

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

SMOKED WINGS	\$12
pecan smoked, alabama white, carolina gold	
POUTINE	\$12
smoked pork cheek, frites, cheese curd, tank 7 gravy	
⊗ MEDJOL DATES	\$12
bacon wrapped, chorizo stuffed, calabrian chile tomato sauce, goat cheese	
⊗ CHARCUTERIE BOARD*	\$19
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, brioche 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*	\$22
broadway butcher chorizo cornbread, pork belly, roasted tomatillo hollandaise	
⊗ JALAPENO RUBBED KC STRIP*	\$49
bone in, bourbon glazed brussels sprouts, hashbrown	
⊗ BRAISED SHORT RIB*	\$25
heirloom tomato-fingerling potato salad, red wine jus, broccolini	
⊗ HALF CHICKEN CONFIT	\$24
roasted seasonal squash, chicken jus	
⊗ 14 DAY DRY AGED PORK CHOP*	\$32
snap peas, jowl bacon, bourbon chimichurri	
SEARED HALIBUT*	\$36
anson mills farro, cauliflower, roasted pearl onions, local sweet corn	
⊗ FILET MIGNON*	\$36
horseradish-fingerling potato mash, wild mushroom demi glace	
- add bleu cheese crust	\$4

desserts

(⌚ items may take 20 minutes to prepare)

BOURBON PECAN PIE	\$9
DOUGHNUT BREAD PUDDING ⌚	\$10
⊗ FOIE GRAS "SNICKERS" BAR*	\$10
JUDE'S RUM CAKE	\$10

cocktails

HOGSFEATHER	\$12	SMOKED PINEAPPLE MARGARITA	\$14
tom's town HHKC antique gin, teabiotics double ginger kombucha, angostura		tres generaciones reposado, smoked pineapple sour, chateau	
SUFFERING BASTARD	\$13	KOMBUCHA COCKTAIL	\$11
sipsmith gin, union horse rolling standard, rothman and winter aprico t, ginger kombucha		loaded vodka, teabiotics watermelon kombucha, hellfire tincture	
CUCUMBER FIZZ	\$12	BRAMBLIN' MAN	\$12
effen cucumber vodka, elderflower, ginger, citrus		suntory toki, clear creek blackberry liquor, mint, lemon	
STONED BANANA	\$13	SANGRIA	\$10
banana infused stonebreaker whisky, barrel-aged maple syrup, nitro cold brew, chocolate bitters		red or white	

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WWW.HOGSHEADKC.COM

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#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.