

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 13//24//07//296cal per serving

mexican pulled pork, jack cheese, salsa, avocado, cilantro, green onion • serves 4

DEVEILED AVOCADOS 14

avocados stuffed with chickpea “egg” salad, crispy shallots, fresh chives

AVOCADO HUMMUS 14

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

GF PECAN MUFFINS 13 N

served with housemade strawberry jam

AVOCADO TOAST 10

power seed blend, korean chile flakes, EVOO, maldon sea salt, whole wheat sourdough

CRISPY TUNA* 17

wild-caught yellowfin, crispy sushi rice, chile mayo, ponzu

SALMON POKE TOSTADAS* 14

sustainably farmed verlasso salmon, avocado, radish, ponzu, salsa macha

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

HG KALE CAESAR* 13

warm garlic-chickpea croutons, parmesan, yogurt caesar

THE MED 14

romaine, spring mix, kalamata olive, tomato, pickled red onion, cucumber, feta, chickpeas, harissa yogurt, oregano vin

FARMHOUSE CHICKEN RANCH* 19

kale, parmesan, two soft-boiled eggs, tomato, pickled peppers, crispy shallots, yogurt ranch

TURKEY COBB 19 N 49//44//16//647cal

romaine, arugula, shaved turkey, tomato, cucumber, white cheddar, avocado, smoked almonds, yogurt ranch

HG STAPLES

AHI TUNA POKE* 23

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

BISON CHILI* CUP 7 | BOWL 13

dakota pure pasture-raised ground bison, three bean, cheddar, onion

MEAT & BREAD sub gluten free +3 fruit, farmhouse salad, hand-cut tallow fries

BACON BREAKFAST ON A BUN* 15.5

bacon, pasture-raised egg, cheddar, garlic aioli, tomato, arugula • **choice of red potatoes or fruit**

BACKYARD BURGER* 16.5

grass-fed/finished pasture-raised beef, white cheddar, creamy mustard, onions, HG pickles, lettuce, tomato • **sub quinoa patty** N

FARMHOUSE CHICKEN SANDWICH* 16.5

antibiotic/hormone-free grilled chicken, white cheddar, lettuce, tomato, pickles, yogurt ranch • **add bacon +2**

BISON BURGER* 19.5 57//73//46//1066cal

dakota pure pasture-raised ground bison, white cheddar, caramelized onions, garlic aioli

ROASTED TURKEY CLUB* 16.5

antibiotic-free turkey breast, white cheddar, bibb lettuce, tomato, garlic aioli, grilled whole wheat sourdough • **add bacon +2**

CRISPY CAMPFIRE CHICKEN SANDWICH* 16.5

antibiotic/hormone-free campfire chicken flash-fried in tallow, honey mustard slaw, tomato, white cheddar

HG BRUNCH pasture-raised eggs • all-natural uncured bacon and sausage, nitrate/nitrite-free

HG BREAKFAST PLATE* 16

whole wheat sourdough, redskin potatoes, two pasture-raised eggs any style • **choice of bacon or sausage**

BREAKFAST TACOS* 15.5

sausage, pasture-raised eggs, jack cheese, cilantro, flour tortillas, salsa • **choice of red potatoes or fruit**

THE FARMER’S BREAKFAST* 14

redskin potatoes, arugula, peppers & onions, two eggs, whole wheat sourdough • **add sausage or bacon +3**

HARVEST BREAKFAST* 14

sweet potato hash, sliced avocado, four pasture-raised eggs any style

CHICKEN & WAFFLES* 21 N

sweet potato waffles, crispy fried chicken, agave candied pecans, maple syrup

EGGS ON TOAST* 14 N

whole wheat sourdough, egg white, cheddar, tomato, avocado, arugula salad with blueberries & almonds

STEAK & EGGS* 33 45//26//26//523cal

grass-fed/finished pasture-raised filet, two sunny side eggs, sweet potato hash, tomatoes with EVOO, sea salt

HUEVOS RANCHEROS* 15.5

tostadas, yogurt black beans, salsa, sunny side eggs, sweet potato hash, avocado, pickled red onion, cilantro

FUEL YOUR NEXT ADVENTURE

enjoy the hunt

HUNTED served with your choice of 2 gathered sides or make it a signature bowl +3

FARMHOUSE CHICKEN* 19
antibiotic/hormone-free chicken breast, 24-hour pineapple marinated

CAMPFIRE K-BOBS* 19
choice of antibiotic/hormone-free campfire chicken or grilled texas gulf brown shrimp
original, garlic parm, or bbq

GRILLED SALMON* 24 35//23//00//350cal
sustainably farmed verlasso southern atlantic chilean salmon

GRASS-FED BISON MEATBALLS* 21
dakota pure pasture-raised ground bison, marinara sauce, parmesan

PASTURE-RAISED CHOPPED STEAK* 20 46//24//10//487cal
grass-fed/finished beef, mushrooms, onions, mushroom gravy, jack cheese


PASTURE-RAISED BEEF FILET* 33
6oz grass-fed/finished, coconut chimichurri “butter”

GRASS-FED BISON RIBEYE* 38 50//15//00//307cal
8oz dakota pure pasture-raised bison, coconut chimichurri “butter”

SEARED #1 TUNA* 27
wild-caught yellowfin, ponzu

QUINOA “MEAT” BALLS 17 
house-made from quinoa, chickpeas, spices

GATHERED or choose 3 for 16

HONEY-GARLIC BRUSSELS SPROUTS 
tx honey garlic dressing, green onions, chile flakes, flash-fried in tallow

ROASTED BROCCOLI
char-roasted, lemon-garlic dressing, parmesan

SWEET POTATO HASH
onions, bell peppers, lemon, parsley

COCONUT JASMINE RICE
steamed with coconut milk, cilantro

STREET CORN*
chipotle crema, cotija, cilantro


SIGNATURE BOWLS

THE STIR FRY
broccoli, mushrooms, cabbage, peppers, carrots, snap peas, red onion, tamari, sesame, green onion • add rice +1

THE FRIED “RICE”* 19//34//36//498cal
cauliflower rice, broccoli, carrots, snap peas, onions, tamari, sesame, brussels sprouts, sunny egg

NY STREET RICE
golden rice, lettuce, tomato, red chile sauce, lemon dill yogurt, cilantro

THE YELLOW CURRY
sweet potato, broccoli, kale, tomato, cucumber-herb relish, green onion, fresno peppers • add rice +1

BEEF TALLOW DONE RIGHT. 
We fry with 100% pure, pasture-raised Wagyu beef tallow. Items fried in beef tallow are marked on the menu—rich in flavor, stable at high heat, and packed with function. Prefer plant-based? Ask to substitute.

NO SEED OILS. EVER.
You won’t find inflammatory oils here. Only extra-virgin olive, avocado, and coconut oils—fats your body recognizes, uses, and thrives on.

MACROS MATTER.
protein // fat // carbs // cal
Protein drives recovery, performance, and lean mass. That’s why we spotlight our highest-protein options and list full macros for every dish.

ORGANIC WHERE IT COUNTS.
We source organic produce where it counts—going beyond the Dirty Dozen to include as many organic options as possible throughout the season.

ADDITIONS

chicken k-bob +6 pasture-raised egg +3
shrimp k-bob +6 sliced avocado +3

SAUCES

yogurt ranch chile mayo
garlic aioli white bbq
red chile sauce lemon dill yogurt

SCAN FOR FULL



MENU MACROS