

# 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

3 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

Eggplant & Tomato

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

#### CALYPSO // 9

townes vodka, averna, toasted coconut syrup, cold brew

#### 24 CARROT // 9

cucumber infused townes vodka, orange sage syrup, lemon, carrots

#### 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