

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
- ☒ MEDJOL DATES \$12
bacon wrapped, 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* \$19
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* \$22
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* \$16
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

desserts

- (☉ items may take 20 minutes to prepare)
- PECAN PIE \$9
 - DOUGHNUT BREAD PUDDING ☉ \$10
 - ☒ FOIE GRAS "SNICKERS" BAR* \$10
 - JUDE'S RUM CAKE \$10

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www.HOGSHEADKC.COM

   @HOGSHEADKC

#KEEPKLOCAL

Best Cheeseburger 2018



Best New Restaurant 2018

* 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.