HOG AND HOMINY

MICHELIN 2025

SEASON: FALL
YR: 2026
CHEFS: A. TICER, M. HUDMAN, A. ARAB

HAPPY HOUR | TUES - FRI | 4PM - 6PM

SNACKS

PIG EARS | 9
buffalo, celery, lime, ranch

CHICKEN SKINS | 7
salt, pepper, buffalo

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

FRIED PICKLES | 10
malt vinegar, semolina, ranch

PIZZAS

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

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

H AND H

ospitalità del sud

COCKTAILS $10

APEROL SPRITZ aperol, sparkling wine, soda

FRENCH 75 gin, lemon, sparkling wine

MOSCOW MULE vodka, lime, ginger beer

MARGARITA tequila, combier,lime

MARTINI vodka or gin, dry vermouth, olive or twist

OLD FASHIONED bourbon, demerara, angostura, house orange bitters

WINE $9

SPARKLING
Ostro | Prosecco, Rosé, Italy

WHITE
Familia Pasqua | "Supper Club," White Blend, Italy

ROSE
Margerum Wine Co. | "Riviera Rosé," Grenache Blend, California

RED
Familia Pasqua | "Pizza & Pasta," Montepulciano, Italy

BEER $5

BUDWEISER lager

MICHELOB ULTRA light lager

MILLER LITE light pilsner

GUINNESS stout

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707 W. BROOKHAVEN CIR | MEMPHIS, TN 38117 | 901.779.6096 | HOGANDHOMINY.COM

HOG AND HOMINY

MICHELIN 2025

SEASON	YR
FALL	2025

CHEFS

A. TICER, M. HUDMAN, C. KAPLAN

HAPPY HOUR | TUES - SUN | 4PM - 6PM

SNACKS

FRIED PICKLES | 10
malt vinegar,
semolina, ranch

PORK CRACKLINS | 6
A&M bbq rub

CRAB CLAWS | 29
lemon conserva, parsley,
garlic, saltine panna gratta

H&H LUNCHABLE | 15
rosemary tapenade,
calabrian crackers, calabrese

POUTINE | 15
pork neckbone gravy,
caputo cheese curds, chili
oil

PIZZAS

CHEESE PIZZA | 15
tomato sauce, mozzarella, oregano, chili flake

PEPPERONI PIZZA | 17
tomato sauce, mozzarella, pepperoni, oregano, chili flake

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HOG AND HOMINY

SEASON: WINTER
YR: 2025
CHEFS: A. TICER, M. HUDMAN, C. KAPLAN

HAPPY HOUR | TUES - SUN | 3PM - 5PM

SNACKS

FRIED PICKLES | 10
malt vinegar,
semolina gherkin dip

POUTINE | 15
pork neckbone gravy, caputo
cheese curds, chili oil

PORK CRACKLINS | 6
a&m bbq rub

H&H LUNCHABLE | 15
rosemary tapenade, calabrian
crackers, mortadella

HOMINY e CECI | 9
crispy chickpeas, puffed
hominy, cacio e pepe

PIZZAS

MARGHERITA | 20
tomato, basil, mozzarella

THUNDERBIRD! FORTY TWICE! | 23
fontina, pepperoni, calabrese, calabrian honey

QUATTRO FORMAGGI | 21
mozzarella, fontina, taleggio, parmesan, roasted garlic

RED EYE | 21
calabrian sugo, pork belly, fontina, celery leaf, egg

FUNGUS AMONGUS | 22
goat cheese, mushroom conserva, creme fraiche, arugula

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