

APPETIZERS

- MANGO BBQ TX CHICKEN LEGS // 12**
crispy tx chicken legs in mango bbq sauce served over green papaya salad
- GINGER GARLIC HUMMUS // 12**
baby carrots, tomatoes, cucumbers, sweet peppers, french breakfast radishes & uncured bacon chips
- COCHINITA NACHOS // 13**
traditional mexican pulled pork, pepper jack cheese, salsa, guacamole, cilantro & green onion

- BISON CHILI FRITO PIE // 11**
south dakota bison, kidney, pinto & black beans with poblano, jalapeño & ancho chiles, over fritos with shredded cheddar, coconut lime crema, guacamole & green onion
- HG CHIPS & QUESO // 12**
spicy vegan queso topped with guacamole, green onion, salsa & cilantro, served with crispy corn tortilla chips
- OLD BAY STEAMED PEI MUSSELS // 14**
old bay tomato broth, chorizo, celery, garlic & crostinis

SALADS

grilled TX chicken breast +7 // grilled scottish salmon +11 // farm egg +2.5 // uncured bacon +2.5

- CHOPPED SALAD // 17**
chopped salad with kale, grilled chicken, crispy pork belly, raw sheep’s milk cheese, hard-boiled egg, baby tomatoes, pickled sweet peppers, shredded carrots & crispy shallots in HG lemon-dill ranch dressing
- HG KALE CAESAR // 10**
kale, warm garlic-chickpea croutons & raw sheep’s milk cheese in HG caesar dressing

- AHI TUNA POKE // 16**
fresh raw tuna with lemon, red onion, jalapeño & avocado over a cucumber-wakame seaweed salad in bragg’s aminos vinaigrette & sesame
- GREENS & GRAINS // 12**
organic baby power greens, wild rice, black & white quinoa, blueberries, dried cranberries, avocado, toasted almonds & hemp seeds in citrus-sherry vinaigrette

MEAT & BREAD

farm egg +2.5 // uncured bacon +2.5 // substitute gluten-free bun +3 // avocado +2

- CHEDDAR BACON BURGER // 13**
kansas city kobe beef, uncured bacon, sharp white cheddar, caramelized onion, shredded lettuce, tx tomato & lemon-dill ranch dressing on a toasted molasses wheat bun
- QUINOA BURGER // 13**
housemade quinoa burger, ginger-garlic hummus, smashed avocado, kalamata tapenade, baby spinach & tx tomato on a toasted molasses wheat bun
- BBQ PORK TACOS // 11**
pulled pork, bbq sauce, slaw, smoked corn vinaigrette & housemade pickles in corn tortillas

- JALAPEÑO BRATWURST // 12**
grilled all-natural and uncured jalapeño bratwurst with sautéed red pepper & onion, smoked onion mustard & giardiniera on a toasted molasses wheat roll
- CLUBBED TURKEY // 13**
spicy smoked turkey, uncured bacon, sharp white cheddar, smashed avocado, arugula, tx tomato & garlic aioli on toasted multigrain bread

HOUSE BOWLS

farm egg +2.5 // uncured bacon +2.5 // avocado +2

choose a **HUNTED** protein, then choose a **GATHERED** signature base or build your own custom bowl

HUNTED

- quinoa “meatballs” // 13**

grilled TX chicken breast // 15

grilled scottish salmon // 16
- kobe beef burger // 14**

sauteed TX akaushi beef // 16

grilled TX teres major steak // 17
- mexican pulled pork // 14**

TX dorper lamb meatballs // 19

GATHERED

- THE YELLOW CURRY**
sweet potato, cauliflower, baby kale & grape tomatoes in yellow coconut curry broth topped with cucumber-cilantro-mint relish, green onion & sliced red chiles

THE TEX MEX
black & white quinoa, chile-braised black beans, salsa, sautéed red bell pepper & onion, guacamole, pineapple pico & tortilla chips

THE STIR FRY
broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion sautéed in bragg’s aminos & sesame, topped with toasted hemp seeds
- THE ZUCCHINI “PASTA”**
fresh zucchini “pasta” sautéed with garlic blistered grape tomatoes, roasted eggplant, rainbow chard, caramelized onion, pickled sweet pepper & green olive, topped with toasted hemp-oat crumb

THE STACK
TX bibb lettuce & tomato, sweet potato hash, avocado & an over easy farm egg

THE TRUE GRIT
poblano-cauliflower-cashew “grits,” sautéed rainbow chard with mushrooms, caramelized onion & herb salad
- BUILD YOUR OWN**
choose 2 bases:
sweet potato hash
mushroom & cashew quinoa pilaf
chile-braised black beans
garlic-herb coconut butter green beans
poblano-cauliflower-cashew “grits”
honey-garlic brussels sprouts
macerated kale salad

choose 1 extra:
salsa
HG lemon-dill ranch dressing
garlic aioli
toasted hemp seeds
guacamole

DINNER ENTREES

- GULF SHRIMP BOIL // 24**
shell-on gulf shrimp, niman ranch andouille sausage, redskin potatoes & corn on the cob tossed with garlic-herb coconut butter & spicy old bay served with creole mustard aioli & cocktail sauce on the side
- ROASTED TX CHICKEN // 23**
half chicken roasted in garlic-herb coconut butter with redskin potatoes, baby heirloom carrots & sautéed brussels sprouts
- HG CHICKEN FRIED STEAK // 23**
chicken fried all-natural skirt steak over mashed sweet potatoes & green beans with roasted mushroom gravy
- DUCK FRIED “RICE” // 22**
orange-chile-honey-glazed duck confit over brussels sprouts & stir-fried cauliflower rice with broccoli, carrot, red onion, red bell pepper, sesame & hemp

TO SHARE // 8

mushroom & toasted cashew quinoa pilaf | sweet potato hash | chile-braised black beans |
garlic-herb coconut butter green beans | poblano-cauliflower “grits” | honey-garlic brussels sprouts |
mashed sweet potatoes