

HOG HOLLOW

WOOD-FIRED PIZZA

www.hoghollowpizza.com

Winter / Spring 2026

Wood-Fired Snacks

Cheese & Garlic Sticks **V** 7.5
 nine inch pizza crust with garlic parm sauce and mozz, served with red sauce (no additions please)

Brussels Sprouts **GF V** 9.8
 wood-fire roasted brussels sprouts tossed with parmesan and lemon vinaigrette

Wood-Fired Nachos **GF V** 9.8
 corn tortilla chips, pickled jalapeño, banana peppers, onion, and tomato served with sour cream and housemade salsa

Wings*** **GF** 3 - \$9.5 | 6 - \$15
 whole wing sections baked then charred in the wood oven, served with celery and ranch
 Choose: garlic-parmesan, Cajun dry rub, house Buffalo



Quick Apps

Chips + Salsa **GF VE** 5
 corn tortilla chips, served with housemade salsa

Garlic Knots **V** 9.3
 six hand rolled knots tossed with housemade garlic parmesan, served with red sauce

Brussels Sprouts **GF V** 9.8
 wood-fire roasted brussels sprouts tossed with parmesan and housemade lemon vinaigrette



Sandwiches

Includes choice of side

House Cheesesteak **S** 14.3
 thin sliced Philly steak, sautéed green peppers, mushrooms & onions, gooey mozz and holler sauce served on a hoagie roll

Wood-Fired Italian 14.6
 sliced pepperoni, genoa salami, capicola ham, turkey, provolone, onion, tomato, lettuce, pepperoncini, olive oil and red wine vinegar served in a wood-fired pocket

Falafel Pita **VE** 13.4
 housemade falafel medallions, lettuce, tomato, onion, cucumber and lemon vinaigrette served in a wood-fired pita

Grilled Chicken Pita 12.4
 sliced chicken, spring mix, tomato, onion and feta served in our wood-fired pita with a side of tzatziki

Greek Gyro 13.9
 seasoned lamb and beef strips, lettuce, tomato, onion, feta, pepperoncini and tzatziki served in a wood-fired pita

Seasonal Options

Check out our seasonal chalk board for additional weekly and monthly options

Side Options

Side Salad **GF VE**
Kettle Chips **GF VE**
Chips & Salsa **GF VE**
Wood-Fired Veggies **VE**

Salads

Greek **GF V** half 5.2 | full 9.3
 spring mix, tomato, cucumber, red onion, kalamata olives, feta, and pepperoncini with housemade balsamic dressing

Spring **GF V** half 4.7 | full 8.8
 spring mix, shaved parmesan and cucumber served with housemade lemon vinaigrette dressing

Turkey + Brussels **GF** 14.4
 spring mix, shaved parmesan, sliced turkey, wood-fired brussels, cucumber and housemade lemon vinaigrette dressing

Harvest Bowl **MP**
 local seasonal veggies with specialty offerings (see specials board for more details)

Add fresh pita to any salad: \$2

housemade dressings: ranch **S**, balsamic vinaigrette, lemon vinaigrette, garden sauce

additions: add sliced turkey, falafel medallions **VE**, tempeh crumbles **VE S**, or grilled chicken to any salad \$5.2



Dessert Options

S'mores Pizza **N** 7.8
 chocolate hazelnut spread, toasted marshmallows, vanilla glaze

Apple Pizza **V** 6.7
 housemade spiced apple sauce, vanilla glaze

Italian Gelato Cups 4
 rotating flavors

N -Contains Nuts **VE** -Vegan **GF** -Gluten Friendly* **V** -Vegetarian **S** -Soy



Menu Prices are for credit card sales.
 A 3% discount will apply for all cash transactions

321 West Main Street

@hoghollowwoodfiredpizza
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Specialty Pizzas

Choose 9-inch pizza or 14-inch pizza
GF* crust (available for an upcharge, 9-inch only)

- Cheese \$8 | \$13** red sauce, mozz **V**
- Pepperoni \$10 | \$14.8** red sauce, pepperoni, mozz
- The Herbalist \$10 | \$16** red sauce, fresh basil, sliced tomato, herbed olive oil, mozz **V**
- Carnivore \$13.1 | \$19.9** red sauce, pepperoni, sausage, ham, bacon, mozz
- Whole Hog \$12.1 | \$18.8** red sauce, pepperoni, bacon, red onion, bell pepper, jalapeño, mozz
- Hawaiian \$12.1 | \$18.1** red sauce, ham, red onion, pineapple, bacon, mozz
- Everything \$13.3 | \$19.9** red sauce, pepperoni, sausage, onion, bell pepper, mushroom, banana pepper, mozz
- Chicken Pesto \$12.1 | \$18.5** basil-pesto, tomato, mushroom, chicken, jalapeño, mozz
- Popper Pie \$12.1 | \$18.1** garlic-herbed ricotta, jalapeño, bacon, cheddar-jack cheese, mozz, blackberry-chipotle drizzle
- Veggie \$13.1 | \$19.9** garlic-herbed ricotta, spinach, mushroom, tomato, red onion, green pepper, balsamic glaze, mozz **V S**
- Pesto Artichoke \$11.1 | \$17.5** basil-pesto, tomato, artichoke, mushroom, mozz **V**
- Chicken Tikka Masala \$12.1 | \$18.8** housemade tikka masala sauce, diced chicken, mozz, raita, parsley
- Buffalo Ranch Chicken \$13.3 | \$19.4** house Buffalo sauce, chicken, onion, jalapeño, feta, mozz, ranch drizzle
- The Sweet + Savory \$12.1 | \$18.1** tomato, stracciatella, garlic, salami, arugula, blackberry-chipotle, hot honey

Specialty Vegan Pizzas : Made with housemade cashew cream vegan cheese **N VE**

- The Whole Garden \$13 | \$19.8** red sauce, spinach, mushroom, tomato, onion, bell pepper, vegan cashew cream, garden sauce
- The Herbie \$10.5 | \$16.5** red sauce, fresh herbs, sliced tomatoes, herbed olive oil, vegan cashew cream
- Green Machine \$12.1 | \$18.8** garden sauce, artichoke, spinach, garlic, vegan cashew cream, herbed olive oil
- Tempeh Pie \$12.1 | \$18.8** tikka masala sauce, crumbled tempeh sausage, vegan cashew cream, parsley **S**

Build Your Own Pizza

9-inch \$12.1

9-inch GF* \$14.2

14-inch \$17.5

Price includes one sauce, mozzarella, and three toppings.

Additional toppings: 9"-\$1 each, 14"-\$1.90 each

Pizza Bases/Sauces

red sauce **VE**, herbed olive oil **VE**,
herbed ricotta, basil-pesto, buffalo sauce,
garden sauce **VE N**, garlic parmesan

Proteins

chicken, ham, bacon, sausage
pepperoni, salami, tempeh **VE S**

Veggies, etc.

artichoke hearts,
banana pepper, garlic,
bell pepper, jalapeño,
kalamata olives,
mushrooms, tomato,
pineapple, arugula,
red onion, spinach

Herbs

fresh basil, dried parsley

Cheeses

mozzarella, feta,
cheddar-jack,
stracciatella,
cashew vegan cheese **VE N**

Extras

balsamic glaze **S**,
ranch **S**, tzatziki,
sour cream,
garden sauce **N**,
raita, hot honey,
blackberry-chipotle

*We cannot guarantee 100% gluten-free products or environment due to the flour in the air

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

***Wings cooked to a safe temp. Marrow may discolor the meat nearest to the bone.



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