

# HOGSHEAD

KANSAS CITY

## supper

### starters

<b>hogshead stew</b>	7
<i>pork cheek, smoked tomatoes, sweet corn</i>	
<b>chopped salad</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>smoked chicken drums<sup>^</sup></b>	12
<i>alabama white, carolina gold</i>	
<b>poutine</b>	12
<i>fries, butcher's cut pork, cheese curd, tank 7 gravy</i>	
<b>medjool dates<sup>^</sup></b>	13
<i>chorizo stuffed, tomato sauce, goat cheese</i>	
<b>spinach and crab dip</b>	14
<i>biscuit crostinis</i>	
<b>charcuterie board<sup>^</sup></b>	19
<i>hot chicken pate, pimento cheese, deviled egg, shaved country ham, pickled mustard seed</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>crawfish fried rice</b>	8
<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>mashed potatoes<sup>^</sup></b>	5
<b>potato croquette</b>	5
<b>smoked cheddar grits<sup>^</sup></b>	6
<b>deviled eggs(4)</b>	6
<b>fried green tomatoes</b>	6
<b>side salad<sup>^</sup></b>	5
<b>butcher's cut mac n cheese</b>	8

## sandwiches

all sandwiches served with house cut 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</i>	
<b>nashville hot chicken sandwich</b>	16
<i>buttermilk fried chicken, pickle slaw</i>	

### entrees

<b>seared salmon<sup>^*</sup></b>	28
<i>fried green tomatoes, field pea succotash</i>	
<b>dry aged pork chop<sup>^*</sup></b>	34
<i>braised greens, apples, jowl bacon, maple</i>	
<b>eggs benedict<sup>^*</sup></b>	24
<i>chorizo corn bread, pork belly, tomatillo hollandaise</i>	
<b>jalapeno rubbed ribeye<sup>^*</sup></b>	44
<i>hashbrown, brussels sprouts, demi glace</i>	
<b>braised short rib<sup>^</sup></b>	28
<i>anson mills smoked cheddar grits, broccolini, demi glace</i>	
<b>brick chicken<sup>^</sup></b>	25
<i>roasted brussels sprouts, country ham, cider jus</i>	
<b>shrimp and grits</b>	28
<i>anson mills smoked cheddar grits, smoked pork gravy</i>	
<b>blackened mahi mahi<sup>*</sup></b>	28
<i>crawfish fried rice, kentuckyaki, beurre blanc</i>	
<b>filet mignon<sup>^*</sup></b>	39
<i>potato croquette, grilled asparagus, chimmichurri</i>	
<b>steelhead trout<sup>^</sup></b>	24
<i>smoked bacon, beluga lentils, haricot vert</i>	
<b>smoked chicken chopped salad<sup>^*</sup></b>	22
<i>romaine, corn, tortilla strips, tomato, durkee ranch</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>ginger-grapefruit compote</i>	
<b>foie gras snickers bar<sup>^</sup></b>	10
<i>macerated berries, malton salt</i>	
<b>bourbon pecan pie</b>	9
<i>cinnamon-stout syrup, orange zested mascarpone</i>	
<b>meyer lemon bar</b>	9
<i>rolled oat crust, blueberry coulis</i>	

buy the kitchen

a round of PBR

14

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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.