

# HOGSHEAD

## KANSAS CITY DINNER

### soups/salads

|   |       |
|---|-------|
| LOCAL GREENS*   | \$10  |
| local butter lettuces, radish, heirloom cherry tomatoes, country ham, 6 min farm egg, roasted sweet onion vinaigrette ☒ |       |
| HOGSHEAD STEW   | \$6/9 |
| pork cheek, corn, smoked tomatoes, potatoes   |       |
| BEET SALAD  | \$10  |
| house-made buratta, pistachio granola, arugula ☒  |       |

### small plates

|   |      |
|---|------|
| PORK CHEEK FLATBREAD  | \$10 |
| hhkc bbq sauce, sweet corn, smoked cheddar, pickled shallot, sunflower shoots                       |      |
| POUTINE   | \$12 |
| smoked pork cheek, frites, cheese curd, tank 7 gravy  |      |
| MEDJOO DATES  | \$12 |
| chorizo stuffed, calabrian chile-tomato sauce, goat cheese ☒  |      |
| CHARCUTERIE BOARD*  | \$18 |
| pimento cheese spread, nashville hot chicken pate, country ham, deviled egg, pickled mustard seed ☒ |      |
| SHRIMP AND GRITS  | \$14 |
| anson mills grits, braised greens, bourbon gravy  |      |

### sides

|                                       |      |
|---------------------------------------|------|
| HOUSEMADE FRIES ☒                     | \$4  |
| HASHBROWN ☒                           | \$4  |
| BROCCOLINI ☒                          | \$6  |
| KC CANNING CO. HOPS PICKLES           | \$5  |
| BRAISED GREENS ☒                      | \$6  |
| BROADWAY BUTCHER<br>CHORIZO CORNBREAD | \$5  |
| BUTCHER'S CUT MAC N CHEESE            | \$15 |
| JALEPENO BACON CHEESY CORN ☒          | \$6  |

### cocktails

|   |      |
|---|------|
| HOGSFEATHER   | \$12 |
| tom's town HHKC antique gin, teabiotics double ginger kombucha, angostura                       |      |
| SUFFERING BASTARD   | \$13 |
| pillar 136 gin, sons of erin whisky, rothman and winter apricot, ginger kombucha                |      |
| RYE-P-A MANHATTAN   | \$12 |
| union horse rye, carpano antica, carpano dry, martin city hardway ipa, hops bitters             |      |
| CRANE PRESS   | \$11 |
| lifted vodka, crane seasonal sour, sprite, lime   |      |
| STONED BANANA   | \$13 |
| banana infused stonebreaker whisky, barrel-aged maple syrup, nitro cold brew, chocolate bitters |      |

### specialties

|  |      |
|--|------|
| CHEESEBURGER*  | \$14 |
| thick cut daily's bacon, farm egg, KCCCo. hops pickles, brioche bun, red onion ☒<br>- make it a double | \$17 |
| KC SMOKEHOUSE REUBEN   | \$15 |
| open-faced, smoked wagyu pastrami, hoganville family farms sauerkraut, 816 island dressing ☒           |      |

### large plates

|   |      |
|---|------|
| SKUNA BAY SALMON*   | \$28 |
| fried green tomatoes, field pea succotash, pickled cucumber ☒                             |      |
| EGGS BENEDICT*  | \$20 |
| broadway butcher chorizo cornbread, pork belly, roasted tomatillo hollandaise ☒           |      |
| JALAPENO RUBBED KC STRIP*   | \$49 |
| bourbon glazed brussels sprouts, hashbrown ☒  |      |
| BRAISED SHORT RIB*  | \$25 |
| ramp-fingerling potato salad, red wine jus, broccolini ☒                                  |      |
| HALF CHICKEN CONFIT   | \$22 |
| roasted seasonal squash, chicken jus ☒  |      |
| 14 DAY DRY AGED PORK CHOP*  | \$30 |
| snap peas, jowl bacon, bourbon chimichurri ☒  |      |
| SEARED HALIBUT*   | \$36 |
| anson mills farro, cauliflower, roasted pearl onions, local sweet corn                    |      |
| FILET MIGNON*   | \$34 |
| horseradish-fingerling potato mash, wild mushroom demi glace ☒<br>- add bleu cheese crust | \$4  |

### desserts

(☐ items may take 20 minutes to prepare)

|                             |      |
|-----------------------------|------|
| BACON S'MORE PIE            | \$10 |
| DOUGHNUT BREAD PUDDING ☐    | \$10 |
| FOIE GRAS "SNICKERS" BAR* ☒ | \$9  |
| JUDE'S RUM CAKE             | \$10 |
| BANANA PUDDING ☒            | \$9  |

4743 PENNSYLVANIA AVE. KCMO, 64112 | 816-321-2929

WWW.HOGSHEADKC.COM

   @HOGSHEADKC

#KEEPKLOCAL



\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

☒ ~ is inherently or can be prepared gluten free.