

# HOGSHEAD

KANSAS CITY

## brunch

### starters

<b>hogshead stew</b>	6
<i>pork cheek, smoked tomatoes, sweet corn</i>	
<b>chopped salad<sup>^</sup></b>	9
<i>romaine, corn, tortilla strips, tomato, durkee ranch</i>	
<b>heirloom tomato toast<sup>^</sup></b>	9
<i>truffled mascarpone, arugula, crispy country ham</i>	
<b>local greens salad<sup>^</sup></b>	10
<i>local butter lettuce, country ham, tomato, sweet onion vin</i>	
<b>beet and buratta salad<sup>^</sup></b>	10
<i>arugula, 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<sup>^</sup></b>	12
<i>chorizo stuffed, tomato sauce, goat cheese</i>	
<b>avocado toast<sup>^</sup></b>	12
<i>smoked salmon, grains galore, avocado, 6 min egg</i>	
<b>charcuterie board<sup>^</sup></b>	19
<i>hot chicken pate, pimento cheese, devilled egg, ham</i>	

### sides

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

### sandwiches

all sandwiches served with french fries

<b>cheeseburger<sup>^*</sup></b>	16
<i>thick cut bacon, fried egg, pickles, onion, dijonnaise</i>	
<b>reuben<sup>^</sup></b>	16
<i>open faced, 816 island dressing, local sauerkraut</i>	
<b>beyond burger<sup>^</sup></b>	14
<i>veggie burger, avocado, romaine</i>	
<b>nashville hot 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>doughnut french toast</b>	14
<i>bourbon anglais, fresh berries, pecan brittle</i>	
<b>eggs benedict<sup>^*</sup></b>	20
<i>choice of:</i>	
<i>chorizo corn bread, pork belly</i>	
<i>biscuit, country ham, asparagus</i>	
<i>biscuit, smoked salmon, spinach</i>	
<b>hhke standard breakfast<sup>^*</sup></b>	14
<i>hashbrown, two eggs anyway, thick cut bacon</i>	
<b>steak and eggs<sup>^*</sup></b>	24
<i>potato croquette, two eggs anyway, grilled asparagus</i>	
<b>sweet potato hash<sup>^</sup></b>	14
<i>baby kale, peppadew peppers, avocado, fried eggs</i>	
<b>seared salmon<sup>^*</sup></b>	24
<i>fried green tomatoes, field pea succotash</i>	
<b>corned beef hash<sup>^</sup></b>	18
<i>house smoked pastrami, onion, two eggs anyway</i>	
<b>omelette<sup>^*</sup></b>	14
<i>country ham, spinach, swiss, choice of side</i>	
<b>breakfast burrito<sup>*</sup></b>	16
<i>chorizo, drunken beans, hashbrown, 2 eggs any way</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, ginger-grapefruit compote</i>	
<b>foie gras snickers bar<sup>^</sup></b>	10
<i>port reduction, macerated berries, maldon salt</i>	
<b>bourbon pecan pie</b>	9
<i>cinnamon-stout syrup, orange zested mascarpone</i>	
<b>meyer lemon bar</b>	9
<i>pistachio-rolled oat crust, blueberry coulis</i>	

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#KEEPKCLocal

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.