

STARTERS

HG CHIPS & QUESO **N** // 13

spicy vegan cashew queso, avocado, green onion

COCHINITA NACHOS // 17

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

AVOCADO HUMMUS // 14

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

SALMON POKE TACOS* // 13

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

CRANBERRY PECAN MUFFINS // 12.5

warm GF muffins served with housemade strawberry jam

AVOCADO TOAST // 9

avocado toast, power seed blend, korean chile flakes, olive oil, maldon sea salt

EGG WHITE BITES // 13

mushroom, peppers, spinach, pecorino, chives

SWEET AND SPICY PORK // 15.5

glazed pork belly, chives

SALADS

ALL-NATURAL CHICKEN +7 // SUSTAINABLE SALMON* +10 // GRASS-FED MONGOLIAN BEEF TENDERLOIN* +12
CAGE-FREE EGG* +2.5 // UNCURED PORK BELLY +3

AHI TUNA POKE* // 22

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

SPINACH SALAD* **N** // 13

candied pecans, pears, feta, currants, lemon basil dressing

GRILLED CHICKEN CHOPPED* // 19

kale, pork belly, pecorino romano, soft boiled egg, tomato, pickled peppers, crispy shallots, HG ranch

HG KALE CAESAR* // 12

warm garlic-chickpea croutons, pecorino romano, HG caesar

SOUPS // CUP • BOWL

CURRIED-GINGER CAULIFLOWER // 4.5 • 9

crispy brussels, basil

BISON CHILI // 7 • 13

three bean, cheddar, green onion

MEAT & BREAD // SERVED WITH FRENCH FRIES

THE BACKYARD BURGER* // 16.5

all-natural beef, white cheddar, creamy mustard, sweet onions, dill pickles, lettuce, tomato
sub quinoa patty +2

BISON BURGER* // 19.5

ground buffalo, white cheddar, caramelized onions, garlic aioli

VEGGIE CLUB* // 15.5

smashed avocado, cucumber, pickled red onion, tomato, feta, chimichurri aioli, grilled sourdough

HONEY-MUSTARD CHICKEN* // 15.5

choice of all-natural crispy or grilled, honey mustard slaw, HG dill pickles

BRUNCH CLASSICS

PRO-GRIDDLE // 16

maple protein pancake, egg, cheddar cheese, sausage, served with hash brown sticks

VEGGIE HASH // 13

hashbrown sticks, arugula, peppers, onions, two eggs, charred tomato hollandaise
add sausage or bacon +3

PROTEIN PANCAKES // 15

served with maple blueberry sausage links, sliced strawberries

EGGS ON TOAST **N** // 14

wheat sourdough, egg white, cheddar, tomato, avocado, chives, arugula salad with lemon poppyseed dressing, blueberries, almonds

HG STEAK & EGGS* // 25.5

mongolian beef tenderloin, two sunny side eggs, sweet potato hash, fresh tomatoes with olive oil, sea salt

HG BREAKFAST PLATE* // 16

protein pancakes, hash brown sticks, two eggs any style, choice of bacon or sausage

BACON BREAKFAST ON A BUN* // 14.5

bacon, egg, cheddar cheese, garlic aioli, tomato, arugula, hash brown sticks

SAUSAGE BREAKFAST TACOS* // 13.5

breakfast sausage, eggs, jack cheese, cilantro, flour tortillas, salsa, hash brown sticks
corn tortillas available

HUEVOS RANCHEROS // 14.5

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

BACON FRITTATA // 15

bacon, arugula, tomato, cheddar, chives, served with hash brown sticks



HG SIGNATURE BOWLS

choose a SIGNATURE BOWL, then select a HUNTED protein

<p>THE FRIED "RICE" cauliflower fried rice, broccoli, carrots, green onions, tamari, sesame, brussels sprouts, sunny egg</p>	<p>THE YELLOW CURRY sweet potato, broccoli, kale, tomato, cucumber-herb relish, green onion, red chiles</p>	<p>THE FORAGER arugula, mushroom-quinoa pilaf, grilled avocado, sweet potato, roasted mushrooms, cucumber-mint relish, green onions</p>
<p>THE STIR FRY broccoli, mushrooms, cabbage, red bell pepper, carrots, red onion, tamari, sesame, green onion</p>	<p>THE STACK* sweet potato hash, bibb lettuce, tomato, avocado, over-easy egg</p>	

CREATE YOUR OWN

choose a HUNTED protein, then select two GATHERED BASES

1 HUNTED

SEASONAL

<p>CHEDDAR JALAPEÑO SAUSAGE // 17 all-natural itasca, tx wagyu, grilled</p>	<p>TURKEY BREAST // 19 louisville, ohio, 3-hour brine, all-natural, house roasted</p>	<p>BISON MEATBALLS // 19 dakota pure ground, all meat, no bread</p>
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ORIGINALS

GRILLED CHICKEN BREAST // 17
antibiotic-free, 24-hour marinated

BURGER // 22
all-natural grass-fed ground beef patty

BBQ CHICKEN THIGHS // 18
24-hour marinated, tossed in dry rub, and grilled

MEXICAN PULLED PORK // 16
all-natural cochinita pibil, 24-hour marinated

GRILLED SALMON // 23
sustainable verlasso

QUINOA "MEATBALLS" ^N // 15
housemade with quinoa, chickpeas, and spices

PREMIUM

<p>ROASTED HALF CHICKEN // 25 all-natural, antibiotic-free, nixon tx, 24-hour marinated</p>	<p>MONGOLIAN BEEF TENDERLOIN // 24 sauteed australian grass-fed tenderloin</p>	<p>BRAISED BEEF // 21 1855 all-natural black angus, 6-hour slow roasted</p>
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2 GATHERED

BRUSSELS SPROUTS
local tx honey garlic dressing, green onions, korean chili flakes

SWEET POTATO HASH
sauteed onions, bell peppers, green onions, lemon, parsley

BLACK BEANS
3-hour slow braised in an ancho and guajillo pepper blend

CILANTRO LIME BROWN RICE
steamed with fresh ginger, lime juice, and cilantro

ROASTED BROCCOLI
char-roasted, lemon-garlic dressing, pecorino romano

HONEY-MUSTARD SLAW* ^N
local organic raw honey, mustard, cranberries, smoked almonds

MUSHROOM-QUINOA PILAF
tri-color quinoa, mushrooms, lemon, garlic, green onions

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

GREEN BEANS
coconut chimichurri butter, garlic

MEXICAN STREET CORN*
spicy chile mayo, cotija, cilantro

3 SAUCES

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

4 EXTRAS

crispy pork belly +3	vegan queso +2.5	avocado +2
grilled jalapeños +2	egg your way +2.5	avo hummus +2

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