



## Casual Dining Menu

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

### Appetizers

<b>Flatbread</b>	<b>7</b>
Topped with Roasted Pears, Red Onion, Grilled Halloumi Cheese, and Arugula drizzled with a Balsamic Reduction	
<b>Fried Pimento Cheese Fritters</b>	<b>9</b>
Three House-Made H&H Fried Pimento Cheese Fritters on a bed of Red Pepper Jelly and served with Candied Jalapenos and Pickled Okra	
<b>Pork Belly</b>	<b>12</b>
Slow Cooked and Deep-Fried Pork Belly covered with a Bacon Jam and Pickled Apples	
<b>Fried Oysters</b>	<b>15</b>
Eastern Extra Select Oysters Deep Fried and served with A House Made Bistro Sauce	

### Soup & Salad

<b>Add to your Salad:</b> Chicken – 6    Shrimp – 9.5	
<b>H&amp;H Southern Wedge Salad</b>	<b>5/10</b>
Iceberg Wedge, Bacon Crumbles, Red Onion, H&H Garlic Butter Croutons, H&H Pimento Cheese Dressing	
<b>H&amp;H Caesar Salad</b>	<b>5/10</b>
Romain Lettuce, H&H Garlic Butter Croutons, Shaved Parmesan Cheese, H&H Caesar Dressing	
<b>Fall Salad</b>	<b>7/14</b>
Arugula, Savory Roasted Pears, Roasted Red Onion, Grilled Halloumi Cheese, Pumpkin Seeds, Balsamic Glaze	
<b>Soup of the Day</b>	<b>4/8</b>

### Entrees

<b>Chicken Salad Plate</b>	<b>12</b>
House Made Chicken Salad served over Lettuce & Tomato with your choice of 1 side - <b>Make it a Sandwich or Wrap for \$2 more.</b>	
<b>H&amp;H Shrimp &amp; Grits</b>	<b>15/20</b>
Sautéed Jumbo Shrimp on a bed of H&H Cheddar Grits, topped with a Tomato Herb & White Wine-Infused Shrimp Stock Sauce that includes Red Peppers, Onions, Garlic, and Andouille Sausage	
<b>Veggie Lentil Chili</b>	<b>18</b>
Beluga Black Lentils cooked with Maldon Sea Salt, then simmered in a Maple Balsamic Chili Base with Shallots, Garlic, Bell Peppers, Tomatoes, Cumin, and Cinnamon served over a Fresh Baked N.C. Sweet Potato and topped with Fried Tobacco Onions and a House Made Lime Crema	
<b>Flame Grilled Ribeye*</b>	<b>32</b>
10 oz. Ribeye with H&H Steak Sauce served with your choice of 1 side.	
<b>Filet Mignon*</b>	<b>40</b>
8 oz. Filet with H&H Steak Sauce served with your choice of 1 side.	

### Sandwiches

(All Sandwiches served with your choice of 1 side)

<b>Hamburger*</b>	<b>19</b>
Certified Angus Beef @ Burger Patty served with Lettuce and Tomato on a Toasted Brioche Bun	
<b>Add to your Burger:</b>	
Cheddar – 1.5	Swiss – 1.5    Pimento – 3
Fried Egg* – 2	Applewood Bacon – 3    Onion – .25
<b>Open Face Chicken Parm</b>	<b>15</b>
Breaded & Fried Chicken Breast topped with Marinara, Mozzarella & Parmesan Cheese on Garlic Texas Toast	
<b>Pulled Pork</b>	<b>14</b>
Hen & Hog Pulled Pork topped with Sweet Potato Slaw and served on a Toasted Brioche Bun	
<b>Pork Tenderloin</b>	<b>16</b>
Pan Roasted Pork Tenderloin with Caramelized Onion Mayo, Sliced Apple, Provolone Cheese, Arugula & Dijon Mustard on Toasted Focaccia Bread	
<b>H&amp;H Chicken Wrap</b>	<b>14</b>
Grilled Chicken, Applewood Bacon, White Cheddar, Granny Smith Apples, Dried Cranberries and Cinnamon-Honey Mayo served on a Whole Wheat Tortilla	
<b>Veggie Wrap</b>	<b>14</b>
Romaine, Arugula, Cucumber, Tomato, Avocado, Red Onion, Grilled Halloumi Cheese, Hummus Spread, Olive Oil, Red Wine Vinegar	

