

LUNCH

# HOG AND HOMINY



| SEASON                         | YR   |
|--------------------------------|------|
| Summer                         | 2026 |
| CHEFS                          |      |
| A. TICER, M. HUDMAN, C. KAPLAN |      |

DAILY SPECIALS

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

APPETIZERS

|                     |                                                                         |    |
|---------------------|-------------------------------------------------------------------------|----|
| CRAB CLAWS          | lemon conserva, parsley, garlic, saltine panna gratta.....              | 32 |
| ROASTED OYSTERS     | remoulade, chives, sport pepper.....                                    | 25 |
| POUTINE             | fries, pork neck bone gravy, caputo's mozzarella curd, chili oil.....   | 17 |
| MEATBALLS           | guanciale, pancetta, garlic, tomato sugo .....                          | 16 |
| COLLARD + HOMINY    | collards, newman farm's bacon, hominy, pepper vinegar.....              | 9  |
| ARTICHOKES          | green goddess.....                                                      | 13 |
| LOADED TOTS         | pork belly, cheddar fonduta, green onions, calabrian buffalo sauce..... | 15 |
| SPICY TOMATO SOUP   | tomato, calabrian chili, crème fraîche, chives.....                     | 12 |
| VEGETABLE BEEF SOUP | kale, pasta, horseradish salsa verde, parmesan.....                     | 12 |

PLATES

|                    |                                                                                           |    |
|--------------------|-------------------------------------------------------------------------------------------|----|
| BEAN PANZANELLA    | runner bean conserva, Hive sourdough, pickled celery, charred shallot verde, tonnato..... | 17 |
| CHOPPED WEDGE      | ranch, blue cheese, parmesan frico, soft herbs, seed crunch, cherry tomatoes.....         | 17 |
| ROMAINE            | chicken skins, pecorino vinaigrette, parmesan.....                                        | 16 |
| TUNA NICOISE SALAD | olive vinaigrette, seared tuna, spring veggies, soft-boiled egg.....                      | 23 |
| CAPRESE            | heirloom tomatoes, red onion, basil, mozzarella, red wine vinegar.....                    | 18 |
| BLT                | texas toast, Newman Farms' bacon, heirloom tomatoes, iceberg, ranch.....                  | 20 |
| BEEF & CHEDDAR DOG | pretzel bun, yellow mustard, fries.....                                                   | 18 |
| JOHN T. BURGER     | onions, yellow mustard, american cheese, pickled lettuce, fries.....                      | 19 |
| STEAK FRITES       | NY strip, french fries, salsa verde.....                                                  | 35 |

PIZZAS

*\*add on: chicken \$12 or steak \$18*

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

MAN UP ford’s gin, mango, mint, habenero, soda.....15

PIXIE’S POISON bubblegum infused pisco, see the elephant amaro, framboise, lemon.....14

DEVIL CAME DOWN TO GEORGIA mezcal, peach, hot honey, lemon.....15

COMMON GROUNDS blue note bourbon, orange, maple, cherry vanilla bitters, tonic.....17

SPA DAY gin, green chartreuse, lime, basil, cucumber, egg white.....16

BRONZED BABE lapsang souchong infused bourbon, pineapple, tarragon dem.....15

ALM OLD FASHIONED enjoy alm 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,” 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     | 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 “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 |
| Sangiovese-Merlot     | Mazzei, “Poggio Badiola,” Toscana        | Italy      | 14 |
| ODDLY FAMILIAR        |                                          |            |    |
| Nerello Mascalese     | Murgo, Etna Rosso, Sicily                | Italy      | 15 |
| Pinot Noir-Cab Franc  | Attwods, “Vin de Folie,” Rosso, 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 RUN WILD ipa..... 8

UNTITLED ART italian-style pils..... 9

ST. AGRESTIS PHONY NEGRONI..... 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.

