

DINNER

HOG AND
HOMINY

SEASON
Summer

YR
2026

CHEFS
A. TICER, M. HUDMAN, C. KAPLAN

SNACKS

ARTICHOKES | green goddess.....13

PIG EARS | buffalo, celery, lime, ranch.....9

CHEEZY BREAD | focaccia, mozzarella, parm, pancetta sugo..... 14

ROASTED OYSTERS | remoulade, chives, sport pepper.....25

CRAB CLAWS | lemon conserva, parsley, garlic, saltine panna gratta.....32

PLATES

BEAN PANZANELLA runner bean conserva, croutons, pickled celery, charred shallot verde, tonnato.....17

ROMAINE chicken skins, pecorino vinaigrette, parmesan.....16

CHOPPED WEDGE ranch, blue cheese, parmesan frico, soft herbs, seed crunch, cherry tomatoes.....17

CAPRESE heirloom tomatoes, red onion, basil, mozzarella, red wine vinegar..... 18

COLLARDS + HOMINY collards, newman farm's bacon, hominy, pepper vinegar.....9

LOADED TOTS pork belly, sharp cheddar, green onions, calabrian buffalo sauce.....15

POUTINE fries, pork neck bone gravy, caputo's mozzarella curd, chili oil.....16

ASPARAGUS sunchoke, almond, lime, calabrian chili crunch.....15

MEATBALLS guanciale, pancetta, garlic, tomato sugo..... 16

BEEF & CHEDDAR DOG pretzel bun, yellow mustard, fries.....18

JOHN T. BURGER onion, yellow mustard, american cheese, pickled lettuce, fries.....19

PORK MILANESE coppa, green goddess, asparagus, ramps, dill, breakfast radish.....22

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

- WHAT'S THE DILLY'O | 24
heirloom tomato, cheesy mayo, dill, parm, black pepper
- REDHEADED STEPCHILD | 22
goat cheese, mozzarella, kalamata olives, castlevetrano olives, artichokes, carrot-top gremolata
- THE REMY | 23
red sauce, pesto, mozzarella, fairytale eggplant, baby squash, zucchini chips
- I CAN EAT A PEACH FOR HOURS | 24
fontina, compressed peaches, speck, prosciutto, fennel pollen, hot honey, lemon
- PIZZA THE HUT | 23
red sauce, mozzarella, pepperoni, italian sausage, charred vidalia, mushroom conserva, castelvetrano olive

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
PINK PONY CLUB	waymar, hibiscus, citrus, eggwhite.....	15
PRINCESS & THE WASABI	beefeater, wasabi, cucumber, lemon.....	14
DIRTY DANCING	monkey shoulder scotch, apricot, ginger, lemon.....	17
PIZZA DAIQ	gustoso rum, red bell pepper, basil, lime.....	17
BEE-HAVE YOURSELF	cathead honeysuckle vodka, lillet rose, rhubarb shrub, lemon.....	15
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
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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			
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	18
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
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		CLASSIC	
SKY DOG	low-cal lager, wiseacre..... 8	BUDWEISER	lager..... 7
SKY DOG AMBER	low-cal mexican lager..... 8	MICHELOB ULTRA	light lager..... 7
TINY BOMB	pilsner, wiseacre..... 8	MILLER LITE	light pilsner..... 7
VISION BOARD	sour, crosstown..... 8	GUINNESS	stout..... 10
SIREN	blonde ale, crosstown..... 8	NON-ALCOHOLIC	
HONEYBIRD	honey blonde ale, flyway..... 8	ATHLETIC LITE	pilsner..... 8
TRAFFIC	ipa, crosstown..... 8	ATHLETIC WILD RUN	ipa..... 8
ANANDA	ipa, wiseacre..... 8	UNTITLED ART	italian-style pils..... 9
RIVER KING	hazy ipa, high cotton..... 8	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.

