

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

CHOPPED MEDITERRANEAN // 13

romaine, spring mix, kalamata olives, tomato, pickled red onions, cucumber, feta, crispy chickpeas, harissa yogurt, oregano 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

HG STAPLES

BISON CHILLI // CUP 7 • BOWL 13

three bean, cheddar, green onion

AHI TUNA POKE* // 22

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

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 **N**

BISON BURGER* // 19.5

ground buffalo, white cheddar, caramelized onions, garlic aioli

VEGGIE CLUB* // 15.5

smashed avocado, cucumber, pickled red onion, tomato, bibb lettuce, 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 golden balsamic vinaigrette, blueberries, almonds

MONGOLIAN 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

THE FRIED "RICE" * <i>cauliflower fried rice, broccoli, carrots, green onions, tamari, sesame, brussels sprouts, sunny egg</i>	THE YELLOW CURRY <i>sweet potato, broccoli, kale, tomato, cucumber-herb relish, green onion, red chiles</i>	THE STIR FRY <i>broccoli, mushrooms, cabbage, red bell pepper, carrots, red onion, tamari, sesame, green onion</i>	THE STACK* <i>sweet potato hash, bibb lettuce, tomato, avocado, over-easy egg</i>
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CREATE YOUR OWN

choose a HUNTED protein, then select two GATHERED BASES

1 HUNTED

SEASONAL

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

GRILLED CHICKEN BREAST // 17 <i>antibiotic-free, 24-hour marinated</i>	BURGER // 18 <i>all-natural grass-fed ground beef patty</i>
BBQ CHICKEN THIGHS // 18 <i>24-hour marinated, tossed in dry rub, and grilled</i>	MEXICAN PULLED PORK // 16 <i>all-natural cochinita pibil, 24-hour marinated</i>
GRILLED SALMON // 23 <i>sustainable verlasso</i>	QUINOA "MEATBALLS" ^N // 15 <i>housemade with quinoa, chickpeas, and spices</i>

PREMIUM

ROASTED HALF CHICKEN // 20 <i>all-natural, antibiotic-free, nixon tx, 24-hour marinated</i>	MONGOLIAN BEEF TENDERLOIN // 24 <i>sauteed australian grass-fed tenderloin</i>	BRAISED BEEF // 21 <i>1855 all-natural black angus, 6-hour slow roasted</i>
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2 GATHERED

BRUSSELS SPROUTS <i>local tx honey garlic dressing, green onions, korean chili flakes</i>	SWEET POTATO HASH <i>sauteed onions, bell peppers, green onions, lemon, parsley</i>
BLACK BEANS <i>3-hour slow braised in an ancho and guajillo pepper blend</i>	CILANTRO LIME BROWN RICE <i>steamed with fresh ginger, lime juice, and cilantro</i>
ROASTED BROCCOLI <i>char-roasted, lemon-garlic dressing, pecorino romano</i>	SHAVED BRUSSEL SLAW* ^N <i>local organic raw honey, mustard, cranberries, smoked almonds</i>
MUSHROOM-QUINOA PILAF <i>tri-color quinoa, mushrooms, lemon, garlic, green onions</i>	MASHED POTATOES* <i>dairy-free, hand-mashed yukon gold potatoes, oat milk, garlic</i>
GREEN BEANS <i>coconut chimichurri butter, garlic</i>	MEXICAN STREET CORN* <i>spicy chile mayo, cotija, cilantro</i>

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.