

LUNCH

HOG AND HOMINY



SEASON	YR
Summer	2026
CHEFS	
A. TICER, M. HUDMAN	

DAILY SPECIALS

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MEATBALL HOAGIE \$18 meatballs, marinara, mozzarella	CHOPPED CHEESE \$18 rye, steak, swiss, sauerkraut, thousand island	SMOKEHOUSE BBQ \$19 porchetta, pork shoulder, smoked mozz, crispy onions, pickled jalapenos	RICH'S CHICKEN \$18 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 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
- BEHIND THE PINES | 24**
vodka sauce, sausage, pepperoni, mozzarella, basil
- IOWA 2.5 | 22**
corn, pancetta, bacon, mozzarella, parmesan, leeks
- I CAN EAT A PEACH FOR HOURS | 24**
fontina, peaches, speck, prosciutto, hot honey, lemon
- PIZZA THE HUT | 23**
tomato sauce, mozzarella, pepperoni, sausage, vidalia, mushroom , 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

BLIND MELON	cantaloupcello, creme de violette, lemon, soda, prosecco.....	14
MAN UP	ford’s gin, mango, mint, habanero, soda.....	14
PIXIE’S POISON	bubblegum infused pisco, see the elephant, framboise, lemon.....	15
DEVIL CAME DOWN TO GEORGIA	mezcal, peach, hot honey, lemon.....	17
WATER YOU THINKING?	tequila, watermelon puree, lime, rosemary bitters.....	15
COMMON GROUNDS	blue note bourbon, espresso, orange, maple, cherry vanilla bitters, tonic.....	16
SPA DAY	gin, green chartreuse, lime, basil, cucumber, egg white.....	15
GOLDEN LYRE	probitas rum, averta, vanilla fig, black walnut bitters.....	15
BRONZED BABE	lapsang souchong infused bourbon, pineapple, tarragon dem.....	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,” 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
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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	16
Pinot Noir-Cab Franc	Attwods, “Vin de Folie,” Rosso, Victoria	Australia	17
Montepulciano	La Quercia, Riserva, Abruzzo	Italy	17

WILD + FUNKY

Gamay Noir	Marcel Lapierre, “Raisins Gaulois,” Beaujolais	France	17
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BEER/SELTZER

CRAFT

SKY DOG	low-cal lager, wisecre.....	8
FIRESIDE	american amber, memphis made.....	8
TINY BOMB	pilsner, wisecre.....	8
VISION BOARD	sour, crosstown.....	8
TRAFFIC	ipa, crosstown.....	8
SIREN	blonde ale, crosstown.....	8
ANANDA	ipa, wisecre.....	8
BOW ECHO	hazy ipa, wisecre.....	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
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.

