



Casual Dining Menu

Before placing your order, please inform your server if a person in your party has a food allergy.

Center of the Table

Fried Pimento Cheese Fritters

6

Three House-Made H&H Fried Pimento Cheese Fritters on a bed of Red Pepper Jelly and served with Candied Jalapenos and Pickled Okra

Southern Style Deviled Eggs

6

Three Pimento Cheese Infused Deviled Eggs topped with Candied Bacon, Pepper Jam and Strawberry Pearls

Fried Oysters 15

Lightly Seasoned and Battered Calamari Rings served with a Thai Chili Sauce

Petite Crab Cakes

13

Three Mini Pan Seared Crab Cakes served over a Dressed Mixed Salad and topped with Lemon Aioli

Starters

H&H Southern Wedge Salad

5/8

Iceberg Wedge, Bacon Crumbles, Red Onion, H&H Garlic Butter Croutons, H&H Pimento Cheese Dressing

H&H Caesar Salad

5/8

Romain Lettuce, H&H Garlic Butter Croutons, Shaved Parmesan Cheese, H&H Caesar Dressing

H&H Fall Salad

6/10

Romaine Lettuce tossed in a House-Made Champagne Vinaigrette and topped with Aged White Cheddar, Black Beans, Yellow Corn, Diced Red Onion, Roasted Sweet Potatoes and Avocado

Soup of the Day

5

House-Made Dressings

Herb & Peppercorn Buttermilk, H&H Pimento Cheese, H&H Caesar, H&H Vinaigrette Dressing

Add On's

Grilled Chicken Breast

5

Lightly Seasoned and Sliced Grilled Chicken Breast

Sautéed Shrimp

9

Five Jumbo Shrimp Sautéed in a Garlic Butter

H&H Shrimp & Grits

10

Three Sautéed Jumbo Shrimp, Red Peppers, Onions, Garlic, Andouille Sausage, Tomato Herb & White Wine-Infused Shrimp Stock, H&H Cheddar Grits

Specialty Items

Butternut Squash Flatbread

7

Roasted Butternut Squash, Caramelized Onion, Sliced Apple, Feta and Yellow Cheddar on Herbed Flatbread Topped with Bacon Crumbles.

Shaved Teriyaki Beef

9

Served on a bed of Creamed Potatoes, topped with a Dressed Mixed Green Garnish, and drizzled with a Thai Chili Sauce

H&H Shrimp & Grits

20

Five Sautéed Jumbo Shrimp, Red Peppers, Onions, Garlic, Andouille Sausage, Tomato Herb & White Wine-Infused Shrimp Stock, H&H Cheddar Grits

Flame Grilled Ribeye*

28

10 oz. Ribeye paired with Whipped Mashed Potatoes and Southern Style Collards, topped with a House-Made Steak Sauce

Filet Mignon*

38

8 oz. Filet served on a bed of Whipped Mashed Potatoes and Southern Style Collards, topped with a Red Wine Reduction

Sides

Outer Banks Sea Salt Kettle Chips

2.5

Carolina Kettle Potato Chips, Raleigh, NC

Mac N Cheese

2.5

House-Made Creamy Cheddar Mac N Cheese topped with Butter Garlic Croutons and Applewood Bacon Crumbles

H&H Braised Collards

2.5

Southern Style Collards Seasoned with Pork Fat and Sautéed Onions

H&H Cheddar Grits

2.5

Lightly Seasoned Stone Ground Atkinson Grits with White Cheddar

Seasoned French Fries

2.5

Lightly Seasoned with a Hen & Hog Spice Blend

Sweet Potato Fries

2.5

Lightly Seasoned with a Hen & Hog Spice Blend

Soup of the Day

2.5

Ask your server about Rotating Flavor

*Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. The Hen & The Hog cannot ensure the menu items do not contain ingredients that may cause an allergic reaction. For special dietary requirements, please speak to your server.

Sandwiches

All Sandwiches come with a choice of one side

H&H Chicken Wrap **9.5**
Grilled Chicken, Applewood Bacon, White Cheddar, Granny Smith Apples, Dried Cranberries and Cinnamon-Honey Mayo served on a Whole Wheat Tortilla

Pulled Pork **11**
Hen & Hog Pulled Pork Topped with Sweet Potato Slaw and served on a Toasted Brioche Bun

Hamburger* **14.5**
Certified Angus Beef ® Burger Patty served with Lettuce and Tomato on a Toasted Brioche Bun

Add to your Burger:

Cheddar – 1	Swiss – 1	Pimento – 1.5
Fried Egg* – 1	Applewood Bacon – 2	Onion – .25

Deep Fried Turkey Melt

11
Deep Fried Turkey served on Toasted Sourdough spread with a House-Made Apple Butter BBQ Sauce and topped with Mozzarella Cheese and Caramelized Onions

French Dip **12**

Shaved Beef topped with Melted Swiss Cheese and Caramelized Onions, served with a House-Made Au Jus

Bacon BBQ Brisket Baguette

11
BBQ Brisket served on a Rustic Baguette with Nacho Cheese, Fried Onions and House-Made Bacon Jam

Kids Menu

Mac N Cheese **5**
Creamy Cheddar Hen & Hog Mac N Cheese topped with Butter Garlic Croutons and Applewood Bacon Crumbles

Grilled Cheese Sandwich

6
Melted Cheddar Cheese on Toasted Rustic White Bread and served with a choice of one side

Grilled Chicken

7
Lightly Seasoned and Sliced Grilled Chicken Breast served with a choice of one side

Drinks

Iced Tea

2
Sweet, Un-Sweet, and Half & Half – Complimentary Refill

Soda

2
Coke, Diet Coke, Sprite, Ginger Ale

H&H House Blend & Decaf Coffee

2.5
Complimentary Refill

H&H Chai Tea **2.5**

Milk **3**

What inspired our American flags at the top of our stairs? It was the **Halifax Resolves**, the first formal call for independence from Great Britain. It happened here in Halifax on **April 12th, 1776**. These Resolves created a ground swell of support for declaring independence when they were presented to the Continental Congress. Afterwards, other colonies followed, also calling for independence. The bold position taken here in Halifax for our freedom gave our Founding Fathers the confidence to declare independence from Great Britain with the **Declaration of Independence** on **July 4th, 1776**.

The Hen & The Hog is proud of our nation's history and the important part Halifax played!

Follow us at thehenthog.com, **Facebook** and **Instagram!**

