

# STANDARD SERVICE *Brunch*

## TOASTS

**French Toast Sticks • \$14 <sup>N</sup>**  
breaded with oats and pecans served with butterscotch sauce

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

**Burrata Toast • \$13 <sup>N</sup>**  
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 • \$26**  
8oz angus ny steak, 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 <sup>N</sup>**  
two buttermilk - pecan waffles, salted butter & vermont maple syrup

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

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

**Chicken & Waffles • \$23 <sup>N</sup>**  
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 +7 // grilled TX gulf shrimp +8 // grilled scottish salmon +12 // grilled hanger steak +12  
egg +2.5\* // uncured bacon +3

#### 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

#### ARUGULA SALAD **N** // 12

arugula, walnut – shallot vinaigrette, paula's goat cheese // CONTAINS NUTS

#### BEET & STRAWBERRY SALAD **N** // 14

golden beets, fresh strawberries, jalapeño – lavender vinaigrette, mixed greens, blue cheese, walnut crumble // CONTAINS NUTS

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

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

#### STEAK & BLUE **W** // 23

avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

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

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

### SOUPS

#### 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

#### CURRIED SWEET POTATO SOUP

CUP 6 | BOWL 10

topped with fresh pomegranate seeds, crispy brussels & pumpkin seeds

### TACOS

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1, kale caesar +1, cup bison chili +2  
corn tortillas available upon request

#### FAJITA TACOS

steak // 16 chicken // 15 shrimp // 15  
peppers & onions, pepper jack, shredded lettuce, sour cream, avocado & pico

#### PULLED PORK // 14

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

### MEAT & BREAD

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

#### THE REMEDY BURGER **W** // 15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

#### BUFFALO CHICKEN **W** // 16

crispy chicken breast, spicy buffalo sauce, blue cheese slaw

#### HONEY - MUSTARD CHICKEN // 16

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

#### SUB IMPOSSIBLE BURGER ON ANY SANDWICH **W** +2

#### 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** // 18

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

### 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