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, jicama tortilla, sushi rice, spicy chile mayo, carrots, green onion, cilantro
CHARRED CHICKEN THIGHS // 14
white bbq aioli, smoked corn slaw
SHRIMP CEVICHE // 14
smashed avocado, tomato, pickled red onions, red bell peppers, cilantro, avocado crema
DEVILED AVOCADOS // 12
avocado stuffed with chickpea “egg” salad, crispy shallots, fresh chive
LAMB TABBOULEH // 13
lamb meatballs, tahini yogurt, tabbouleh, mint, lemon, parsley, tomato, cucumber

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

BOWLS //
1 HUNTED
MEATLESS // 13
QUINOA “MEATBALLS” // 15
CHICKEN THIGHS // 18
GRILLED CHICKEN BREAST // 17
MEXICAN PULLED PORK // 15
KOBE BEEF BURGER* // 15
LAMB MEATBALLS // 24
DUCK CONFIT // 22
HANGER STEAK* // 24

BREAD & RICE //
CHICKEN SANDWICH // 15
pepperjack, charred tomato vinaigrette, arugula, tomato, bacon, garlic aioli

BROTHS //
BISON CHILI // 7 • 13
three bean bison chili, cheddar, green onion

SALADS //
CHICKEN+7 // SALMON*+10 // STEAK*+12
EGG+2.5 // BACON+3

MEAT & BREAD // SERVED WITH FRENCH FRIES
THE BACKYARD BURGER* // 15.5
all-natural beef, cheddar, creamy mustard, sweet onions, dill pickles, lettuce, tomato
QUINOA BURGER // 14.5
housemade quinoa burger, smoky carrot hummus, smashed avocado, kamatoa tapenade, arugula, tomoato
GRILLED CHICKEN SANDWICH // 15.5
pepperjack, charred tomato vinaigrette, arugula, tomato, baba ganoush

COCHINITA PIBIL TACOS* // 14.5
mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles // corn tortillas available upon request
REDFISH TACOS // 15.5
seared redfish, slow, pickled red onions, avocado crema, cilantro
CRISPY HONEY-MUSTARD CHICKEN // 15.5
sabine creek TX honey mustard, slow, dill pickles

BUILD YOUR OWN // Choose 1 HUNTED protein
Choose 2 GATHERED bases
Choose 1 SAUCE

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 2 GATHERED bases
Choose 1 SAUCE

Chimichurri Aioli*
Garlic Aioli*
Spicy Chili Mayo*
White BBQ Aioli*
HG Ranch*
HG Salsa

HUNTED

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-quinua 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

Choose 1 SAUCE

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 2 GATHERED bases
Choose 1 SAUCE

Chimichurri Aioli*
Garlic Aioli*
Spicy Chili Mayo*
White BBQ Aioli*
HG Ranch*
HG Salsa

*BE ADVISED: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.
**HUNTED //**

**BONE-IN DUROC PORK CHOP** // 32
brined and grilled pork chop served with arugula and bourbon apple compote

**BRAISED BISON SHORT RIB** // 32
korean bbq glazed bison short rib with duck-fat mashed potatoes

**DELMONICO** // 36
12-oz ribeye, chimichurri butter and sautéed spinach

**SEARED REDFISH** // 24
mushroom-quinoa pilaf and lemon cream sauce

**DUCK CONFIT** // 29
slow cooked with duck-fat mashed potatoes

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**GATHERED // 8**

*Honey-Garlic Brussels Sprouts
Sweet Potato Hash
Duck-Fat Mashed Potatoes
Lemon-Parmesan Broccoli
Pecorino Mushrooms & Onions
Chile-Braised Black Beans
Mushroom-Quinoa Pilaf
Zucchini & Squash
Street Corn
Coconut Lime Rice

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