

BRUNCH

Saturday & Sunday
10:00am - 3:00pm

APPETIZERS

SMOKY CARROT HUMMUS **N** // 13.5
topped with extra virgin olive oil, smoked almonds
& cilantro, served with fresh veggies // CONTAINS NUTS

AVOCADO TOAST // 10
whole wheat bread, fresh avocado, extra virgin
olive oil, sea salt, everything bagel seasoning &
toasted sunflower seeds

TUNA TOSTADAS // 17
ahi tuna, jalapeño – cilantro pesto, lime,
smashed avocado, shaved radish & fresno
chiles on crispy corn tostadas

HG CRANBERRY - PECAN MUFFINS **N** // 12
warm GF muffins served with housemade
strawberry jam // CONTAINS NUTS

HG CHIPS & QUESO **N** // 13
spicy vegan queso topped with avocado
& green onion // CONTAINS NUTS

COCHINITA NACHOS // 16
mexican pulled pork, pepper jack, salsa,
avocado, cilantro & green onion

DEVEILED AVOCADOS // 12
avocados stuffed with chickpea “egg” salad,
crispy shallots, fresh chive

BEEF TARTARE // 14
roasted beets, charred herb salsa, capers,
avocado, white miso, whole wheat sourdough

SALADS

add: grilled TX chicken breast +6 // grilled TX gulf shrimp +8 // grilled scottish salmon +12 // grilled hanger steak +12
egg +2.5* // uncured bacon +3

SHAVED BRUSSELS SALAD **N** // 12
brussels, kale, smoked almonds & dried
cherries in sabine creek TX honey-mustard
vinaigrette // CONTAINS NUTS

HG KALE CAESAR * // 12
kale, warm garlic-chickpea croutons & pecorino
romano in HG caesar dressing

HG RANCH WEDGE * // 13
baby iceberg, HG ranch, everything bagel
seasoning, avocado, tomato, green onion, fresh dill

AHI TUNA POKE * // 22
avocado, cucumber, green onion, sushi rice,
sesame-kale, spicy chile mayo & crispy rice

GRILLED CHICKEN CHOPPED * // 18
crispy uncured-cherry smoked pork belly,
pecorino romano, egg, tomato, pickled sweet
peppers, shredded carrots & crispy shallots in
HG ranch

SOUP

BISON CHILI
CUP 6 | BOWL 10
our award winning chili made with spicy
chiles, ground bison, black, pinto & kidney
beans, topped with cheddar & green onion

MEAT & BREAD

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1, kale caesar +1, cup bison chili +2
add: egg +2.5* // uncured bacon +3 // substitute gluten-free bun +3 // avocado +2

THE BACKYARD BURGER * // 15
all-natural kansas city kobe beef, yellow cheddar,
creamy mustard, shaved sweet onions, dill pickles,
shredded lettuce & tomato

QUINOA BURGER **N** // 14
housemade quinoa burger, smoky carrot hummus,
smashed avocado, kalamata tapenade, arugula
& tomato

COCHINITA PIBIL TACOS * // 14
mexican pulled pork, bbq sauce, smoked corn slaw
& dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY - MUSTARD CHICKEN // 15
sabine creek TX honey mustard, brussels slaw
& dill pickles

CRISPY RANCH CHICKEN // 15
sharp white cheddar, HG ranch, shredded
lettuce & tomato

BUNLESS BURGER + CAESAR WEDGE* // 21 **W**

kansas city kobe beef burger topped with chimichurri “butter” griddled onions, uncured bacon & a
sunny side egg, served with romaine wedge salad with grilled avocado, tomato,
HG caesar & green onion

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BREAKFAST

HG BREAKFAST PLATE * // 13

two scrambled eggs, sweet potato hash, green salad & multi-grain toast with housemade strawberry jam & choice of uncured bacon or heritage pork breakfast sausage patties

CHICKEN FRIED CHICKEN * // 14

sweet potato hash, two over easy eggs, mushroom gravy & green salad

HUEVOS RANCHEROS * // 13

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

HG STEAK & EGGS * // 18

grilled hanger steak, two sunny side eggs, sweet potato hash, green salad & thick sliced tomatoes with olive oil & sea salt

served with sweet potato hash, shaved brussels salad **N** or fresh fruit +1

BACON BREAKFAST ON A BUN * // 14

bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

SAUSAGE BREAKFAST TACOS * // 13

heritage pork breakfast sausage, scrambled eggs, pepper jack & cilantro on flour tortillas, salsa on the side

corn tortillas available upon request

SIDES

Heritage Pork Breakfast Sausage // 5 Sweet Potato Hash // 8
Uncured Bacon // 3 Two Eggs* // 5

BOWLS

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

HUNTED

meatless // 13

quinoa "meatballs" **N** // 15

grilled TX chicken breast **W** // 17

grilled scottish salmon* **W** // 23

grilled TX gulf shrimp **W** // 19

KC kobe beef burger* **W** // 15

mexican pulled pork // 15

grilled hanger steak* // 24

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

quinoa, black beans, salsa, sautéed red bell pepper & onion, avocado, pineapple pico & tortilla chips

THE STIR FRY

broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion sautéed in tamari & sesame, topped with toasted sesame seeds

THE STACK * **W**

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

THE FRIED "RICE" *

cauliflower fried rice with broccoli, shredded carrots, edamame & green onions sautéed in tamari & sesame with honey-garlic brussels sprouts & a sunny side egg

BUILD YOUR OWN

CHOOSE 2 BASES

pistachio - dill snap peas **N**

cauliflower mash **W**

summer street corn

honey - garlic brussels sprouts

sweet potato hash **W**

grilled avocado

chile - garlic broccoli **W**

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

spicy chile mayo *

HG ranch *

salsa **W**

garlic aioli * **W**

chimichurri **W**

smashed avocado **W**

valentina aioli * **W**