

# 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 Calamari** – Lightly Seasoned and Battered Calamari Rings served with a Thai Chili Sauce – 12

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

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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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**Italian Vegetable Pasta** – Pasta with Local Roasted Vegetables and Sautéed Red Onions tossed in a House-Made Sauce – 14

**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 – 23

**Chicken Cordon Bleu** – Grilled Chicken Breast, Black Forest Ham and Swiss Cheese rolled and sliced into logs, topped with a Brown Sugar Cream Sauce and served with a Savory Wilted Green and Mushroom Bread Pudding and a Three Bean Salad – 21

**Grilled Pork Tenderloin** – Grilled and Sliced Pork Tenderloin served with Sautéed Seasoned Street Corn and a Sautéed Local Vegetable Cassoulet topped with a Peach Compote – 22

**Smoked Salmon** – Sautéed and Smoked Salmon served with Buttered Rice Pilaf and Ricotta Topped Pea Salad – 20

**Ahi Tuna** – Sesame Seed Crusted Ahi Tuna served over a bed of Teriyaki Noodles with Rehydrated Cranberries and Sautéed Spinach, topped with a Thai Chili Sauce – 25

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

**Filet Mignon\*** – Eight Ounce Filet served over a bed of Whipped Mashed Potatoes and Ricotta Topped Pea Salad along with a Red Wine Reduction – 36

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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.