



All Hog Island meats, cheeses, peppers, and condiments are of the highest quality. Highest quality equals a bit more on the costly side for us. We do our best to keep your price reasonable. A 9" Hog Island Hoagie is a meal in itself. Half a sandwich should fill you up, but they are so delicious, you will want to finish the whole thing.

HOAGIES \$12

The Hog Islander - Italian Hoagie

tavern ham, genoa salami, mortadella, capicola, provolone, hot cherry peppers, Mama Lil's sweet peppers, lettuce, tomato, onion, pickles, salt 'n pepper, mayo, oil/vinegar, oregano flake

No Hog Vegan Version: wild mushroom field roast, creamy original tofu cheese, vegan mayo

American Hero

tavern ham, genoa salami, garlic bologna, white american cheese, lettuce, tomato, onion, pickles, pepperoncini, mayo, salt 'n pepper, oil/vinegar

King Solomon

roast beef, pastrami, provolone, lettuce, tomato, onion, pepperoncini, pickles, salt 'n pepper, horseradish sauce, mayo, deli mustard, oil/vinegar

Chicago Dock

roast beef, pepper jack, lettuce, tomato, onion, giardiniera, pickles, pepperoncini, salt 'n pepper, mayo, deli mustard, oil/vinegar

Commodore

tavern ham, genoa salami, provolone, oven-roasted tomato/greek olive tapanade, giardiniera, lettuce, tomato, onion, pepperoncini, oil/vinegar, oregano flake

British Armada

oven-browned turkey, tavern ham, roast beef, white cheddar, lettuce, tomato, onion, pickles, pepperoncini, deli mustard, mayo, salt 'n pepper, oil/vinegar

Ship Builder

choice of turkey, buffalo chicken, roast beef or tavern ham,  choice of cheese, lettuce, tomato, onion, pepperoncini, pickles, deli mustard, mayo, salt 'n pepper, oil/vinegar

Skipjack

tuna salad,  choice of cheese, giardiniera, lettuce, onion, pepperoncini, pickles, oil/vinegar, paprika dust

Fireship

buffalo chicken, dill havarti, giardiniera, lettuce, tomato, onion, pickles, pepperoncini, bleu/ranch buffalo sauce, salt 'n pepper, oil/vinegar, paprika dust

Vashon Veggie

 choice of cheese, oven-roasted tomato/greek olive tapanade, lettuce, tomato, onion, cucumbers, red peppers, pepperoncini, salt 'n pepper, oil/vinegar, oregano flake

Peppers

Hot Cherry Peppers - hot ▪ Mama Lil's - sweet, bright
Pepperoncini - mild, tangy

Giardiniera (medley of pickled veggies) - mild, salty, crunchy

Cheeses

White American ▪ White Cheddar ▪ Dill Havarti
Provolone ▪ Pepperjack

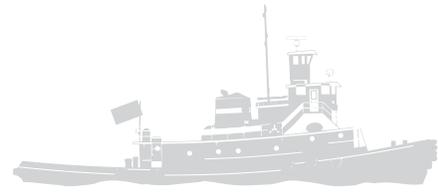
Herr's Chips \$1

Choose from a variety of Pennsylvanias's authentic chips

Soda Pop \$3

Kiss Grapfruit • O-So Grape • Jersey Cream • Nesbit's Peach

Large Kosher Deli Pickle \$1⁵⁰



Hog Island Hoagie was named to give honor to the birthplace of one of America's greatest sandwiches - The Hoagie. The hoagie was born in the historic Naval Shipyard of Hog Island, Pennsylvania circa 1917, as part of the World War I ship building effort. At that time Hog Island was the largest shipyard in the world with 50 slipways.

The 122 ships built here were known as "Hog Islanders". Hog Islanders were mostly cargo ships, and a few troop transport ships. The shipbuilding continued until 1921, after which the facility was rapidly demolished. None of the vessels were ready in time to participate in World War I, but many of them were involved in World War II.

The Philadelphia International Airport now sits on the land that was once Hog Island.

We at Hog Island Hoagie build one satisfying and authentic Philly style hoagie in honor of those hard working shipbuilders (and their families) who brought this classic sandwich to work with them.

206.453.3068

hogislandhoagie.com

Hours 11am - 4pm