

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 CHORIZO CORNBREAD	\$5
BUTCHER'S CUT MAC N CHEESE	\$15
JALEPENO BACON CHEESY CORN ☒	\$6

specialties

CHEESEBURGER*	\$14
thick cut daily's bacon, farm egg, KCCCo. hops pickles, brioche bun, red onion ☒ - make it a double	\$17
*modifications politely declined	
BEYOND BURGER	\$14
veggie burger, udi's gluten free bun, fries ☒	
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 ☒ - 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

cocktails

HOGSFEATHER	\$12	SMOKED PINEAPPLE MARGARITA*	\$12
tom's town HHKC antique gin, teabiotics double ginger kombucha, angostura		mean mule agave spirit, smoked pineapple sour, chateau, egg white	
SUFFERING BASTARD	\$13	KOMBUCHA COCKTAIL	\$11
sipsmith gin, union horse rolling standard, rothman and winter apricot, ginger kombucha		loaded vodka, teabiotics watermelon-hibiscus kombucha, hellfire tincture	
CAZUELA	\$12	BRAMBLIN' MAN	\$12
tres generaciones reposado, hibiscus liquor, grapefruit juice, boulevard wheat		suntory toki, clear creek blackberry liquor, mint, lemon	
CUCUMBER-LYCHEE MARTINI	\$10	SANGRIA	\$10
effen cucumber vodka, lifted vodka, lychee		red or white	
STONED BANANA	\$13	GIN & TONIC	\$12
banana infused stonebreaker whisky, barrel-aged maple syrup, nitro cold brew, chocolate bitters		j. rieger & co. gin, col. jessies small batch tonic	
ROSEWATER MARTINI*	\$10	THE SUN ALSO RISES	\$11
builder's gin, rosewater simple, egg white		bacardi cuatro, patron mango, cinnamon simple, battavia arrack, falernum	

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#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.