

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

GREEN CURRY COCONUT MUSSELS* // 17

coconut green curry, green onions, cilantro, garlic, whole wheat sourdough

DEVEILED 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 //

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

HG KALE CAESAR* // 12

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

GREENS & GRAINS // 13

kale, quinoa, apples, gluten free granola, pomegranate vinaigrette

SPINACH SALAD // 13

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

SOUPS //

 CUP • BOWL

BISON CHILI // 7 • 13

three bean bison chili, cheddar, green onion

CURRIED SWEET POTATO SOUP // 6 • 10

topped with fried brussels sprouts, peptitas & pomegranate seeds

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

COCHINITA PIBIL TACOS* // 14.5

mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles // corn tortillas available upon request

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

Roasted Butternut Squash **N**

Lemon-Parmesan Broccoli

Pecorino Mushrooms & Onions

Chile-Braised Black Beans

Herb Brown Rice

Quinoa-Mushroom Pilaf

3 Choose 1 SAUCE

Chimichurri Aioli*

Garlic Aioli*

Spicy Chile Mayo*

White BBQ Aioli*

HG Ranch*

HG Salsa

BRUNCH STARTERS //

CRANBERRY PECAN MUFFINS **N** // 12.5

warm GF muffins served with housemade strawberry jam

BRUNCH CLASSICS //

BACON BREAKFAST ON A BUN* // 14.5

bacon, egg, cheddar cheese, garlic aioli, tomato, brioche bun, served with sweet potato hash

SAUSAGE BREAKFAST TACOS* // 13.5

heritage pork breakfast sausage, scrambled eggs, pepper jack & cilantro, flour tortillas, salsa, served with sweet potato hash // sub corn tortillas available

HG BREAKFAST PLATE* // 13.5

two scrambled eggs, sweet potato hash, green salad, multigrain toast with homemade strawberry jam, choice of uncured bacon or heritage pork breakfast sausage patties

HG STEAK & EGGS* // 24.5

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

CHICKEN FRIED CHICKEN* // 16.5

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

HUEVOS RANCHEROS* // 13.5

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

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

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

ESPRESSO MARTINI // 11

townes vodka, mr. black coffee liqueur, simple syrup, cold brew

CITRUS CURE // 9

blood orange & cocoa nib infused cimarron tequila, sotol, boost juice, lime, simple syrup

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