

HOGSHEAD

KANSAS CITY

BRUNCH

10:10AM - 3:03PM
Saturday and Sunday Only

starters

LOCAL GREENS*	\$10
local butter lettuces, radish, heirloom cherry tomatoes, country ham, 6 min farm egg, roasted sweet onion vinaigrette	
BEET	\$10
house-made buratta, pistachio granola, arugula	
POUTINE	\$12
smoked pork cheek, frites, cheese curd, tank 7 gravy	
MEDJOOOL DATES	\$12
chorizo stuffed, calabrian chile-tomato sauce, goat cheese	
CINNAMON BUNS	\$10
local honey, cinnamon, bourbon-peach preserves	
AVOCADO TOAST*	\$12
smoked salmon belly, f2m grains galore, marinated 6 minute farm egg	
SHRIMP AND GRITS	\$14
anson mill grits, daily's bacon, smoked cheddar, bourbon gravy	
CHARCUTERIE BOARD*	\$18
pimento cheese spread, nashville hot chicken pate, country ham, deviled egg, pickled mustard seed	

cocktails

BOTTOMLESS MIMOSAS	\$12
orange, grapefruit, cranberry, or peach bellini*	
*\$3 supplement	
STONED BANANA	\$13
banana infused stonebreaker whisky, barrel-aged maple syrup, nitro cold brew, chocolate bitters	
SANGRIA	\$10
choice of red or white	
BLOODY MARY	\$9
reyka vodka, house hops pickle bloody mary mix, bacon, chicharone, high life pony	
HOGSFEATHER	\$12
tom's town HHKC antique gin, teabiotics double ginger kombucha, angostura	
SUFFERING BASTARD	\$13
sipsmith gin, union horse rolling standard, rothman and winter apricot, ginger kombucha	
NITRO COLD BREW	\$7
parisi tom's town barrel aged nitro cold brew, barrel aged maple syrup (non-alcoholic)	

large plates

CHEESEBURGER* ■	\$16
thick cut daily's bacon, farm egg, KC canning co. hops pickles, brioche bun, fries	
*modifications politely declined	
BEYOND BURGER	\$14
veggie burger, udi's gluten free bun, fries	
KC SMOKEHOUSE REUBEN	\$16
smoked wagyu pastrami, hoganville family farms sauerkraut, 816 island dressing, fries	
CHICKEN & WAFFLES	\$18
pickle brined chicken breast, belgian waffle, spicy honey, whiskey butter, barrel aged maple syrup	
COCOA POPS FRENCH TOAST	\$15
brioche, cocoa pops, salt caramelized banana, peanut butter maple syrup, chocolate sauce	
HHKC STANDARD BREAKFAST*	\$14
hashbrown, two farm eggs any way, toast, thick cut bacon	
STEAK AND EGGS*	\$21
grilled hangar steak, anson mills grit cake, two farm eggs any way, barrel aged hot sauce	
OMELETTE*	\$14
spinach, roasted tomato, goat cheese, choice of side	
*add bacon \$2, egg whites only \$2	
EGGS BENEDICT*	\$20
broadway butcher chorizo cornbread, pork belly, roasted tomatillo hollandaise	
SWEET POTATO HASH*	\$14
baby kale, peppadew peppers, avocado, fried egg	
EGG WHITE SCRAMBLE*	\$16
grilled chicken breast, spinach, kale, roasted tomatoes, avocado, barrel aged hot sauce	
CORNED BEEF HASH*	\$15
house smoked pastrami, two farm eggs any way, hash browns, whole grain mustard cream	
CHICKEN BISCUIT	\$14
pickle brined chicken breast, buttermilk bisquit, jalapeno pepper jelly, choice of side	

sides

HOUSEMADE FRIES	\$4
KC CANNING CO. HOPS PICKLES	\$5
BRAISED GREENS	\$6
CHORIZO CORNBREAD	\$5
ANSON MILL GRITS	\$5
HASHBROWN	\$4
SIDE OF FRUIT	\$6
FARM EGG	\$2
WAFFLE w/WHISKEY BUTTER	\$6
BROCCOLINI	\$6
BUTTERMILK BISCUIT	\$4
add chorizo gravy \$2	

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

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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.