

BRUNCH

Saturday & Sunday
10:00am - 3:00pm

APPETIZERS

TUNA TOSTADAS // 17

ahi tuna, jalapeño – cilantro pesto, lime, smashed avocado, shaved radish & fresno chiles on crispy corn tostada

COCHINITA NACHOS // 16

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

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

spicy vegan queso topped with avocado & green onion // CONTAINS NUTS

BISON CHILI FRITO PIE // 13

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

HG CRANBERRY - PECAN MUFFINS **N** // 12

warm GF muffins served with housemade strawberry jam // CONTAINS NUTS

SNACKS

CHIPS & SALSA // 4

warm roasted red salsa

CHIPS & GUACAMOLE // 6

avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES **N** // 7

snap peas, baby cucumber, rainbow carrots & tomatoes

AVOCADO TOAST // 10

whole wheat bread, fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds

SALADS

add: grilled TX chicken breast +6 // grilled TX gulf shrimp +8 // grilled scottish salmon +12 // grilled hanger steak +12
egg +2.5* // uncured bacon +3

SHAVED BRUSSELS SALAD **N** // 12

brussels, kale, smoked almonds & dried cherries in sabine creek TX honey-mustard vinaigrette // CONTAINS NUTS

HG KALE CAESAR * // 12

kale, warm garlic-chickpea croutons & pecorino romano in HG caesar dressing

HG RANCH WEDGE * // 13

baby iceberg, HG ranch, everything bagel seasoning, avocado, tomato, green onion, fresh dill

AHI TUNA POKE * // 22

avocado, cucumber, green onion, sushi rice, sesame-kale, spicy chile mayo & crispy rice

GRILLED CHICKEN CHOPPED * // 19

crispy uncured-cherry smoked pork belly, pecorino romano, egg, tomato, pickled sweet peppers, shredded carrots & crispy shallots in HG ranch

SOUP

BISON CHILI

CUP 7 | BOWL 13

our award winning chili made with spicy chiles, ground bison, black, pinto & kidney beans, topped with cheddar & green onion

MEAT & BREAD

served with your choice of fries or shaved brussels salad **N**, fresh fruit +2, kale caesar +1, cup bison chili +2
add: egg +2.5* // uncured bacon +2.5 // substitute gluten-free bun +3 // avocado +2

THE BACKYARD BURGER * // 15

all-natural kansas city kobe beef, yellow cheddar, creamy mustard, shaved sweet onions, dill pickles, shredded lettuce & tomato

QUINOA BURGER **N** // 14

housemade quinoa burger, smoky carrot hummus, smashed avocado, kalamata tapenade, arugula & tomato // CONTAINS NUTS

COCHINITA PIBIL TACOS * // 14

mexican pulled pork, bbq sauce, smoked corn slaw & dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY - MUSTARD CHICKEN // 16

crispy chicken breast, brussels & kale slaw, honey mustard & dill pickles

CRISPY RANCH CHICKEN // 16

sharp white cheddar, HG ranch, shredded lettuce & tomato

BUNLESS BURGER + CAESAR WEDGE* // 21 **W**

kansas city kobe beef burger topped with chimichurri “butter” griddled onions, uncured bacon & a sunny side egg, served with romaine wedge salad with grilled avocado, tomato, HG caesar & green onion

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BREAKFAST

HG BREAKFAST PLATE * // 13

two scrambled eggs, sweet potato hash, green salad & multi-grain toast with housemade strawberry jam & choice of uncured bacon or heritage pork breakfast sausage patties

CHICKEN FRIED CHICKEN * // 15

sweet potato hash, two over easy eggs, mushroom gravy & green salad

HUEVOS RANCHEROS * // 13

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

HG STEAK & EGGS * // 18

grilled hanger steak, two sunny side eggs, sweet potato hash, green salad & thick sliced tomatoes with olive oil & sea salt

served with sweet potato hash, shaved brussels salad ^N or fresh fruit +1

BACON BREAKFAST ON A BUN * // 14

bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

SAUSAGE BREAKFAST TACOS * // 13

heritage pork breakfast sausage, scrambled eggs, pepper jack & cilantro on flour tortillas, salsa on the side

corn tortillas available upon request

SIDES

Heritage Pork Breakfast Sausage // 5 Two Eggs* // 5

Uncured Bacon // 4 Sweet Potato Hash // 8

BOWLS

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

HUNTED

meatless // 13

quinoa "meatballs" ^N // 15

grilled TX chicken breast ^W // 16

grilled scottish salmon* ^W // 23

grilled TX gulf shrimp ^W // 19

KC kobe beef burger* ^W // 15

mexican pulled pork // 15

grilled hanger steak* // 24

GATHERED

THE YELLOW CURRY

sweet potato, cauliflower, baby kale & grape tomatoes in yellow coconut curry broth topped with cucumber-cilantro-mint relish, green onion & sliced red chiles

THE TEX MEX

quinoa, black beans, salsa, sautéed red bell pepper & onion, avocado, pineapple pico & tortilla chips

THE STIR FRY

broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion sautéed in tamari & sesame, topped with toasted sesame seeds

THE STACK * ^W

TX bibb lettuce, tomato, sweet potato hash, avocado & an over-easy egg

THE FRIED "RICE" *

cauliflower fried rice with broccoli, shredded carrots, edamame & green onions sautéed in tamari & sesame with honey-garlic brussels sprouts & a sunny side egg

BUILD YOUR OWN

CHOOSE 2 BASES

pistachio - dill snap peas ^N

cauliflower mash ^W

summer street corn

honey - garlic brussels sprouts

sweet potato hash ^W

grilled avocado

chile - garlic broccoli ^W

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

spicy chile mayo *

HG ranch *

salsa ^W

garlic aioli * ^W

chimichurri ^W

smashed avocado ^W

valentina aioli * ^W