

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

DEVILED AVOCADOS // 12

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

SALMON POKE TACOS* // 13

salmon, jicama tortilla, sushi rice, chile mayo, carrots, green onion, cilantro

CHARRED CHICKEN THIGHS // 14

white bbq aioli, smoked corn slaw

CRISPY TUNA* // 14

crispy sushi rice, sliced ahi tuna, chile mayo, ponzu, chives, toasted sesame seeds

BISON MEATBALLS* // 18

marinara sauce, pecorino romano, basil, served with grilled sourdough

AVOCADO HUMMUS // 14

extra virgin olive oil, corn pepper relish, cilantro, served with taro chips

SALADS

ALL-NATURAL CHICKEN +7 // SUSTAINABLE SALMON* +10 // GRASS-FED MONGOLIAN BEEF TENDERLOIN* +12
CAGE-FREE EGG* +2.5 // UNCURED PORK BELLY +3

SPINACH SALAD* **N** // 13

candied turbinado pecans, pears, feta, currants, lemon basil dressing

CHOPPED MEDITERRANEAN // 13

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

SMOKED CHICKEN SALAD **N** // 18

shredded cabbage, antibiotic-free shredded chicken, roasted corn, cilantro, sliced apples, smoked almonds, smoked corn vinaigrette

SHAVED BRUSSELS SALAD **N** // 12

dried cranberries, smoked almonds, honey mustard made with local organic raw honey

HG KALE CAESAR* // 12

warm garlic-chickpea croutons, pecorino romano, HG caesar

GRILLED CHICKEN CHOPPED* // 19

kale, pork belly, pecorino romano, soft boiled egg, tomato, pickled peppers, crispy shallots, HG ranch

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 • SUB GLUTEN FREE BUN +3

THE BACKYARD BURGER* // 16.5

all-natural grass-fed beef, white cheddar, creamy mustard, shaved onions, HG dill pickles, lettuce, tomato // sub quinoa patty **N**

COCHINITA PIBIL TACOS* // 14.5

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

TURKEY BLT CLUB* // 15.5

house roasted all-natural turkey breast, uncured bacon, white cheddar, bibb lettuce, tomato, garlic aioli, grilled sourdough

FISH TACOS* // 15.5

seared mahi-mahi, slaw, pickled red onions, avocado crema, cilantro // corn tortillas available upon request

BISON BURGER* // 19.5

dakota pure ground bison, white cheddar, caramelized onions, garlic aioli

HONEY-MUSTARD CHICKEN* // 15.5

choice of all-natural crispy or grilled, honey mustard slaw, HG dill pickles

VEGGIE CLUB* // 15.5

smashed avocado, cucumber, pickled red onion, tomato, bibb lettuce, feta, chimichurri aioli, grilled sourdough

GRILLED CHICKEN SANDWICH* // 14.5

all-natural grilled chicken, white cheddar, lettuce, tomato, pickles, HG ranch // add bacon +2



HG SIGNATURE BOWLS

choose a SIGNATURE BOWL, then select a HUNTED protein

<p>THE FRIED "RICE" cauliflower fried rice, broccoli, carrots, green onions, tamari, sesame, brussels sprouts, sunny egg</p>	<p>THE YELLOW CURRY sweet potato, broccoli, kale, tomato, cucumber-herb relish, green onion, red chiles</p>	<p>THE FORAGER arugula, mushroom-quinoa pilaf, grilled avocado, sweet potato, roasted mushrooms, cucumber-mint relish, green onions</p>
<p>THE STIR FRY broccoli, mushrooms, cabbage, red bell pepper, carrots, red onion, tamari, sesame, green onion</p>	<p>THE STACK* sweet potato hash, bibb lettuce, tomato, avocado, over-easy egg</p>	

CREATE YOUR OWN

choose a HUNTED protein, then select two GATHERED BASES

1 HUNTED

SEASONAL

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

ORIGINALS

GRILLED CHICKEN BREAST // 17
antibiotic-free, 24-hour marinated

BURGER // 18
all-natural grass-fed ground beef patty

BBQ CHICKEN THIGHS // 18
24-hour marinated, tossed in dry rub, and grilled

MEXICAN PULLED PORK // 16
all-natural cochinita pibil, 24-hour marinated

GRILLED SALMON // 23
sustainable verlasso

QUINOA "MEATBALLS" ^N // 15
housemade with quinoa, chickpeas, and spices

PREMIUM

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

2 GATHERED

BRUSSELS SPROUTS
local tx honey garlic dressing, green onions, korean chili flakes

SWEET POTATO HASH
sauteed onions, bell peppers, green onions, lemon, parsley

BLACK BEANS
3-hour slow braised in an ancho and guajillo pepper blend

CILANTRO LIME BROWN RICE
steamed with fresh ginger, lime juice, and cilantro

ROASTED BROCCOLI
char-roasted, lemon-garlic dressing, pecorino romano

SHAVED BRUSSEL SLAW* ^N
local organic raw honey, mustard, cranberries, smoked almonds

MUSHROOM-QUINOA PILAF
tri-color quinoa, mushrooms, lemon, garlic, green onions

MASHED POTATOES*
dairy-free, hand-mashed yukon gold potatoes, oat milk, garlic

GREEN BEANS
coconut chimichurri butter, garlic

MEXICAN STREET CORN*
spicy chile mayo, cotija, cilantro

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.