

# The Hen & The Hog

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## Center of the Table

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**Fried Pimento Cheese Fritters** – Three House-Made H&H Fried Pimento Cheese Fritters served on a bed of Red Pepper Jam and served with Candied Jalapenos and Pickled Okra – 6

**Southern Style Deviled Eggs** – Three House-Made Pimento Cheese Infused Deviled Eggs topped with Candied Bacon, Red Pepper Jam & Truffle Pearls – 6

**Shaved Teriyaki Beef** – Teriyaki Roast Beef served on a bed of Creamed Potatoes and topped with a Dressed Mixed Green Salad and Thai Chili Sauce – 9

**Fried Oysters**– Lightly Seasoned and Battered Oysters served with a Red Pepper Remoulade – 15

**Petite Crab Cakes** – Three Mini Pan Seared Crab Cakes served over a bed of Dressed Mixed Green Salad and topped with Aioli – 13

**Fried Green Tomatoes**– House Battered Green Tomatoes layered with our Signature Pimento Cheese served over a house made Tomato Relish-8

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## Starter

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**House-Made Soup** – Ask your server – 6

**H&H Southern Wedge Salad** – Iceberg Wedge, Bacon Crumbles, Red Onion, H&H Garlic Butter Croutons and topped with H&H Pimento Cheese Dressing – 5/8

**H&H Caesar Salad** – Romaine Lettuce, H&H Garlic Butter Croutons, Shaved Parmesan Cheese, H&H Parmesan Peppercorn Dressing – 5/8

**Add to your Salad:** Grilled Chicken – 8 Pan Seared Petite Crab Cakes – 10 Sautéed Shrimp – 9

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## Entrée

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**Butternut Squash Stack** – Locally Roasted Butternut Squash, Caramelized Onions and Granny Smith Apples topped with Mozzarella Cheese and served with Buttered Rice Pilaf and House Pickled Collards– 16

**Backwoods Surf & Turf** – Bacon Wrapped Venison Medallion Marinated & Grilled over Roasted Vegetables and Oven Baked Catfish Filet on a bed of Scalloped Potatoes and Wilted Spinach – 35

**Shrimp & Grits** – Seven 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 – 28

**Spring Chicken** – Oven Baked Spring Chicken served with Vegetable Mirepoix ad French Style Green Bean Cassolette– 21

**H&H Duet** – Pan Seared Scallops in a Butter Beurre Blanc paired with Sweet Glazed Pork Belly and served with H&H Cheddar Grits and Sauteed Spinach – 30

**Flame Grilled Ribeye** – Hand Carved 10oz Ribeye paired with Whipped Mashed Potatoes and Southern Style Collards, topped with a House-Made Steak Sauce – 28

**Filet Mignon\*** – 8oz Filet topped with Smoked Gouda and Crispy Fried Onions served with an Herbed Hassleback Potato and Roasted Broccoli topped with a Red Wine Reduction – 40

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**The Hen & The Hog wants every guest to be delighted with our food and strive to accommodate all guests' requests when possible.**

**Sometimes however, menu changes are not possible. Please check with your server.**

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\*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.