

HOGSHEAD

KANSAS CITY LUNCH

11:11AM - 3:03PM
Monday through Friday Only

appetizers

POUTINE smoked pork cheek, frites, cheese curd, tank 7 gravy - add farm egg	\$12
MEDJOOOL DATES chorizo stuffed, calabrian chile-tomato sauce, goat cheese ☒	\$12
HOGSHEAD STEW pork cheek, corn, smoked tomatoes, potatoes	\$6/9
CHARCUTERIE BOARD* pimento cheese spread, nashville hot chicken pate, country ham, deviled egg, pickled mustard seed ☒	\$18

entree salads

Add Chicken \$6, Salmon* \$8, Shrimp \$8, Hangar Steak* \$10

LOCAL GREENS* local butter lettuces, radish, heirloom cherry tomatoes, country ham, 6 min farm egg, roasted sweet onion vinaigrette ☒	\$10
BEET house-made buratta, pistachio granola, arugula ☒	\$10
THAI NOODLE rice vermicelli, arugula, carrot, cucumber, cilantro, peanut vinaigrette	\$9
KALE & ROASTED BRUSSELS SPROUTS honey crisp apples, peppadew peppers, toasted pecans, goat cheese, avocado vinaigrette ☒	\$10
ROMAINE heirloom cherry tomatoes, shaved red onion, croutons, buttermilk dressing ☒	\$8

sides

HOUSEMADE FRIES ☒	\$4
KC CANNING CO. HOPS PICKLES	\$5
BRAISED GREENS ☒	\$6
CHORIZO CORNBREAD	\$5
BROCCOLINI ☒	\$6
BUTCHER'S CUT MAC N CHEESE	\$15
SIDE SALAD ☒	\$5
JALAPENO BACON CHEESY CORN ☒	\$6

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

sandwiches & entrees

all sandwiches served with choice of fries or side salad

CHEESEBURGER* thick cut daily's bacon, farm egg, KC canning co. hops pickles, brioche bun ☒	\$16
KC SMOKEHOUSE REUBEN smoked wagyu pastrami, hoganville family farms sauerkraut, 816 island dressing ☒	\$16
B ³ LT pork belly, crispy bacon, bacon jam, romaine, pickled green tomato, scallion aioli ☒	\$16
FRIED CHICKEN SANDWICH pickle brined, jalepeno-pickle slaw	\$16
CUBANO burger's country ham, smoked pork butt, yellow mustard, pickles, jarslberg swiss	\$16
SKUNA BAY SALMON* fried green tomatoes, field pea succotash, pickled cucumber ☒	\$24
EGGS BENEDICT* broadway butcher chorizo cornbread, pork belly, roasted tomatillo hollandaise ☒	\$20

cocktails

GIN AND TONIC j. rieger & co gin, col. jessies small batch tonic, topo chico	\$12
JOHN DALY duffy's run vodka, iced tea, housemade lemonade	\$13
SANGRIA choice of red or white	\$10
STONED BANANA banana infused stonebreaker whisky, barrl-aged maple syrup, nitro cold brew, chocolate bitters	\$13
BLOODY MARY reyka vodka, house hops pickle bloody mary mix, bacon, chicharone, high life pony	\$9
HOGSFEATHER tom's town HHKC antique gin, teabiotics double ginger kombucha, angostura	\$12
SUFFERING BASTARD pillar 136 gin, sons of erin whisky, rothman and winter apricot, ginger kombucha	\$13
NITRO COLD BREW parisi tom's town barrel aged nitro cold brew, barrel aged maple syrup (non-alcoholic)	\$7

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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.