

# HOGSHEAD

KANSAS CITY

## lunch

### starters

<b>hogshead stew</b>	7
<i>pork cheek, smoked tomatoes, sweet corn</i>	
<b>romaine salad<sup>^</sup></b>	7
<i>romaine, tomatoes, red onion, croutons, buttermilk vin</i>	
<b>baby kale salad<sup>^</sup></b>	8
<i>roasted brussels, apples, peppadew, pepitas, avocado vin</i>	
<b>beet and buratta salad<sup>^</sup></b>	10
<i>arugula, swiss chard, pistachio granola, lemon-tahini vin</i>	
<b>poutine</b>	12
<i>fries, butcher's cut pork, cheese curd, tank 7 gravy</i>	
<b>smoked chicken drums<sup>^</sup></b>	12
<i>alabama white, carolina gold</i>	
<b>medjool dates<sup>^</sup></b>	13
<i>chorizo stuffed, tomato sauce, goat cheese</i>	
<b>charcuterie board<sup>^</sup></b>	19
<i>hot chicken pate, pimento cheese, deviled egg, ham</i>	



### sides

<b>french fries</b>	4
<b>side salad<sup>^</sup></b>	5
<b>broccolini<sup>^</sup></b>	6
<b>chorizo cornbread</b>	6
<b>brussels sprouts<sup>^</sup></b>	6
<b>grilled asparagus<sup>^</sup></b>	6
<b>butcher's cut mac n cheese</b>	8

### dessert

+ 20 minute cook time

<b>doughnut bread pudding +</b>	11
<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>	11
<i>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>rolled oat crust, blueberry coulis</i>	

## sandwiches

all sandwiches served with french fries or side salad

<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, swiss</i>	
<b>beyond burger<sup>^</sup></b>	14
<i>veggie burger, avocado, romaine</i>	
<b>nashville hot chicken sandwich</b>	16
<i>buttermilk fried chicken, pickle slaw</i>	
<b>cubano</b>	17
<i>pulled pork, mojo, country ham, pickles, jarlsberg swiss</i>	
<b>blt<sup>^</sup></b>	16
<i>pork belly, bacon jam, bacon, pickled green tomato</i>	
<b>turkey club<sup>^</sup></b>	15
<i>roasted turkey, thick bacon, swiss, sourdough, pesto aioli</i>	
<b>smoked french dip</b>	19
<i>caramelized onion, roasted shishito, creamy horseradish</i>	

### entrees

<b>seared salmon<sup>^*</sup></b>	24
<i>fried green tomatoes, field pea succotash</i>	
<b>eggs benedict<sup>^*</sup></b>	20
<i>chorizo corn bread, pork belly, tomatillo hollandaise</i>	
<b>blackened mahi mahi<sup>*</sup></b>	27
<i>crawfish fried rice, kentuckyaki, beurre blanc</i>	
<b>filet mignon<sup>^*</sup></b>	32
<i>potato croquette, grilled asparagus, chimmichurri</i>	
<b>brick chicken<sup>^</sup></b>	22
<i>roasted brussels sprouts, country ham, cider jus</i>	

### entree salads

<b>smoked chicken chopped salad<sup>^</sup></b>	16
<i>romaine, corn, tortilla strips, tomato, avocado, durkee ranch</i>	
<b>hanger steak salad<sup>^*</sup></b>	18
<i>arugula, goat cheese, roasted beets, pistachio granola, lemon-tahini vin</i>	
<b>shrimp salad<sup>^</sup></b>	19
<i>local butter lettuce, country ham, tomato, radish, sweet onion vin</i>	
<b>salmon salad<sup>^*</sup></b>	17
<i>kale, brussels sprouts, honey crisp apples, peppadew peppers, spiced pepitas, goat cheese, avocado vin</i>	
<b>chicken caesar salad<sup>^</sup></b>	14
<i>little gem lettuce, heirloom cherry tomato, red onion, sourdough croutons, buttermilk dressing</i>	

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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.