### Kids Menu

<b>Grilled Cheese</b>	<b>8</b>
Melted Cheddar Cheese on Toasted Sourdough Bread and served with a choice of one side.	
<b>Grilled Chicken</b>	<b>10</b>
Lightly Seasoned and Sliced Grilled Chicken Breast served with a choice of one side.	
<b>Mac N Cheese</b>	<b>9</b>
Creamy Cheddar Mac N Cheese topped with Butter Garlic Croutons and Applewood Bacon Crumbles	

### SIDE OPTIONS

<b>Outer Banks Sea Salt Kettle Chips</b>	<b>4</b>
<b>Mac N Cheese</b>	<b>4</b>
Cheddar Mac N Cheese topped with Butter Garlic Croutons and Applewood Bacon Crumble	
<b>H&amp;H Collards</b>	<b>4</b>
<b>H&amp;H Cheddar Grits</b>	<b>4</b>
<b>Seasoned French Fries</b>	<b>4</b>
<b>Soup of the Day</b>	<b>4</b>

\*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.

## Wine By The Glass

### SPARKLING & ROSÉ

<b>Poquito Moscato</b> – Valencia, Spain	<b>\$8</b>
<b>Da Luca Prosecco</b> – Veneto, Italy	<b>\$11</b>
<b>Francis Coppola Sofia</b> – Monterey, CA	<b>\$12</b>

### WHITE

<b>Biagio Pinot Grigio</b> – Veneto, Italy	<b>\$8</b>
<b>Mimi Chardonnay</b> – Horse Heaven Hills, WA	<b>\$9</b>
<b>Seeker Sauvignon Blanc</b> – Marlborough Province, New Zealand	<b>\$10</b>
<b>J. Baumer Riesling</b> – Rheingau, Germany	<b>\$12</b>
<b>Conundrum White Blend</b> – Napa/ Monterey/Santa Barbara, CA	<b>\$12</b>
<b>Steele Chardonnay</b> – Santa Barbara, CA	<b>\$14</b>

### RED

<b>Old Soul Pinot Noir</b> – Lodi, CA	<b>\$9</b>
<b>Sagelands Merlot</b> – Columbia Valley, WA	<b>\$9</b>
<b>Drumheller Cabernet Sauvignon</b> – Columbia Valley, WA	<b>\$10</b>
<b>Meiomi Pinot Noir</b> – Monterey/ Santa Barbara/ Sonoma, CA	<b>\$12</b>
<b>Pundit Syrah</b> – Columbia Valley, WA	<b>\$13</b>
<b>Pendelum Cabernet Sauvignon</b> – Columbia Valley, WA	<b>\$13</b>
<b>Prisoner Red Blend</b> – Sonoma, CA	<b>\$16</b>
<b>Pedroncelli Zin</b> – Sonoma, CA	<b>\$18</b>
<b>Bonanza Cabernet</b> – Fairfield, CA	<b>\$18</b>

## Wine By The BOTTLE

<b>Saldo Zinfandel</b> – Sonoma County, CA	<b>\$45</b>
<b>Quilt Chardonnay</b> – Napa Valley, CA	<b>\$55</b>
<b>Quilt Cabernet Sauvignon</b> – Napa Valley, CA	<b>\$65</b>
<b>Jordan Cabernet Sauvignon</b> – Alexander Valley, California	<b>\$75</b>
<b>Cakebread Cabernet Sauvignon</b> – Napa Valley, California	<b>\$90</b>
<b>Caymus Cabernet Sauvignon</b> – Napa Valley, California	<b>\$95</b>

