



Lunch Menu

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

Make any Sandwich or Plate a Meal for \$6 Extra

Includes one side of your choice, tea or water and a chocolate chip cookie ([Additional Up-Charge for Sodas & Crème Brulé Cookie](#))

Soup, Salad & Starters

Add to your Salad: Chicken – 6 Shrimp – 9.5	
H&H Southern Wedge Salad	5/10
Iceberg Wedge, Bacon Crumbles, Red Onion, H&H Garlic Butter Croutons, H&H Pimento Cheese Dressing	
H&H Caesar Salad	5/10
Romain Lettuce, H&H Garlic Butter Croutons, Shaved Parmesan Cheese, H&H Caesar Dressing	
Soup of the Day	4/8
Fried Oysters	15
Eastern Extra Select Oysters Deep Fried and served with A House Made Bistro Sauce	
Fall Salad	7/14
Arugula, Savory Roasted Pears, Roasted Red Onion, Grilled Halloumi Cheese, Pumpkin Seeds, Balsamic Glaze	

Sandwiches

Hamburger*	15
Certified Angus Beef @ Burger Patty served with Lettuce and Tomato on a Toasted Brioche Bun	
Add to your Burger:	
Cheddar – 1.5 Swiss – 1.5 Pimento – 3	
Fried Egg* – 2 Applewood Bacon – 3 Onion – .25	
Open Face Chicken Parm	11
Breaded & Fried Chicken Breast topped with Marinara, Mozzarella & Parmesan Cheese on Garlic Texas Toast	
Pulled Pork	10
Hen & Hog Pulled Pork topped with Sweet Potato Slaw and served on a Toasted Brioche Bun	
Pork Tenderloin	12
Pan Roasted Pork Tenderloin with Caramelized Onion Mayo, Sliced Apple, Provolone Cheese, Arugula & Dijon Mustard on Toasted Focaccia Bread	
H&H Chicken Wrap	10
Grilled Chicken, Applewood Bacon, White Cheddar, Granny Smith Apples, Dried Cranberries and Cinnamon-Honey Mayo served on a Whole Wheat Tortilla	
Veggie Wrap	10
Romaine, Arugula, Cucumber, Tomato, Avocado, Red Onion, Grilled Halloumi Cheese, Hummus Spread, Olive Oil, Red Wine Vinegar	
Prime Rib Limited Quantities Available	15
Slow Cooked Prime Rib, Horseradish Mayo, Caramelized Onion on Toasted Sourdough Bread with House Made Au Jus	

Plates

Chicken Salad Plate	8
House Made Chicken Salad served over Lettuce & Tomato -Make it a Sandwich or Wrap for \$2 more.	
H&H Shrimp & Grits	15/20
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	
Veggie Lentil Chili	15
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	

Kids Menu

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

Sides

Outer Banks Sea Salt Kettle Chips	4
Raleigh, NC	
Mac N Cheese	4
House-Made Aged Cheddar Mac N Cheese topped with Butter Garlic Croutons and Applewood Bacon Crumbles	
Collards	4
H&H Vinegar Based Collards	
H&H Cheddar Grits	4
Lightly Seasoned Stone Ground Atkinson Grits with White Cheddar	
Seasoned French Fries	4
Lightly Seasoned with Salt & Pepper	
Soup of the Day	4
Ask your server about Rotating Flavors	

*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

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	\$4
Blue Moon – Belgian White	\$5
Orange You A Hippie – Cider	\$6
Torch Pilsner – Czech-style Pilsner	\$6
DB Vienna Lager – Amber Lager	\$6
People's Porter – English-style Porter	\$6
Jade IPA – IPA	\$7
Voodoo Ranger – Juicy Haze IPA	\$7