STARTERS //
HG CHIPS & QUESO // 13
spicy vegan cashew queso, avocado, green onion
COCHINITA NACHOS // 17
mexican pulled pork, jack cheese, salsa, avocado, cilantro, green onion
SMOKY CARROT HUMMUS // 14
fresh veggies, topped with extra virgin olive oil, smoked almonds, cilantro
SALMON POKE TACOS* // 13
salmon, rice tortilla, sushi rice, spicy chile mayo, carrots, green onion, cilantro

SALADS //
HG KALE CAESAR* // 12
kale, warm garlic-chickpea croutons, pecorino romano, HG caesar dressing
WATERMELON & TOMATO SALAD // 13
watermelon, heirloom tomato, cucumber, pickled watermelon rind, arugula, lemon poppy seed vinaigrette
GRILLED CHICKEN CHOPPED* // 19
kale, pork belly, pecorino romano, soft boiled egg, tomato, pickled peppers, carrots, crispy shallots, HG ranch dressing

MEAT & BREAD //
THE BACKYARD BURGER* // 15.5
all-natural beef, cheddar, creamy mustard, sweet onions, dill pickles, lettuce, tomato
CRISPY HONEY-MUSTARD CHICKEN // 15.5
sabine creek TX honey mustard, slaw, dill pickles

SALMON POKE TACOS* // 13
salmon, rice tortilla, sushi rice, spicy chile mayo, carrots, green onion, cilantro

BOWLS // choose a HUNTED protein, then choose a GATHERED signature base or build your own bowl

1 HUNTED
<table>
<thead>
<tr>
<th>MEATLESS // 13</th>
<th>CHICKEN THIGHS // 18</th>
<th>QUINOA &quot;MEATBALLS&quot;* // 15</th>
<th>MEXICAN PULLED PORK // 15.5</th>
<th>KOBEE BEEF BURGER* // 15.5</th>
<th>LAMB MEATBALLS // 24</th>
<th>DUCK CONFIT // 22</th>
</tr>
</thead>
</table>
2 GATHERED
| THE YELLOW CURRY // sweet potato, broccoli, kale, tomato, cucumber-herb relish, green onion, red chiles | THE STIR FRY // broccoli, mushrooms, cabbage, red bell pepper, carrots, red onion, tamari, sesame, green onion | THE FORAGER // arugula, mushroom-quinoa pilaf, grilled avocado, sweet potato, mushroom & onion mix, cucumber-mint relish, green onions | THE FRIED "RICE" // cauliflower fried rice, broccoli, carrots, green onions, tamari, sesame, brussels sprouts, sunny egg |

BUILD YOUR OWN // Choose 1 HUNTED protein

Choose 2 GATHERED bases
- Honey-Garlic Brussels Sprouts
- Sweet Potato Hash
- Grilled Avocado
- Lemon-Parmesan Broccoli
- Pecorino Mushrooms & Onions
- Chile-Braised Black Beans
- Quinoa-Mushroom Pilaf
- Zucchini & Squash
- Street Corn
- Coconut Lime Rice

Choose 1 SAUCE
- Chimichurri Aioli*
- Garlic Aioli*
- Spicy Chile Mayo*
- White BBQ Aioli*
- HG Ranch*
- HG Salsa

*The advised: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BRUNCH STARTERS //
CRANBERRY PECAN MUFFINS // 12.5
warm GF muffins served with homemade 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

SOUPS // CUP • BOWL
BISON CHILI // 7 + 13
three bean bison chili, cheddar, green onion
BRUNCH
available Saturday & Sunday until 3pm

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

BACON FRITTATA // 15
bacon, arugula, tomato, cheddar, chives, served with hash brown sticks

PROTEIN PANCAKES // 15
served with maple blueberry sausage links, sliced strawberries

EGGS ON TOAST // 14
wheat sourdough, egg white, cheddar, tomato, avocado, chives, arugula salad with lemon poppyseed dressing, blueberries, almonds

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, brioche bun, hash brown sticks

HG STEAK & EGGS* // 25.5
grilled hanger steak, two sunny side eggs, sweet potato hash, fresh tomatoes with olive oil, sea salt

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

COLD PRESSED JUICES //

BOOST JUICE // 7
orange, pineapple, pomegranate

WRINKLE FREE // 7
honeydew, green apple, kale, lime

STARTING LINE // 7
beet, strawberry, orange

FINISH LINE // 7
watermelon, coconut, lime

BRUNCH COCKTAILS //
available Saturday & Sunday until 3pm

JULIO’S BLOODY MARY // 7
townes vodka, julio’s housemade bloody mary mix, tajin rim

MIMOSA // 5 glass + 23 carafe
fresh orange juice, sparkling wine

CALYPSO // 9
townes vodka, averna, toasted coconut syrup, cold brew

ESPRESSO MARTINI // 11
townes vodka, mr. black coffee liqueur, simple syrup, cold brew

COLD PRESSED MIMOSA // 5 glass + 23 carafe
choice of cold pressed juice, sparkling wine

ELDERFLOWER MIMOSA // 7 glass + 30 carafe
fresh orange juice, elderflower liqueur, sparkling wine

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