

# HOGSHEAD

KANSAS CITY

## supper

### starters

|   |    |
|---|----|
| <b>hogshead stew</b><br><i>pork cheek, smoked tomatoes, sweet corn</i>  | 7  |
| <b>chopped salad</b> <sup>^</sup><br><i>romaine, corn, tortilla strips, tomato, durkee ranch</i>  | 9  |
| <b>heirloom tomato toast</b> <sup>^</sup><br><i>truffled mascarpone, arugula, crispy country ham</i>                                    | 9  |
| <b>local greens salad</b> <sup>^</sup><br><i>local butter lettuce, country ham, tomato, sweet onion vin</i>                             | 10 |
| <b>beet and buratta salad</b> <sup>^</sup><br><i>arugula, swiss chard, pistachio granola, lemon-tahini vin</i>                          | 10 |
| <b>smoked chicken drums</b> <sup>^</sup><br><i>alabama white, carolina gold</i>   | 12 |
| <b>poutine</b><br><i>fries, butcher's cut pork, cheese curd, tank 7 gravy</i>   | 12 |
| <b>medjool dates</b> <sup>^</sup><br><i>chorizo stuffed, tomato sauce, goat cheese</i>  | 13 |
| <b>crab dip</b> <sup>^</sup><br><i>greens, biscuit crostinis</i>  | 14 |
| <b>charcuterie board</b> <sup>^</sup><br><i>hot chicken pate, pimento cheese, deviled egg, shaved country ham, pickled mustard seed</i> | 19 |

### sides

|  |   |
|--|---|
| <b>french fries</b>                            | 4 |
| <b>hashbrowns</b> <sup>^</sup>                 | 4 |
| <b>broccolini</b> <sup>^</sup>                 | 6 |
| <b>braised greens</b> <sup>^</sup>             | 6 |
| <b>crawfish fried rice</b>                     | 8 |
| <b>grilled asparagus</b> <sup>^</sup>          | 6 |
| <b>chorizo cornbread</b>                       | 6 |
| <b>jalapeno-bacon cheesy corn</b> <sup>^</sup> | 6 |
| <b>brussels sprouts</b> <sup>^</sup>           | 6 |
| <b>potato croquette</b>                        | 5 |
| <b>smoked cheddar grits</b> <sup>^</sup>       | 6 |
| <b>deviled eggs(4)</b>                         | 6 |
| <b>fried green tomatoes</b>                    | 6 |
| <b>side salad</b> <sup>^</sup>                 | 5 |
| <b>butcher's cut mac n cheese</b>              | 8 |

## sandwiches

all sandwiches served with french fries

|  |    |
|--|----|
| <b>cheeseburger</b> <sup>^*</sup><br><i>thick cut bacon, fried egg, pickles, onion, dijonnaise</i> | 16 |
| <b>reuben</b> <sup>^</sup><br><i>open faced, 816 island dressing, local sauerkraut, swiss</i>      | 16 |
| <b>beyond burger</b> <sup>^</sup><br><i>veggie burger, avocado, romaine</i>                        | 14 |
| <b>nashville hot chicken sandwich</b><br><i>buttermilk fried chicken, pickle slaw</i>              | 16 |

### entrees

|   |    |
|---|----|
| <b>seared salmon</b> <sup>^*</sup><br><i>fried green tomatoes, field pea succotash</i>                          | 28 |
| <b>dry aged pork chop</b> <sup>^*</sup><br><i>braised greens, apples, jowl bacon, maple</i>                     | 34 |
| <b>eggs benedict</b> <sup>^*</sup><br><i>chorizo cornbread, pork belly, tomatillo hollandaise</i>               | 24 |
| <b>jalapeno rubbed ribeye</b> <sup>^*</sup><br><i>hashbrown, brussels sprouts, demi glace</i>                   | 44 |
| <b>braised short rib</b> <sup>^</sup><br><i>anson mills smoked cheddar grits, broccolini, demi glace</i>        | 28 |
| <b>brick chicken</b> <sup>^</sup><br><i>roasted brussels sprouts, country ham, cider jus</i>                    | 25 |
| <b>shrimp and grits</b><br><i>anson mills smoked cheddar grits, smoked pork gravy</i>                           | 28 |
| <b>blackened mahi mahi</b> <sup>*</sup><br><i>crawfish fried rice, kentuckyaki, beurre blanc</i>                | 32 |
| <b>filet mignon</b> <sup>^*</sup><br><i>potato croquette, grilled asparagus, chimmichurri</i>                   | 39 |
| <b>steelhead trout</b> <sup>^*</sup><br><i>smoked bacon, local lentils, corn, greens</i>                        | 24 |
| <b>smoked chicken chopped salad</b> <sup>^</sup><br><i>romaine, corn, tortilla strips, tomato, durkee ranch</i> | 22 |

### dessert

+ 20 minute cook time

|   |    |
|---|----|
| <b>doughnut bread pudding</b> +<br><i>maple-butter pecan ice cream, peach preserves</i> | 11 |
| <b>jude's rum cake</b><br><i>ginger-grapefruit compote</i>                              | 10 |
| <b>foie gras snickers bar</b> <sup>^</sup><br><i>macerated berries, maldon salt</i>     | 11 |
| <b>bourbon pecan pie</b><br><i>cinnamon-stout syrup, orange zested mascarpone</i>       | 9  |
| <b>meyer lemon bar</b><br><i>rolled oat crust, blueberry coulis</i>                     | 9  |

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.