## domestic & craft beer

<b>Bud Light</b>	<b>\$5</b>
<b>Miller Light</b>	<b>\$5</b>
<b>Michelob Ultra</b>	<b>\$5</b>
<b>Pabst Blue Ribbon</b>	<b>\$4</b>
<b>Blue Moon – Belgian White</b>	<b>\$5</b>
<b>Orange You A Hippy – Cider</b>	<b>\$6</b>
<b>Pilsner Urquell – Golden Lager</b>	<b>\$6</b>
<b>DB Vienna Lager – Amber Lager</b>	<b>\$6</b>
<b>People's Porter – English-style Porter</b>	<b>\$6</b>
<b>Jade IPA – IPA</b>	<b>\$7</b>
<b>VooDoo Ranger – Juicy Haze IPA</b>	<b>\$7</b>

## H&H Classic Cocktails

**All Cocktails are made with House Products. Substitutions are allowed for additional cost.**

<b>Old Fashion</b> – Choice of House Bourbon/Whiskey or Gin	<b>\$9</b>
<b>Mimosa</b> – Prosecco & Orange Juice.	<b>\$9</b>
<b>French 75</b> – Gin, Lemon Juice, Sugar, & Prosecco.	<b>\$9</b>
<b>Red Headed Rebel</b> – Bourbon, Simple Syrup, Orange Bitters, Ginger Ale, Seasonal Berry Coulis.	<b>\$9</b>
<b>Grapefruit Gimlet</b> – Gin, Grapefruit Juice, Simple Syrup, Lime Juice.	<b>\$9</b>
<b>Tom Collins</b> – Gin, Lemon Juice, Sugar, & Sparkling Water.	<b>\$10</b>
<b>Sunrise Girl</b> – Rum, Orange Juice, Grenadine.	<b>\$10</b>
<b>Martini</b> – Classic, Dirty or Dry. Choice of Gin or Vodka.	<b>\$12</b>
<b>Lemon Drop</b> – Vodka, Simple Syrup, & Lemon Juice.	<b>\$12</b>
<b>H&amp;H Screwdriver</b> – Vodka, Orange Juice, Grenadine.	<b>\$12</b>
<b>Vodka Daisy</b> – Vodka, Lemon Juice, Grenadine, Sugar, Sparkling Water.	<b>\$13</b>
<b>H&amp;H Cosmopolitan</b> – Vodka, Cointreau, Lime Juice, & Seasonal Berry Coulis.	<b>\$14</b>
<b>Whiskey Sour</b> – Whiskey, Lemon Juice, Bitters, & Sugar.	<b>\$15</b>
<b>Whiskey Daisy</b> – Whiskey, Lemon Juice, Grenadine, Sugar, Sparkling Water.	<b>\$15</b>

## Liquor By The Shot

<u>Bourbon/ Whiskey</u>	<u>Gin</u>	<u>Liqueurs</u>
Weldon Mills Soldiers Cut – \$17	Hendrick's – \$10	Grand Marnier – \$11
Bulleit Rye – \$10	Tanqueray – \$8	B&B Cognac – \$10
Crown Royal – \$10	Weldon Mills House Gin – \$6	Cointreau – \$10
Maker's Mark – \$10		Frangelico – \$10
Weldon Mills Rockfish Whiskey – \$8	<u>Vodka</u>	Bailey's Irish Cream – \$8
Larceny – \$8	Grey Goose – \$9	Kahlua – \$7
	Weldon Mills Cinnamon Vodka – \$6	Disaronno Amaretto – \$7
<u>Scotch</u>	Weldon Mills House Vodka – \$6	St. Elder – \$5
Balvenie 12 Yr Caribbean Cask – \$20		
Macallan 12 Year – \$20	<u>Rum</u>	
Glenlivet 12 Year – \$15	KDH Rum – Kill Devil Hills, NC – \$8	
	Pecan Rum – Kill Devil Hills, NC – \$8	
	Myer's Dark Rum – \$6	
	Bacardi Superior – \$5	