

BRUNCH

HOG AND
HOMINY

SEASON

Fall

YR

2026

CHEFS

A. TICER, M. HUDMAN

SNACKS

COUNTRY HAM SLIDER cacio y pepe, honey, gruyere, HH hawaiian roll.....	13
GF BANANA BREAD BRULEE banana bread, peanut butter mousse, mixed berry jam.....	13
GF SAUSAGE BALLS pork sausage, pimento cheese, tiny bomb honey mustard	11
BUTTERMILK BISCUITS seasonal jam, honey butter, chive butter.....	10
CINNAMON ROLL buttermilk, cream cheese frosting, maple brown sugar	11

PLATES

CRAB CLAWS lemon conserva, parsley, garlic, saltine panna gratta.....	32
LOADED TOTS pork belly, sharp cheddar, green onions, Calabrian buffalo sauce.....	15
POUTINE fries, pork neck bone gravy, Caputo’s mozzarella curd, chili oil.....	17
ROMAINE chicken skins, pecorino vinaigrette, parmesan.....	16
CHOPPED WEDGE blue cheese, parmesan frico, soft herbs, seed crunch, cherry tomatoes.....	17
CAPRESE heirloom tomatoes, red onion, basil, mozzarella, red wine vinegar.....	18

ENTREES

AVOCADO SMASH Hive sourdough, bacon, radish, poached eggs, chili crisp.....	16
BLT texas toast, Newman Farms’ bacon, heirloom tomatoes, iceberg, ranch.....	20
THE CHICKEN BISCUIT hot sauce, honey, scrambled eggs, cheese grits.....	17
H&H BREAKFAST 2 eggs, Newman Farms bacon, cheese grits.....	18
GF PANCAKES Newman Farms bacon, honey butter, maple syrup.....	16
CRAB AND EGGS french omelette, little gem, sorghum vin, jumbo lump crab.....	25
SHRIMP & GRITS polenta, tasso, andouille, green onions.....	20
CHICKEN AND WAFFLES maple, spicy honey, honey fennel butter.....	22
JOHN T. BURGER onion, yellow mustard, american cheese, pickled lettuce, fries.....	19
SHORT RIB grits, au jus, olive oil fried egg, salsa verde.....	26

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
PREWITT 23	boudin, scrambled eggs, tomato sauce, fontina

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



COCKTAILS

MIMOSA sparkling wine, orange juice.....9

APEROL SPRITZ aperol, sparkling wine, soda.....12

MR. MCGOFF MIMOSA more mimosa on the rocks.....14

FIRST CLASS gin, aperol, luxardo, italicus, orange juice.....17

YES CHEF tequila, elderflower, grapefruit, lime, hot sauce.....14

CAFE ANONYMOUS averna amaro, espresso, demerara, perrier 14

AIM OLD FASHIONED enjoy alm private selection maker’s mark, demerara, orange bitters, angostura.....25

HOUSE MIMOSA KIT bottle of sparkling wine, choice of 2 juices (oj, grapefruit, cranberry).....45

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,” 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			
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	Ilborro, “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 Franc	Scarpetta, Friuli	Italy	14
Sangiovese-Merlot	Mazzei, “Poggio Badiola,” Toscana	Italy	14
Cabernet Sauvignon	Noah River, Napa Valley	California	16
ODDLY FAMILIAR			
Nerello Mascalese	Murgo, Etna Rosso, Sicily	Italy	16
Pinot Noir-Cab Franc	Attwoods, “Vin de Folie,” Rouge Victoria	Australia	17
Montepulciano	La Quercia, Riserva, Abruzzo	Italy	17
WILD + FUNKY			
Gamay Noir	Marcel Lapierre, “Raisins Gaulois,” Beaujolais	France	17

BEER/SELTZER

CRAFT		CLASSIC	
SKY DOG low-cal lager, wiseacre.....	8	BUDWEISER lager.....	7
FIRESIDE american amber, memphis made.....	8	MICHELOB ULTRA light lager.....	7
TINY BOMB pilsner, wiseacre.....	8	MILLER LITE light pilsner.....	7
VISION BOARD sour, crosstown.....	8	GUINNESS stout.....	10
TRAFFIC ipa, crosstown.....	8	NON-ALCOHOLIC	
SIREN blonde ale, crosstown.....	8	ATHLETIC LITE pilsner.....	8
ANANDA ipa, wiseacre.....	8	ATHLETIC WILD RUN ipa.....	8
BOW ECHO hazy ipa, wiseacre.....	8	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.

