

### 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

#### HG SPINACH ARTICHOKE DIP **N** // 12

vegan cashew dip, korean chili flakes, parsley, tortilla chips // sub taro chips +2

#### 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

#### 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

#### AHI TUNA POKE\* // 22

avocado, cucumber, green onion, sushi rice, kale, crispy brown rice, chile mayo, sesame vinaigrette

#### CHOPPED MEDITERRANEAN // 13

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

### SOUPS // CUP • BOWL

#### CURRIED-GINGER CAULIFLOWER SOUP // 4.50 • 9

crispy brussels, basil

#### BISON CHILI // 7 • 13

three bean, cheddar, green onion

#### SMOKED CHICKEN SALAD **N** // 18

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

#### GRILLED CHICKEN CHOPPED\* // 19

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

### 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, sweet onions, HG dill pickles, lettuce, tomato // sub quinoa patty

#### TURKEY BLT CLUB\* // 15.5

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

#### BISON BURGER\* // 19.5

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

#### VEGGIE CLUB\* // 15.5

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

#### COCHINITA PIBIL TACOS\* // 14.5

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

#### REDFISH TACOS\* // 15.5

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

#### HONEY-MUSTARD CHICKEN\* // 15.5

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

#### 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><b>THE FRIED "RICE"</b> cauliflower fried rice, broccoli, carrots, green onions, tamari, sesame, brussels sprouts, sunny egg</p>	<p><b>THE YELLOW CURRY</b> sweet potato, broccoli, kale, tomato, cucumber-herb relish, green onion, red chiles</p>	<p><b>THE FORAGER</b> arugula, mushroom-quinoa pilaf, grilled avocado, sweet potato, roasted mushrooms, cucumber-mint relish, green onions</p>
<p><b>THE STIR FRY</b> broccoli, mushrooms, cabbage, red bell pepper, carrots, red onion, tamari, sesame, green onion</p>	<p><b>THE STACK*</b> 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><b>CHEDDAR JALAPEÑO SAUSAGE // 17</b> all-natural itasca, tx wagyu, grilled</p>	<p><b>TURKEY BREAST // 19</b> louisville, ohio, 3-hour brine, all-natural, house roasted</p>	<p><b>BISON MEATBALLS // 19</b> dakota pure ground, all meat, no bread</p>
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#### ORIGINALS

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

**BURGER // 22**  
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" <sup>N</sup> // 15**  
housemade with quinoa, chickpeas, and spices

#### PREMIUM

<p><b>ROASTED HALF CHICKEN // 25</b> all-natural, antibiotic-free, nixon tx, 24-hour marinated</p>	<p><b>MONGOLIAN BEEF TENDERLOIN // 24</b> sauteed australian grass-fed tenderloin</p>	<p><b>BRAISED BEEF // 21</b> 1855 all-natural black angus, 6-hour slow roasted</p>
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### 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

**HONEY-MUSTARD SLAW\* <sup>N</sup>**  
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.