

## STARTERS

### HG CHIPS & QUESO **N** // 14

spicy vegan cashew queso, avocado, green onion

### COCHINITA NACHOS // 18

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

### AVOCADO HUMMUS // 14

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

### SALMON POKE TACOS\* // 14

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

### CRANBERRY PECAN MUFFINS // 13

warm GF muffins served with housemade strawberry jam

### AVOCADO TOAST // 10

avocado toast, power seed blend, korean chile flakes, olive oil, maldon sea salt

### DEVILED AVOCADOS // 13

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

### CRISPY TUNA\* // 14

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

## SALADS

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

### CHOPPED MEDITERRANEAN // 14

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

### SPINACH SALAD\* **N** // 14

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

### GRILLED CHICKEN CHOPPED\* // 19

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

### HG KALE CAESAR\* // 12

warm garlic-chickpea croutons, pecorino romano, HG caesar

## HG STAPLES

### BISON CHILI // 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

### THE BACKYARD BURGER\* // 16.5

all-natural beef, white cheddar, creamy mustard, sweet onions, dill pickles, lettuce, tomato

sub quinoa patty +2 **N**

### BISON BURGER\* // 19.5

ground buffalo, white cheddar, caramelized onions, garlic aioli

### VEGGIE CLUB\* // 15.5

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

### HONEY-MUSTARD CHICKEN\* // 16.5

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

## BRUNCH CLASSICS

### PRO-GRIDDLE // 16

maple protein pancake, egg, cheddar cheese, sausage, served with hash brown sticks

### VEGGIE HASH // 13

hashbrown sticks, arugula, peppers, onions, two eggs, charred tomato hollandaise

add sausage or bacon +3

### PROTEIN PANCAKES // 15

served with maple blueberry sausage links, sliced strawberries

### EGGS ON TOAST **N** // 14

wheat sourdough, egg white, cheddar, tomato, avocado, chives, arugula salad with golden balsamic vinaigrette, blueberries, almonds

### MONGOLIAN STEAK & EGGS\* // 25.5

mongolian beef tenderloin, two sunny side eggs, sweet potato hash, fresh tomatoes with olive oil, sea salt

### HG BREAKFAST PLATE\* // 16

protein pancakes, hash brown sticks, two eggs any style, choice of bacon or sausage

### BACON BREAKFAST ON A BUN\* // 15.5

bacon, egg, cheddar cheese, garlic aioli, tomato, arugula, hash brown sticks

### SAUSAGE BREAKFAST TACOS\* // 15.5

breakfast sausage, eggs, jack cheese, cilantro, flour tortillas, salsa, hash brown sticks

corn tortillas available

### HUEVOS RANCHEROS // 15.5

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

### BACON FRITTATA // 15

bacon, arugula, tomato, cheddar, chives, served with hash brown sticks



# HG SIGNATURE BOWLS

choose a SIGNATURE BOWL, then select a HUNTED protein

## THE FRIED "RICE"

cauliflower fried rice, broccoli, carrots, green onions, tamari, sesame, brussels sprouts, sunny egg

## 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 STACK\*

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

# CREATE YOUR OWN

choose a HUNTED protein, then select two GATHERED BASES

## 1 HUNTED

### SEASONAL

#### CHEDDAR JALAPEÑO SAUSAGE // 17

all-natural itasca, tx wagyu, grilled

#### TURKEY BREAST // 19

louisville, ohio, 3-hour brine, all-natural, house roasted

#### BISON MEATBALLS // 19

dakota pure ground, all meat, no bread

## ORIGINALS

#### GRILLED CHICKEN BREAST // 18

antibiotic-free, 24-hour marinated

#### BURGER // 18

all-natural grass-fed ground beef patty

#### BBQ CHICKEN THIGHS // 19

24-hour marinated, tossed in dry rub, and grilled

#### MEXICAN PULLED PORK // 16

all-natural cochinita pibil, 24-hour marinated

#### GRILLED SALMON // 24

sustainable verlasso

#### QUINOA "MEATBALLS" // 15

housemade with quinoa, chickpeas, and spices

### PREMIUM

#### ROASTED HALF CHICKEN // 20

all-natural, antibiotic-free, nixon tx, 24-hour marinated

#### MONGOLIAN BEEF TENDERLOIN // 24

sauteed australian grass-fed tenderloin

#### BRAISED BEEF // 21

1855 all-natural black angus, 6-hour slow roasted

## 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\*

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