

INDULGE WISELY

STARTERS

- HG CASHEW QUESO 14** **N**
spicy vegan cashew queso, avocado, green onion
- CRISPY #1 TUNA* 17.5**
wild-caught yellowfin, crispy sushi rice, chile mayo, ponzu
- DEVEILED AVOCADOS 14.5**
avocados stuffed with chickpea “egg” salad, crispy shallots, fresh chives, plant-based
- AVOCADO HUMMUS 14.5**
corn pepper relish, extra virgin olive oil, served with taro chips

- CHARRED CAMPFIRE CHICKEN* 15.5**
white bbq aioli, smoked corn slaw
- COCHINITA NACHOS 18.5**
slow roasted mexican pulled pork, jack cheese, salsa, avocado, cilantro, green onion
- SALMON POKE TOSTADAS* 14.5**
sustainably farmed verlasso salmon, avocado, radish, ponzu, salsa macha
- TENDERLOIN BITES 21.5**
tallow-fried grass-fed tenderloin, grilled onions, horseradish aioli

CHOPPED SALADS

grilled chicken +8, tx gulf shrimp +8, salmon +10

- HG KALE CAESAR* 13.5**
yogurt-based caesar, warm garlic-chickpea croutons, parmesan
- THE MED 15**
kalamata olive, tomato, pickled red onion, cucumber, feta, chickpeas, harissa yogurt, oregano vin
- FARMHOUSE CHICKEN RANCH* 19.5**
kale, parmesan, two soft-boiled eggs, tomato, pickled peppers, crispy shallots, yogurt ranch
- SMOKED CHICKEN 18.5** **N**
shredded chicken, cabbage slaw, roasted corn, cilantro, sliced apple, smoked almonds, smoked corn vinaigrette
- SEARED #1 TUNA* 27.5**
wild-caught yellowfin, mixed greens, romaine, cucumber, carrot, snap peas, radish, orange segments, oregano vin
- TURKEY COBB 19.5** **N**
romaine, arugula, shaved turkey, tomato, cucumber, white cheddar, avocado, smoked almonds, yogurt ranch

HG STAPLES

- AHI TUNA POKE* 23.5**
avocado, cucumber, green onion, sushi rice, kale, chile mayo, sesame seeds, crispy brown rice
- BISON CHILI* CUP 7.5 | BOWL 13.5**
dakota pure pasture-raised ground bison, three bean, cheddar, onion

MEAT & BREAD

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

- BACKYARD BURGER* 17.5**
grass-fed/finished pasture-raised beef, white cheddar, creamy mustard, onions, HG pickles, lettuce, tomato
sub HG Falafel patty **N**
- BISON BURGER* 19.5**
dakota pure pasture-raised ground bison, white cheddar, caramelized onions, garlic aioli
- GRILLED CHICKEN SANDWICH* 16.5**
grilled chicken, white cheddar, lettuce, tomato, HG pickles, yogurt ranch
- ROASTED TURKEY CLUB* 16.5**
antibiotic-free turkey breast, white cheddar, bibb lettuce, tomato, garlic aioli, grilled whole wheat sourdough
- MAHI MAHI TACOS* 16.5**
wild-caught mahi mahi, slaw, pickled red onion, avocado crema, cilantro
- CRISPY CHICKEN SANDWICH* 16.5** 
tallow-fried crispy chicken, honey mustard slaw, tomato, white cheddar

bacon +3 // egg +3 // avocado +3 // grilled onions +3

PRIORITIZE PROTEIN

Protein drives recovery, performance, and lean mass, That’s why we spotlight our highest protein options on the menu. Better raised, better for you.

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.

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.

FUEL YOUR NEXT ADVENTURE

HUNTED

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

FARMHOUSE CHICKEN* 19.5 37//07//02//233cal
antibiotic/hormone-free chicken breast, 24-hour pineapple marinated

CAMPFIRE SKEWERS* 19.5 32//22//04//343cal
choice of antibiotic/hormone-free campfire chicken or grilled texas gulf brown shrimp
original, garlic parm, or bbq

SEARED #1 TUNA* 27.5 35//08//00//217cal
wild-caught yellowfin, ponzu

GRILLED SALMON* 26.5 35//23//00//350cal
sustainably farmed verlasso southern atlantic chilean salmon

BUNLESS BISON BURGER 23.5 49//23//01//410cal
dakota pure pasture-raised ground bison, white cheddar, caramelized onions

PASTURE-RAISED CHOPPED STEAK* 20.5 46//24//10//487cal
grass-fed/finished beef, mushrooms, onions, mushroom gravy, jack cheese

PASTURE-RAISED BEEF FILET* 36.5 32//18//04//317cal
6oz grass-fed/finished, coconut chimichurri “butter”

HG FALAFEL 17.5  07//20//27//313cal
house-made from quinoa, chickpeas, spices

HOUSEMADE SAUCES

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

ADDITIONS

chicken skewer +6	pasture-raised egg +3
shrimp skewer +6	sliced avocado +3

GATHERED

or choose 3 for 16.5

HONEY-GARLIC BRUSSELS SPROUTS +2 
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

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

HG REFRIED BEANS
3-hour slow-braised black beans, yogurt, cotija

COCONUT CAULIFLOWER
sous vide in coconut milk and seared

GOLDEN RICE
red chile sauce, lemon dill yogurt, cilantro

ZUCCHINI & SQUASH
simply seasoned & seared

SIGNATURE BOWLS

THE STIR FRY
fire roasted vegetables, tamari, sesame, green onion • add rice +1

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

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

MACROS MADE EASY

protein // fat // carbs // cal
We list full macronutrient information for every dish, so there’s no guesswork when it comes to fueling your day.

RE(DEFINED)

We’ve continued to refine what we do best: updating recipes, sourcing better ingredients, and making small adjustments that add up to a better menu overall. HG is always evolving, with food that’s made to fuel whatever adventure you’re taking on next.

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