

BRUNCH

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

APPETIZERS

CRAB TOAST // 15

blue crab, heirloom tomato, shaved fennel, charred herb salsa & green olive aioli on toasted sourdough

TUNA TOSTADAS // 17

ahi tuna, jalapeño – cilantro pesto, lime, smashed avocado, shaved radish & fresno chiles on crispy corn tostada

CHARRED PORK SKEWERS **N** // 14

lemongrass marinated pork, lettuce wraps, green papaya salad, cashew crema, thai basil, cilantro, mint & lime

BISON CHILI FRITO PIE // 13

bison chili, over fritos with shredded cheddar, sour cream, pickled jalapeños & green onion

AVOCADO TOAST // 10

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

SNACKS

CHIPS & SALSA // 4

warm roasted red salsa

CHIPS & GUACAMOLE // 6

avocado, cilantro, tomato, red onion, jalapeño, lime

HUMMUS & VEGGIES // 7

snap peas, baby cucumber, rainbow carrots & tomato

COCHINITA NACHOS // 16

mexican pulled pork, pepper jack, salsa, avocado, cilantro & green onion

HG CHIPS & QUESO **N** // 13

spicy vegan queso topped with avocado & green onion // *CONTAINS NUTS*

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

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

ARUGULA SALAD **N** // 12

arugula, walnut – shallot vinaigrette, paula's goat cheese // *CONTAINS NUTS*

BEET & STRAWBERRY SALAD **N** // 14

golden beets, fresh strawberries, jalapeño – lavender vinaigrette, mixed greens, blue cheese, walnut crumble // *CONTAINS NUTS*

AHI TUNA POKE * // 22

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

STEAK & BLUE **W** // 23

avocado, egg, bacon, tomatoes, green onions, blue cheese dressing

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 REMEDY BURGER **W** // 15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

HONEY - MUSTARD CHICKEN // 15

crispy chicken breast, brussels & kale slaw, honey mustard & dill pickles

BUFFALO CHICKEN **W** // 15

crispy chicken breast, spicy buffalo sauce, blue cheese slaw

SUB IMPOSSIBLE BURGER ON ANY SANDWICH **W** +2

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

BREAKFAST SPECIALTIES

HG BREAKFAST OF CHAMPIONS // 14
scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad

STEAK & EGGS * // 19
grilled hanger steak, two sunny side eggs, herb roasted redskins, green salad, sliced tomatoes with olive oil & sea salt


HUEVOS RANCHEROS * // 13
TX chorizo, black beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream

CLASSIC BREAKFAST

served with choice of herb roasted redskins or fresh fruit +1

STANDARD BREAKFAST // 13
two eggs any style & multi-grain toast with choice of bacon or heritage pork breakfast sausage patties

BACON BREAKFAST ON A BUN * // 14
bacon, egg, sharp white cheddar, garlic aioli & tomato on brioche

BREAKFAST TACOS  // 13
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream & pico
corn tortillas available upon request

BOWLS

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

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 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

HUNTED

meatless // 13
the impossible burger  // 15
grilled TX chicken breast // 17
grilled scottish salmon* // 23
grilled TX gulf shrimp // 19
KC kobe beef burger* // 15
mexican pulled pork // 15
grilled hanger steak* // 24

SIDES

MULTI-GRAIN TOAST // 3
two slices with salted butter and strawberry preserves

FRESH FRUIT // 4
watermelon, pineapple, grapes, berries

HERB ROASTED REDSKINS  // 4
chimichurri-butter, fresh herbs

BACON // 4
two thick cut slices, cooked crispy

TX EGGS // 3
two eggs any style

SWEETS

PLANT BASED GELATO

mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free
some flavors may contain nuts 