

NUTRIMENTS

all items may be prepared gluten & dairy free

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

SMOKY CARROT HUMMUS **N** // 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

avocados stuffed with chickpea "egg" salad, crispy shallots, fresh chive

LAMB TABBOULEH // 13

lamb meatballs, tahini yogurt, tabbouleh, mint, lemon, parsley, tomato, cucumber

SALADS //

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

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

AHI TUNA POKE* // 22

ahi tuna, avocado, cucumber, green onion, sushi rice, sesame-kale, crispy rice, spicy chili mayo

SPINACH SALAD // 13

spinach, candied pecans, pears, feta, currants, lemon basil vinaigrette

SOUPS // CUP • BOWL

BISON CHILI // 7 • 13

three bean bison chili, cheddar, green onion

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 **N** // 14.5

housemade quinoa burger, smoky carrot hummus, smashed avocado, kalamata tapenade, arugula, tomato

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, slaw, pickled red onions, avocado crema, cilantro

CRISPY HONEY-MUSTARD CHICKEN // 15.5

sabine creek TX honey mustard, slaw, dill pickles

BOWLS //

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

1 HUNTED

MEATLESS // 13

CHICKEN THIGHS // 18

QUINOA "MEATBALLS" **N** // 15

GRILLED CHICKEN BREAST // 17

MEXICAN PULLED PORK // 15.5

KOBE BEEF BURGER* // 15.5

GRILLED SALMON* // 23

LAMB MEATBALLS // 24

DUCK CONFIT // 22

HANGER STEAK* // 24

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 // 1 Choose 1 HUNTED protein

2 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

Eggplant & Tomato

3 Choose 1 SAUCE

Chimichurri Aioli*

Garlic Aioli*

Spicy Chile Mayo*

White BBQ Aioli*

HG Ranch*

HG Salsa

CLASSIC BREAKFAST // SERVED WITH CHOICE OF HERB ROASTED POTATOES OR WHITE CHEDDAR-STONE GROUND GRITS

BREAKFAST TACOS* // 14.80

bacon, egg, american cheese, tots, sour cream, cilantro, pico, flour tortillas

VEGGIE OMELET* // 14.80

roasted mushrooms, tomatoes, spinach, goat cheese, multigrain toast

THE STANDARD BREAKFAST* // 13.80

two eggs any style, multigrain toast with choice of bacon or maple-blueberry sausage

BACON OMELET* // 14.80

crispy bacon, caramelized onion, american cheese, multigrain toast

STANDARD SERVICE FAVORITES //

FRENCH TOAST STICKS **N** // 14.80

breaded with oats and pecans served with butterscotch sauce

CLASSIC WAFFLES **N** // 12.80

two buttermilk-pecan waffles, salted butter & vermont maple syrup

CHICKEN & WAFFLES* **N** // 24.99

crispy half chicken with maple butter & thyme glaze, pecan waffles, sunny side eggs

BANANA-PECAN WAFFLES **N** // 14.80

two buttermilk-pecan waffles, brûléed bananas, candied pecans & bananas foster sauce

STEAK & EGGS* // 27.99

hanger steak, two sunny side eggs, herb roasted potatoes & multigrain toast

BERRIES & CREAM WAFFLES **N** // 14.80

two buttermilk-pecan waffles, whipped cream, strawberries, blackberries & raspberries

HUEVOS RANCHEROS* // 14.80

tx chorizo, two sunny side eggs, cheddar, ranchero beans, pico de gallo, topped with avocado, sour cream

HOT CHICKEN & BISCUITS* // 19.99

crispy chicken breast, nashville hot sauce, butter biscuits, sausage gravy, two sunny side eggs

COLD PRESSED JUICES //

BOOST JUICE // 6.5

orange, pineapple, pomegranate

WRINKLE FREE // 6.5

honeydew, green apple, kale, lime

STARTING LINE // 6.5

beet, strawberry, orange

FINISH LINE // 6.5

watermelon, coconut, lime

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