blueberry, lime, ginger beer.....	16
<b>VELVETEEN RABBIT</b> cathead satsuma mandarin vodka, italicus, grapefruit, sage, rose.....	16
<b>MULL IT OVER</b> four roses, montenegro, lemon, mulled wine.....	15
<b>SWEATER WEATHER</b> mezcal, briottet cassis, lime, habanero, perrier.....	19
<b>JEWEL OF THE SOUTH</b> ojo de tigre, averna, pama, lemon, grenadine.....	17
<b>COFFEE IN MY LEFT HAND</b> coffee infused mezcal, campari, sweet vermouth, coffee .....	17
<b>AJM OLD FASHIONED</b> enjoy alm private selection 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
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," Loire	France	12
Pinot Grigio	Scarpetta, Friuli	Italy	13
Riesling	Peter Lauer, "Barrel X," Feinherb	Germany	16
Chardonnay	Spoken West	California	11

**ODDLY FAMILIAR**

Hondarabbi 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
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**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
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**WILD + FUNKY**

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

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

**CLASSIC**

<b>BUDWEISER</b> lager.....	7
<b>MICHELOB ULTRA</b> light lager.....	7
<b>MILLER LITE</b> light pilsner.....	7
<b>GUINNESS</b> stout.....	10

**NON-ALCOHOLIC**

<b>ATHLETIC LITE</b> pilsner.....	8
<b>ATHLETIC WILD RUN</b> ipa.....	8
<b>UNTITLED ART</b> italian-style pils.....	9
<b>SAN PELLEGRINO</b> 1 L.....	5
<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.