

STARTERS

HG CHIPS & QUESO **N** // 13

spicy vegan cashew queso, avocado, green onion

COCHINITA NACHOS // 17

mexican pulled pork, jack cheese, salsa, avocado, cilantro, green onion

AVOCADO HUMMUS // 14

extra virgin olive oil, corn pepper relish, cilantro, served with taro chips

SALMON POKE TACOS* // 13

salmon, jicama tortilla, sushi rice, chile mayo, carrots, green onion, cilantro

CRANBERRY PECAN MUFFINS // 12.5

warm GF muffins served with housemade strawberry jam

AVOCADO TOAST // 9

avocado toast, power seed blend, korean chile flakes, olive oil, maldon sea salt

EGG WHITE BITES // 13

mushroom, peppers, spinach, pecorino, chives

SWEET AND SPICY PORK // 15.5

glazed pork belly, chives

SALADS

ALL-NATURAL CHICKEN +7 // SUSTAINABLE SALMON* +10 // GRASS-FED MONGOLIAN BEEF TENDERLOIN* +12
CAGE-FREE EGG* +2.5 // UNCURED PORK BELLY +3

AHI TUNA POKE* // 22

avocado, cucumber, green onion, sushi rice, kale, crispy brown rice, chile mayo, sesame vinaigrette

SPINACH SALAD* **N** // 13

candied pecans, pears, feta, currants, lemon basil dressing

GRILLED CHICKEN CHOPPED* // 19

kale, pork belly, pecorino romano, soft boiled egg, tomato, pickled peppers, crispy shallots, HG ranch

HG KALE CAESAR* // 12

warm garlic-chickpea croutons, pecorino romano, HG caesar

HG STAPLES

BISON CHILLI // CUP 7 • BOWL 13
three bean, cheddar, green onion

AHI TUNA POKE* // 22

avocado, cucumber, green onion, sushi rice, kale, crispy brown rice, chile mayo, sesame vinaigrette

MEAT & BREAD // SERVED WITH FRENCH FRIES

THE BACKYARD BURGER* // 16.5

all-natural beef, white cheddar, creamy mustard, sweet onions, dill pickles, lettuce, tomato
sub quinoa patty +2

BISON BURGER* // 19.5

ground buffalo, white cheddar, caramelized onions, garlic aioli

VEGGIE CLUB* // 15.5

smashed avocado, cucumber, pickled red onion, tomato, bibb lettuce, feta, chimichurri aioli, grilled sourdough

HONEY-MUSTARD CHICKEN* // 15.5

choice of all-natural crispy or grilled, honey mustard slaw, HG dill pickles

BRUNCH CLASSICS

PRO-GRIDDLE // 16

maple protein pancake, egg, cheddar cheese, sausage, served with hash brown sticks

VEGGIE HASH // 13

hashbrown sticks, arugula, peppers, onions, two eggs, charred tomato hollandaise
add sausage or bacon +3

PROTEIN PANCAKES // 15

served with maple blueberry sausage links, sliced strawberries

EGGS ON TOAST **N** // 14

wheat sourdough, egg white, cheddar, tomato, avocado, chives, arugula salad with golden balsamic vinaigrette, blueberries, almonds

MONGOLIAN STEAK & EGGS* // 25.5

mongolian beef tenderloin, two sunny side eggs, sweet potato hash, fresh tomatoes with olive oil, sea salt

HG BREAKFAST PLATE* // 16

protein pancakes, hash brown sticks, two eggs any style, choice of bacon or sausage

BACON BREAKFAST ON A BUN* // 14.5

bacon, egg, cheddar cheese, garlic aioli, tomato, arugula, hash brown sticks

SAUSAGE BREAKFAST TACOS* // 13.5

breakfast sausage, eggs, jack cheese, cilantro, flour tortillas, salsa, hash brown sticks
corn tortillas available

HUEVOS RANCHEROS // 14.5

corn tostadas, chile-braised black beans, salsa, two sunny side eggs, sweet potato hash, avocado, pickled red onion, cilantro

BACON FRITTATA // 15

bacon, arugula, tomato, cheddar, chives, served with hash brown sticks



HG SIGNATURE BOWLS

choose a SIGNATURE BOWL, then select a HUNTED protein

THE FRIED "RICE"*
cauliflower fried
rice, broccoli,
carrots, green
onions, tamari,
sesame, brussels
sprouts, sunny egg

THE YELLOW CURRY
sweet potato,
broccoli, kale,
tomato, cucumber-
herb relish, green
onion, red chiles

THE STIR FRY
broccoli, mushrooms,
cabbage, red bell
pepper, carrots,
red onion, tamari,
sesame, green onion

THE STACK*
sweet potato
hash, bibb
lettuce, tomato,
avocado, over-
easy egg

CREATE YOUR OWN

choose a HUNTED protein, then select two GATHERED BASES

1 HUNTED

SEASONAL

CHEDDAR JALAPEÑO SAUSAGE // 17
all-natural itasca, tx wagyu,
grilled

TURKEY BREAST // 19
louisville, ohio, 3-hour brine,
all-natural, house roasted

BISON MEATBALLS // 19
dakota pure ground, all meat,
no bread

ORIGINALS

GRILLED CHICKEN BREAST // 17
antibiotic-free, 24-hour marinated

BURGER // 18
all-natural grass-fed ground beef patty

BBQ CHICKEN THIGHS // 18
24-hour marinated, tossed in dry rub, and grilled

MEXICAN PULLED PORK // 16
all-natural cochinita pibil, 24-hour marinated

GRILLED SALMON // 23
sustainable verlasso

QUINOA "MEATBALLS" ^N // 15
housemade with quinoa, chickpeas, and spices

PREMIUM

ROASTED HALF CHICKEN // 25
all-natural, antibiotic-free,
nixon tx, 24-hour marinated

MONGOLIAN BEEF TENDERLOIN // 24
sauteed australian grass-fed
tenderloin

BRAISED BEEF // 21
1855 all-natural black
angus, 6-hour slow roasted

2 GATHERED

BRUSSELS SPROUTS
local tx honey garlic dressing, green onions,
korean chili flakes

SWEET POTATO HASH
sauteed onions, bell peppers, green onions, lemon,
parsley

BLACK BEANS
3-hour slow braised in an ancho and guajillo pepper
blend

CILANTRO LIME BROWN RICE
steamed with fresh ginger, lime juice,
and cilantro

ROASTED BROCCOLI
char-roasted, lemon-garlic dressing, pecorino
romano

HONEY-MUSTARD SLAW* ^N
local organic raw honey, mustard, cranberries,
smoked almonds

MUSHROOM-QUINOA PILAF
tri-color quinoa, mushrooms, lemon, garlic, green
onions

MASHED POTATOES*
dairy-free, hand-mashed yukon gold potatoes, oat
milk, garlic

GREEN BEANS
coconut chimichurri butter, garlic

MEXICAN STREET CORN*
spicy chile mayo, cotija, cilantro

3 SAUCES

chimichurri aioli* HG ranch* garlic aioli*
white bbq aioli* HG salsa chile mayo*

4 EXTRAS

crispy pork belly +3 vegan queso +2.5 avocado +2
grilled jalapeños +2 egg your way +2.5 avo hummus +2