

The Hen & The Hog

Center of the Table

Flatbread

Topped with Roasted Pears, Red Onion, Grilled Halloumi Cheese, and Arugula drizzled with a Balsamic Reduction - 7

Pimento Cheese Fritters

Three House-Made H&H Pimento Cheese Fritters on a bed of Red Pepper Jelly served with Candied Jalapenos and Pickled Okra - 9

Oysters

Lightly Breaded and Deep-Fried Oysters topped with a House Made Bistro Sauce and Fresh Cut Green Onion - 15

Pork Belly

Slow Cooked and Deep-Fried Pork Belly covered with a Bacon Jam and Pickled Apples - 124

Starter

House-Made Soup – Ask your server – 8

Southern Wedge Salad – Iceberg Wedge, Bacon Crumbles, Red Onion, H&H Garlic Butter Croutons and topped with our Famous Pimento Cheese Dressing – 5/10

Caesar Salad – Romaine Lettuce, H&H Garlic Butter Croutons, Shaved Parmesan Cheese, Caesar Dressing – 5/10

Add to your Salad: Grilled Chicken-8 Sautéed Shrimp-10 Grilled Halloumi-10 Salmon-15

Entrée

Veggie Lentil Chili – 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- 26

Shrimp & Grits - Sautéed Jumbo Shrimp served over a bed of H&H Cheddar Grits and topped with an Herb & White Wine Infused Shrimp Stock that includes Red Peppers, Onions, Garlic, and Andouille Sausage- 34

Chicken- Flame Grilled Chicken Breast Skewers paired with H&H Cheddar Grits, Pan Roasted Corn, Pickled Red Onions, and Tomato Gastric with Fresh Cut Green Onions- 28

Ribeye* - Flame Grilled 10 oz Hand Carved Ribeye topped with a Red Wine Reduction and served with Honey-Chili Roasted Sweet Potatoes and Sautéed Spinach- 36

Filet Mignon* - Flame Grilled 8oz Filet topped with a Red Wine Reduction over Potato Puree with Roasted Mushrooms, Brussel Sprout Leaves and Fried Tobacco Onions- 45

Salmon – Pan Seared Salmon on a bed of Potato Puree and Sautéed Spinach topped with an Apple-Radish Salad then drizzled with a Maple Mustard Reduction- 32

Pork Tenderloin – Hand Sliced and Sautéed Pork Tenderloin Medallions paired with Jasmine Rice, Roasted Brussel Sprouts and Radishes topped with a House Made Korean Bulgogi Sauce- 30

The Hen & The Hog wants every guest to be delighted with our food and strives to accommodate all guests' requests when possible. Sometimes, however, menu changes are not possible. Please check with your server.

*Notice: Consuming raw or undercooked 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

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

WHITE

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

RED

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

Wine By The BOTTLE

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

domestic & craft beer

Bud Light	\$5
Miller Light	\$5
Michelob Ultra	\$5
Pabst Blue Ribbon	\$3
Blue Moon – Belgian White	\$5
Orange You A Hippie – Cider	\$6
DB Vienna Lager – Amber Lager	\$6
People's Porter – English-style Porter	\$6
Pilsner Urquell- Golden Lager	\$6
Jade IPA – IPA	\$7
VooDoo Ranger – Juicy Haze IPA	\$7

H&H Classic Cocktails

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

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

Liquor By The Shot

<u>Bourbon/ Whiskey</u>	
Weldon Mills Soldiers Cut	– \$17
Bulleit Rye	– \$10
Crown Royal	– \$10
Maker's Mark	– \$10
Weldon Mills Rockfish Whiskey	– \$8
Larceny	– \$8
<u>Scotch</u>	
Balvenie 12 Yr Caribbean Cask	– \$20
Macallan 12 Year	– \$20
Glenlivet 12 Year	– \$15

<u>Gin</u>	
Hendrick's	– \$10
Tanqueray	– \$8
Weldon Mills House Gin	– \$6
<u>Vodka</u>	
Grey Goose	– \$9
Weldon Mills Cinnamon Vodka	– \$6
Weldon Mills House Vodka	– \$6
<u>Rum</u>	
KDH Rum – Kill Devil Hills, NC	– \$8
Pecan Rum – Kill Devil Hills, NC	– \$8
Myer's Dark Rum	– \$6
Bacardi Superior	– \$5

<u>Liqueurs</u>	
Grand Marnier	– \$11
B&B Cognac	– \$10
Cointreau	– \$10
Frangelico	– \$10
Bailey's Irish Cream	– \$8
Kahlua	– \$7
Disaronno Amaretto	– \$7
St. Elder	– \$5

