

The Hen & The Hog

Center of the Table

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 Pimento Cheese Infused Deviled Eggs topped with Candied Bacon, Red Pepper Jam & Strawberry Pearls – 6

Shaved Teriyaki Roast Beef – Teriyaki Roast Beef served on a bed of Creamed Potatoes and topped with a Dressed Mixed Green Salad and Thai Chili Sauce – 8

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

Mini Crab Cakes – Three Mini Pan Seared Crab Cakes served over a Dressed Mixed Green Salad and topped with a Lemon Aioli – 13

Starter

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 – 5/10

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

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

Entrée

Vegetarian Shepherd's Pie – Slow Cooked Lentils, Vegetable Medley, and an Herb Tomato Sauce, topped with Garlic Whipped Mashed Potatoes – 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 – 20

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 over a bed of Wild Rice Pilaf with Roasted Asparagus and topped with a Peach Compote – 22

Ahi Tuna – Sesame Seed Crusted Ahi Tuna served over a bed of Bucatini Noodle with Sautéed Spinach and topped with a Thai Chili Sauce – 25

Flame Grilled Ribeye* – Ten-ounce Ribeye paired with Garlic Whipped Mashed Potatoes and Southern Style Collards – 28

Filet Mignon* – Seven Ounce Filet served over a bed of Garlic Whipped Mashed Potatoes and Oven Roasted Asparagus, topped with a Red Wine Reduction – 36

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.

*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.