

NUTRIMENT

(noun) // something that nourishes or promotes growth, provides energy, and maintains life

STARTERS

HG CHIPS & QUESO // 14 **N**

spicy vegan cashew queso, avocado, green onion

COCHINITA NACHOS // 18

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

DEVILED AVOCADOS // 13

avocados stuffed with chickpea "egg" salad, crispy shallots, fresh chives

SALMON POKE TACOS* // 14

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

CRISPY TUNA* // 14

sliced ahi tuna, sushi rice, chile mayo, ponzu, chives, toasted sesame seeds

AVOCADO HUMMUS // 14

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

CHARRED CAMPFIRE CHICKEN // 15

white bbq aioli, smoked corn slaw

BISON MEATBALLS* // 18

all bison, no breadcrumbs! marinara sauce, parmesan, basil, served with grilled sourdough

CHOPPED SALADS // campfire chicken +8, tx gulf shrimp +8, salmon +10

HG KALE CAESAR* // 12

warm garlic-chickpea croutons, parmesan, made with yogurt caesar

THE MED // 14

romaine, spring mix, kalamata olives, tomato, pickled red onions, cucumber, feta, chickpeas, harissa yogurt, oregano vinaigrette

SHAVED BRUSSELS // 13 **N**

brussels slaw, dried cranberries, smoked almonds, honey mustard vinaigrette

CAMPFIRE CHICKEN RANCH* // 19

kale, parmesan, 2 soft-boiled eggs, tomato, pickled peppers, crispy shallots, made with yogurt ranch

SMOKED CHICKEN // 18 **N**

shredded chicken, cabbage slaw, roasted corn, cilantro, sliced apples, smoked almonds, smoked corn vinaigrette

POWER MAC* // 19

grass-fed ground beef, romaine, tomato, pickle, white cheddar, yogurt mac sauce

HG STAPLES

AHI TUNA POKE* // 23

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

CURRIED SWEET POTATO SOUP

CUP 7 // BOWL 13

crispy shaved brussels, pomegranate, pepitas

BISON CHILI

CUP 7 // BOWL 13

ground bison, three bean, cheddar, green onion

MEAT & BREAD // served with hand-cut water-blanching fries, fruit or farmhouse salad // sub gluten free +3

BACKYARD BURGER* // 16.5

all-natural grass-fed beef, white cheddar, creamy mustard, sweet onions, dill pickles, lettuce, tomato // sub quinoa patty **N**

BISON BURGER* // 19.5

dakota pure ground bison, white cheddar, caramelized onions, garlic aioli

ROASTED TURKEY CLUB* // 16.5

sliced turkey breast, white cheddar, bibb lettuce, tomato, garlic aioli, grilled sourdough // add bacon +2

VEGGIE CLUB* // 15.5

lettuce, tomatoes, avocado, sprouts, cucumbers, feta, lemon dill yogurt, wheat sourdough

FARMHOUSE GRILLED CHICKEN SANDWICH* // 16.5

all-natural grilled chicken, white cheddar, lettuce, tomato, pickles, yogurt ranch // add bacon +2

CRISPY CAMPFIRE CHICKEN SANDWICH* // 16.5

all-natural campfire chicken, white cheddar, tomato, honey mustard slaw mix

COCHINITA PIBIL TACOS* // 15.5

mexican pulled pork, bbq sauce, smoked corn slaw, HG dill pickles

SEARED FISH TACOS* // 15.5

mahi mahi, slaw, pickled red onions, avocado crema, cilantro

FUEL YOUR NEXT ADVENTURE

hunted // gathered

HUNTED // served with your choice of 2 gathered sides or make it a signature bowl

FARMHOUSE GRILLED CHICKEN // 18

antibiotic-free, all-natural chicken breast, 24-hour pineapple marinated

CAMPFIRE K-BOBS // 19

your choice of campfire chicken or grilled shrimp* // original, garlic parm, or bbq seasoning

GRILLED SALMON* // 24

southern atlantic chilean grilled salmon

ALL-NATURAL BISON MEATBALLS* // 19

dakota pure ground bison, made with a blend of herbs and spices

CHOPPED STEAK* // 18

all-natural grass-fed, grass-finished ground beef, sauteed mushrooms and onions, mushroom gravy, monterey jack

MEXICAN PULLED PORK // 16

cochinita pibil 24-hour marinated and slow-roasted

ROASTED TURKEY BREAST // 19

house roasted all-natural shaved turkey breast, mushroom gravy

SOUS VIDE WAGYU TRI-TIP* // 25

locally raised, rosemary, garlic, coconut chimichurri "butter"

BISON RIBEYE* // 38

western buffalo, brushed with coconut chimichurri "butter"

QUINOA "MEAT" BALLS // 15 ^N

house made from quinoa, chickpeas, and spices

GATHERED // or choose 3 for // 13

SWEET POTATO HASH

onions, bell peppers, green onions, lemon, parsley

CRISPY BRUSSELS SPROUTS

tx honey garlic dressing, green onions, chili flakes

BLACK BEANS

3 hour slow braised, cotija, cilantro

CHARRED BROCCOLI

char-roasted, lemon-garlic dressing, parmesan

COCONUT CAULIFLOWER

sous vide in coconut milk and seared

COCONUT JASMINE RICE

steamed with coconut milk, cilantro

QUINOA & MUSHROOMS

tri-color quinoa, shiitake mushroom, mirepoix

MASHED POTATOES*

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

SIGNATURE BOWLS // select a signature bowl below, then select 1 hunted protein

THE STIR FRY

broccoli, mushrooms, cabbage, peppers, carrots, red onion, tamari, sesame, green onion // add rice +3

THE FRIED "RICE"*

cauliflower rice, broccoli, carrots, onions, tamari, sesame, brussels sprouts, sunny egg

THE STACK*

sweet potato hash, bibb lettuce, tomato, avocado, sunny egg

THE YELLOW CURRY

sweet potato, broccoli, kale, tomato, cucumber-herb relish, green onion, fresno peppers // add rice +3

SAUCES & ADDITIONS

SAUCES

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

ADDITIONS

sliced avocado +2 pasture-raised eggs* +2
grilled shrimp* +8 campfire chicken +8

SINCE 2013

HG Sply Co. first opened its doors in 2013, but our journey to create the restaurant of tomorrow is just beginning. We believe in the power of food as medicine and camaraderie as the fountain of youth – and that HG should be your trusted source for both. Visit our website to learn more about our commitment to these beliefs. In the meantime, enjoy the adventure!

*Be advised: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

^N contains nuts

