

## BRUNCH

Saturday & Sunday  
10:00am - 3:00pm

### APPETIZERS

#### TUNA TOSTADAS // 17

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

#### 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

#### AVOCADO TOAST // 10

whole wheat bread, fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds

#### SMOKY CARROT HUMMUS **N** • 14

topped with extra virgin olive oil, smoked almonds & cilantro, served with fresh veggies

#### CHARRED CHICKEN THIGHS // 14

white bbq aioli, smoked corn slaw

#### SALMON POKE TACOS \* // 13

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

#### HG CRANBERRY - PECAN MUFFINS **N** // 12

warm GF muffins served with housemade strawberry jam // CONTAINS NUTS

### SALADS

add: grilled chicken breast +6 // grilled salmon +12 // grilled steak +12  
egg +2.5\* // uncured bacon +3

#### HG KALE CAESAR \* // 12

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

#### GRILLED CHICKEN CHOPPED \* // 19

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

#### SHAVED BRUSSELS SALAD • 12

brussels, kale, smoked almonds & dried cherries, honey-mustard vinaigrette

#### AHI TUNA POKE \* // 22

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

### SOUPS

#### BISON CHILI

CUP 7 | BOWL 13

three bean bison chili, topped with cheddar & green onion

#### CURRIED SWEET POTATO SOUP

CUP 6 | BOWL 10

topped with fried brussels sprouts, peptitas & pomegranate seeds

### 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 // CONTAINS NUTS

#### CRISPY RANCH CHICKEN // 16

sharp white cheddar, HG ranch, shredded lettuce & tomato

#### CRISPY HONEY - MUSTARD CHICKEN // 16

crispy chicken breast, brussels & kale slaw, honey mustard & dill pickles

#### COCHINITA PIBIL TACOS \* // 14

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

corn tortillas available upon request

## BRUNCH

Saturday & Sunday  
10:00am - 3:00pm

### BREAKFAST

#### HG BREAKFAST PLATE \* // 13

two scrambled eggs, sweet potato hash, green salad & multi-grain toast with housemade strawberry jam & choice of uncured bacon or heritage pork breakfast sausage patties

#### CHICKEN FRIED CHICKEN \* // 15

sweet potato hash, two over easy eggs, mushroom gravy & green salad

#### HUEVOS RANCHEROS \* // 13

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

#### HG STEAK & EGGS \* // 18

grilled hanger steak, two sunny side eggs, sweet potato hash, green salad & thick sliced tomatoes with olive oil & sea salt

#### BACON BREAKFAST ON A BUN \* // 14

bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

#### SAUSAGE BREAKFAST TACOS \* // 13

heritage pork breakfast sausage, scrambled eggs, pepper jack & cilantro on flour tortillas, salsa on the side

served with sweet potato hash or fresh fruit +1 corn tortillas available upon request

### SIDES

Heritage Pork Breakfast Sausage // 5    Two Eggs\* // 5

Uncured Bacon // 4    Sweet Potato Hash // 8

### BOWLS

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

### HUNTED

meatless // 13

quinoa "meatballs" <sup>N</sup> // 15

grilled TX chicken breast // 17

grilled scottish salmon\* // 23

grilled TX gulf shrimp // 19

KC kobe beef burger\* // 15

mexican pulled pork // 15

grilled hanger steak\* // 24

charred chicken thighs // 18

### GATHERED

#### THE YELLOW CURRY

sweet potato, broccoli, 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, red bell pepper, carrots & red onion sautéed in tamari & sesame, topped with toasted sesame seeds

#### THE STACK \*

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

#### THE FRIED "RICE" \*

cauliflower fried rice with broccoli, shredded carrots & 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 <sup>N</sup>

summer street corn

honey - garlic brussels sprouts

sweet potato hash

grilled avocado

chile - garlic broccoli

chile - braised black beans

brown rice

quinoa

#### CHOOSE 1 EXTRA

spicy chile mayo \*

HG ranch \*

salsa

garlic aioli \*

chimichurri aioli \*

smashed avocado

valentina aioli \*

white bbq aioli \*