

# HOGSHEAD

KANSAS CITY

## brunch

### starters

<b>hogshead stew</b> <sup>^</sup>	6
<i>pork cheek, smoked tomatoes, sweet corn</i>	
<b>she-crab soup</b>	7
<i>blue crab, sherry float</i>	
<b>salad lyonnaise</b> <sup>^*</sup>	10
<i>poached egg, frisee, lardon, sherry-shallot vin</i>	
<b>beet and buratta salad</b> <sup>^</sup>	10
<i>argula, swiss chard, pistachio granola, lemon &amp; evoo</i>	
<b>cinnamon buns</b>	8
<i>local honey, bourbon-peach preserves</i>	
<b>poutine</b>	12
<i>fries, butcher's cut pork, cheese curd, tank 7 gravy</i>	
<b>medjool dates</b> <sup>^</sup>	12
<i>chorizo stuffed, tomato sauce, goat cheese</i>	
<b>crab cake</b> <sup>^</sup>	16
<i>durkee ranch, pickled okra salad</i>	
<b>avocado toast</b> <sup>^</sup>	12
<i>smoked salmon, grains galore, avocado, 6 min egg</i>	
<b>charcuterie board</b> <sup>^</sup>	19
<i>hot chicken pate, pimento cheese, devilled egg, ham</i>	

### sides

<b>house cut fries</b> <sup>^</sup>	4
<b>hashbrowns</b> <sup>^</sup>	4
<b>broccolini</b> <sup>^</sup>	6
<b>braised greens</b> <sup>^</sup>	6
<b>kecco hops pickles</b>	5
<b>chorizo cornbread</b>	6
<b>jalepeno-bacon cheesy corn</b> <sup>^</sup>	6
<b>brussels sprouts</b> <sup>^</sup>	6
<b>buttermilk biscuit</b> <sup>^</sup>	4
<b>smoked cheddar grits</b> <sup>^</sup>	5
<b>side of fruit</b> <sup>^</sup>	6
<b>belgian waffle</b> <sup>^</sup>	6
<b>side salad</b> <sup>^</sup>	5
<b>butcher's cut mac n cheese</b>	7

### sandwiches

all sandwiches served with house cut fries

<b>cheeseburger</b> <sup>^*</sup>	16
<i>thick cut bacon, fried egg, pickles, onion, dijonnaise</i>	
<b>reuben</b> <sup>^</sup>	16
<i>open faced, 816 island dressing, local sauerkraut</i>	
<b>beyond burger</b> <sup>^</sup>	14
<i>veggie burger, avocado, romaine</i>	
<b>chicken biscuit</b>	15
<i>buttermilk fried chicken, jalapeno pepper jelly</i>	

### entrees

<b>chicken &amp; waffles</b>	18
<i>buttermilk fried chicken, belgian waffle, maple syrup</i>	
<b>cocoa pops french toast</b>	15
<i>brioche, caramelized banana, peanut butter maple</i>	
<b>eggs benedict</b> <sup>^*</sup>	20
<i>chorizo corn bread, pork belly, tomatillo hollandaise</i>	
<b>hhkc standard breakfast</b> <sup>^*</sup>	14
<i>hashbrown, two eggs anyway, thick cut bacon</i>	
<b>steak and eggs</b> <sup>^*</sup>	24
<i>anson mills grit cake, two eggs anyway, red wine jus</i>	
<b>sweet potato hash</b> <sup>^</sup>	14
<i>baby kale, peppadew peppers, avocado, fried eggs</i>	
<b>seared salmon</b> <sup>^*</sup>	24
<i>duck confit and local white bean cassoulet</i>	
<b>corned beef hash</b>	16
<i>house smoked pastrami, onion, two eggs anyway</i>	
<b>omelette of the day</b> <sup>^*</sup>	14
<i>choice of side</i>	
<b>egg white scramble</b> <sup>^*</sup>	16
<i>grilled chicken breast, spinach, roasted tomato, avocado</i>	
<b>crab cake benedict</b> <sup>^*</sup>	24
<i>buttermilk biscuit, country ham, poached eggs</i>	
<b>biscuits and gravy</b>	16
<i>buttermilk biscuit, chorizo gravy, choice of side</i>	
<b>shrimp and grits</b>	22
<i>anson mills cheddar grits, smoked pork gravy</i>	

### dessert

+ 20 minute cook time

<b>doughnut bread pudding</b> +	10
<i>maple-butter pecan ice cream, peach preserves</i>	
<b>jude's rum cake</b>	10
<i>miso caramel, whipped cream</i>	
<b>foie gras snickers bar</b> <sup>^</sup>	10
<i>port reduction, maldon salt</i>	
<b>bourbon pecan pie</b>	9
<i>a la mode \$2</i>	

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#KEEPKLOCAL

Best Cheeseburger 2018



Best New Restaurant 2018

<sup>^</sup> ~ is inherently or can be prepared gluten free.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.