

STANDARD SERVICE *Brunch*

TOASTS

French Toast Sticks • \$14 ^N
breaded with oats and pecans served with butterscotch sauce

Pimento Cheese Toast • \$10
house pimento cheese & chives on sourdough

Burrata Toast • \$13 ^N
creamy burrata topped with avocado, mandarin oranges pickled beets and pistachio on toasted sourdough

BRUNCH

Nashville Hot Chicken & Biscuits • \$19
crispy chicken breast, nashville hot sauce, butter biscuits, sausage gravy & two sunny side eggs

Huevos Rancheros • \$14
tx chorizo, rancho beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado & sour cream

Steak & Eggs • \$28
8oz black angus ny strip, two sunny side eggs, herb roasted potatoes & multi - grain toast

Breakfast Skillet • \$16
choice of chicken or steak +\$2
two eggs any style, sautéed onions & peppers, provolone cheese, roasted redskin potatoes, poblano cream sauce, pico de gallo & valentina crema

Classic Waffles • \$12 ^N
two buttermilk - pecan waffles, salted butter & vermont maple syrup

Banana - Butter Pecan Waffles • \$14 ^N
two buttermilk - pecan waffles, brûléed bananas, candied pecans, salted butter & bananas foster sauce

Berries & Cream Waffles • \$14 ^N
two buttermilk - pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

Chicken & Waffles • \$23 ^N
crispy half chicken with maple butter & thyme glaze, pecan waffles, sunny side egg, salted butter & vermont maple syrup

Classic Breakfast

served with choice of herb roasted potatoes, white cheddar - stone ground grits or fresh fruit + 2

Veggie Omelet • \$14
roasted mushrooms, tomatoes, spinach, goat cheese & multi - grain toast

Bacon Omelet • \$14
crispy bacon, caramelized onion, american cheese & multi - grain toast

Breakfast Tacos • \$14
bacon, egg, american cheese, tots, sour cream, cilantro & pico on la norteña flour tortillas

The Standard Breakfast • \$13
two eggs any style & multi- grain toast with choice of bacon or maple - blueberry sausage

LUNCH/DINNER

all items may be prepared
gluten & dairy free

APPETIZERS

TUNA TOSTADAS // 17

ahi tuna, jalapeño – cilantro pesto, lime, smashed avocado, shaved radish & fresno chiles on crispy corn tostada

CHARRED PORK SKEWERS **N** // 14

lemongrass marinated pork, lettuce wraps, green papaya salad, cashew crema, thai basil, cilantro, mint & lime

BISON CHILI FRITO PIE // 13

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

BEET TARTARE // 14

roasted beets, charred herb salsa, capers, avocado, white miso, whole wheat sourdough

SNACKS

CHIPS & SALSA // 4

warm roasted red salsa

CHIPS & GUACAMOLE // 6

avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES // 7

snap peas, baby cucumber, rainbow carrots & tomato

COCHINITA NACHOS // 16

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

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

spicy vegan queso topped with avocado & green onion // CONTAINS NUTS

SALADS

add: grilled TX chicken breast +6 // grilled TX gulf shrimp +8 // grilled scottish salmon +12 // grilled hanger steak +12
egg +2.5* // uncured bacon +3

SHAVED BRUSSELS SALAD **N** // 12

brussels, kale, smoked almonds & dried cherries in sabine creek TX honey-mustard vinaigrette // CONTAINS NUTS

HG KALE CAESAR * // 12

kale, warm garlic-chickpea croutons & pecorino romano in HG caesar dressing

HG RANCH WEDGE * // 13

baby iceberg, HG ranch, everything bagel seasoning, avocado, tomato, green onion, fresh dill

AHI TUNA POKE * // 22

avocado, cucumber, green onion, sushi rice, sesame-kale, spicy chile mayo & crispy rice

GRILLED CHICKEN CHOPPED * // 19

crispy uncured-cherry smoked pork belly, pecorino romano, egg, tomato, pickled sweet peppers, shredded carrots & crispy shallots in HG ranch

SOUP

BISON CHILI

CUP 7 | BOWL 13

our award winning chili made with spicy chiles, ground bison, black, pinto & kidney beans, topped with cheddar & green onion

MEAT & BREAD

served with your choice of fries or shaved brussels salad **N**, fresh fruit +2, kale caesar +1, cup bison chili +2
add: egg +2.5* // uncured bacon +2.5 // substitute gluten-free bun +3 // avocado +2

THE BACKYARD BURGER * // 15

all-natural kansas city kobe beef, yellow cheddar, creamy mustard, shaved sweet onions, dill pickles, shredded lettuce & tomato

QUINOA BURGER **N** // 14

housemade quinoa burger, smoky carrot hummus, smashed avocado, kalamata tapenade, arugula & tomato

COCHINITA PIBIL TACOS * // 14

mexican pulled pork, bbq sauce, smoked corn slaw & dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY - MUSTARD CHICKEN // 16

sabine creek TX honey mustard, brussels slaw & dill pickles

CRISPY RANCH CHICKEN // 16

sharp white cheddar, HG ranch, shredded lettuce & tomato

BUNLESS BURGER + CAESAR WEDGE* // 21 **W**

kansas city kobe beef burger topped with chimichurri “butter” griddled onions, uncured bacon & a sunny side egg, served with romaine wedge salad with grilled avocado, tomato, HG caesar & green onion



BOWLS

choose a HUNTED protein, then choose a GATHERED signature base or build your own bowl

HUNTED

meatless // 13

the impossible burger **W** // 15

grilled TX chicken breast **W** // 16

grilled scottish salmon* **W** // 23

grilled TX gulf shrimp **W** // 19

KC kobe beef burger* **W** // 15

mexican pulled pork // 15

grilled hanger steak* // 24

quinoa "meatballs" **N** // 15

GATHERED

THE YELLOW CURRY

sweet potato, cauliflower, baby kale & grape tomatoes in yellow coconut curry broth topped with cucumber-cilantro-mint relish, green onion & sliced red chiles

THE TEX MEX

quinoa, black beans, salsa, sautéed red bell pepper & onion, avocado, pineapple pico & tortilla chips

THE STIR FRY

broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion sautéed in tamari & sesame, topped with toasted sesame seeds

THE STACK * **W**

TX bibb lettuce, tomato, sweet potato hash, avocado & an over-easy egg

THE FRIED "RICE" *

cauliflower fried rice with broccoli, shredded carrots, edamame & green onions sautéed in tamari & sesame with honey-garlic brussels sprouts & a sunny side egg

BUILD YOUR OWN

CHOOSE 2 BASES

pistachio - dill snap peas **N**

cauliflower mash **W**

summer street corn

honey - garlic brussels sprouts

sweet potato hash **W**

grilled avocado

chile - garlic broccoli **W**

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

spicy chile mayo *

HG ranch *

salsa **W**

garlic aioli * **W**

chimichurri **W**

smashed avocado **W**

valentina aioli * **W**

SWEETS

PLANT BASED GELATO

mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free, **N** some flavors may contain nuts