

BRUNCH MENU

all items may be prepared
gluten & dairy free

APPETIZERS

- COCHINITA NACHOS // 9**
traditional mexican pulled pork, pepper jack cheese, salsa, guacamole, cilantro & green onion

GINGER GARLIC HUMMUS // 12
baby carrots, tomatoes, cucumbers, sweet peppers, french breakfast radishes & uncured bacon chips

MANGO BBQ TX CHICKEN LEGS // 12
crispy tx chicken legs in mango bbq sauce served over green papaya salad

- 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

HG CRANBERRY-PECAN MUFFINS // 8
warm housemade GF muffins served with organic strawberry jam

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**
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

BREAKFAST

- HAM, EGG & CHEESE BREAKFAST SANDWICH // 14**
niman ranch uncured ham, white cheddar & TX pachi pachi farms egg on a toasted empire bun with garlic aioli, arugula & TX tomato, served with sweet potato hash

THE BREAKFAST STACK // 14
luscher’s all-natural TX pork breakfast sausage patty, HG biscuit, roasted mushroom gravy & sweet potato hash topped with a sunny side TX pachi pachi farms egg

HUEVOS RANCHEROS // 11
crispy corn tostadas, chile-braised black beans, salsa, two sunny side TX pachi pachi farms eggs, avocado, pickled red onions & cilantro

- HG BREAKFAST PLATE // 13**
scrambled TX pachi pachi farms eggs, two slices of uncured bacon, sweet potato hash & multi-grain toast with organic strawberry jam

SAUSAGE, EGG & CHEESE BREAKFAST TACOS // 12
luscher’s all-natural TX pork breakfast sausage, scrambled TX pachi pachi farms eggs & pepper jack cheese in corn tortillas with salsa on the side

SIDES

- LUSCHER’S ALL-NATURAL TX PORK BREAKFAST SAUSAGE PATTIES // 4 | UNCURED BACON // 3 | HG BISCUIT & ORGANIC STRAWBERRY JAM // 3 | TWO TX PACHI PACHI FARMS EGGS // 5 | NIMAN RANCH UNCURED HAM // 4 | SWEET POTATO HASH // 6

MEAT & BREAD

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

- CLUBBED TURKEY // 13**
spicy smoked turkey, uncured bacon, sharp white cheddar, smashed avocado, arugula, tx tomato & garlic aioli on toasted multigrain bread

QUINOA BURGER // 13
housemade quinoa burger, 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

- 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

JALAPENO BRATWURST // 12
grilled all-natural and uncured jalapeño bratwurst with sautéed red pepper & onion, smoked onion mustard & giardiniera on a toasted molasses wheat roll

HOUSE BOWLS

add farm egg +2.5 // add uncured bacon +2.5 // add 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 sauce:

salsa

HG lemon-dill ranch dressing

garlic aioli

toasted hemp seeds

guacamole