

APPETIZERS

CRAB TOAST // 15

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

TUNA TOSTADAS // 16

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

HG CHIPS & QUESO **N** // 12

spicy vegan queso topped with guacamole & green onion // CONTAINS NUTS

COCHINITA NACHOS // 14

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

SNACKS

CHIPS & SALSA // 3

warm roasted red salsa

CHIPS & GUACAMOLE // 4

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

HUMMUS & VEGGIES **N** // 6

snap peas, baby cucumber, rainbow carrots & tomato // CONTAINS NUTS

SALADS

add: grilled TX chicken breast +5 // grilled TX gulf shrimp +7 // grilled scottish salmon +12 // +2.5* // uncured bacon +2.5

SHAVED BRUSSELS SALAD **N** // 11

brussels, kale, smoked almonds & dried cherries in sabine creek TX honey-mustard vinaigrette // CONTAINS NUTS

HG KALE CAESAR * // 11

kale, warm garlic-chickpea croutons & pecorino romano in HG caesar dressing

HG RANCH WEDGE * // 12

baby iceberg, HG ranch, everything bagel seasoning, avocado, tomato, green onion, fresh dill

AHI TUNA POKE * // 20

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

MEAT & BREAD

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

THE BACKYARD BURGER* // 14

all-natural kansas city kobe beef, yellow cheddar, creamy mustard, shaved sweet onions, dill pickles, shredded lettuce & tomato

QUINOA BURGER **N** // 13

housemade quinoa burger, smoky carrot hummus, smashed avocado, kalamata tapenade, arugula & tomato // CONTAINS NUTS

COCHINITA PIBIL TACOS* // 13.5

mexican pulled pork, bbq sauce, smoked corn slaw & dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY – MUSTARD CHICKEN // 14.5

sabine creek TX honey mustard, brussels slaw & dill pickles

CRISPY RANCH CHICKEN // 14.5

sharp white cheddar, HG ranch, shredded lettuce & tomato

TURKEY SANDWICH // 14.5

shaved all - natural turkey, white cheddar, giardiniera, pesto mayo, spicy cherry pepper relish & arugula

LUNCH / DINNER MENU

all items may be prepared
gluten & dairy free

BOWLS

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

HUNTED

meatless // 13

quinoa "meatballs" **N** // 14

grilled TX chicken breast // 16

grilled scottish salmon* // 22

grilled TX gulf shrimp // 18

KC kobe beef burger* // 15

mexican pulled pork // 15

grilled hanger steak* // 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 //

quinoa, 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 tamari & sesame, topped with toasted sesame seeds

THE STACK * //

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

summer street corn

honey - garlic brussels sprouts

sweet potato hash

grilled avocado

chile - garlic broccoli

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

salsa

HG ranch *

garlic aioli *

spicy chile mayo *

chimichurri

guacamole

valentina aioli *

FAMILY STYLE SIDES

pistachio - dill snap peas **N** // 8

cauliflower mash // 8

summer street corn // 8

honey - garlic brussels sprouts // 8

sweet potato hash // 7

chile - garlic broccoli // 8

french fries // 5

chile - braised black beans // 5

brown rice // 5

quinoa // 6

SWEETS

PLANT BASED GELATO

mini \$4 | regular \$6

Ask your server about our rotating flavors!

all gelato flavors are made dairy free, **N** some flavors may contain nuts

APPETIZERS

CRAB TOAST // 15

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

TUNA TOSTADAS // 16

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

HG CHIPS & QUESO **N** // 12

spicy vegan queso topped with guacamole & green onion // CONTAINS NUTS

HG CRANBERRY - PECAN MUFFINS **N** // 11

warm GF muffins served with housemade strawberry jam

COCHINITA NACHOS // 14

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

AVOCADO TOAST // 9

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

SNACKS

CHIPS & SALSA // 3

warm roasted red salsa

CHIPS & GUACAMOLE // 4

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

HUMMUS & VEGGIES **N** // 6

snap peas, baby cucumber, rainbow carrots & tomato // CONTAINS NUTS

SALADS

add: grilled TX chicken breast +5 // grilled TX gulf shrimp +7 // grilled scottish salmon +12 // egg +2.5* // uncured bacon +2.5

SHAVED BRUSSELS SALAD **N** // 11

brussels, kale, smoked almonds & dried cherries in sabine creek TX honey-mustard vinaigrette // CONTAINS NUTS

HG KALE CAESAR * // 11

kale, warm garlic-chickpea croutons & pecorino romano in HG caesar dressing

HG RANCH WEDGE * // 12

baby iceberg, HG ranch, everything bagel seasoning, avocado, tomato, green onion, fresh dill

AHI TUNA POKE * // 20

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

MEAT & BREAD

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

THE BACKYARD BURGER * // 14

all-natural kansas city kobe beef, yellow cheddar, creamy mustard, shaved sweet onions, dill pickles, shredded lettuce & tomato

QUINOA BURGER **N** // 13

housemade quinoa burger, smoky carrot hummus, smashed avocado, kalamata tapenade, arugula & tomato

COCHINITA PIBIL TACOS * // 13.5

mexican pulled pork, bbq sauce, smoked corn slaw & dill pickles on flour tortillas

corn tortillas available upon request

CRISPY HONEY – MUSTARD CHICKEN // 14.5

sabine creek TX honey mustard, brussels slaw & dill pickles

CRISPY RANCH CHICKEN // 14.5

sharp white cheddar, HG ranch, shredded lettuce & tomato

TURKEY SANDWICH // 14.5

shaved all - natural turkey, white cheddar, giardiniera, pesto mayo, spicy cherry pepper relish & arugula

FAMILY STYLE SIDES

pistachio - dill snap peas **N** // 8

cauliflower mash // 8

summer street corn // 8

honey - garlic brussels sprouts // 8

sweet potato hash // 7

chile - garlic broccoli // 8

french fries // 5

chile - braised black beans // 5

brown rice // 5

quinoa // 6

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, avocado mayo & 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 a choose a GATHERED signature base or build your own custom bowl

HUNTED

meatless // 13

quinoa "meatballs" ^N // 14

grilled TX chicken breast // 16

grilled scottish salmon* // 22

grilled TX gulf shrimp // 18

KC kobe beef burger* // 15

mexican pulled pork // 15

grilled hanger steak* // 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 //

quinoa, 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 tamari & sesame, topped with toasted sesame seeds

THE STACK * //

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

summer street corn

honey - garlic brussels sprouts

sweet potato hash

grilled avocado

chile - garlic broccoli

chile - braised black beans

brown rice

quinoa

CHOOSE 1 EXTRA

salsa

HG ranch *

garlic aioli *

spicy chile mayo *

chimichurri

guacamole

valentina aioli *

WINE

WHITE

HOUSE WHITE	B 20
MOHUA SAUVIGNON BLANC Marlborough, New Zealand	B 36
CAPOSALDO PINOT GRIGIO Delle Venezie, Italy	B 36
STAGS' LEAP CHARDONNAY Napa Valley, CA	B 48
LONG MEADOW RANCH 'FARMSTEAD' CHARDONNAY Napa Valley, CA	B 36
LA VIEILLE FERME ROSÉ France	B 36

SPARKLING

HOUSE SPARKLING	B 20
RUFFINO PROSECCO DOC Italy	B 36
JP CHENET BRUT ROSÉ France	B 36

RED

HOUSE RED	B 20
BENTON LANE PINOT NOIR Willamette, OR	B 48
TINTO NEGRO MALBEC Mendoza, Argentina	B 36
MERF CABERNET Columbia Valley, WA	B 40
KULETO 'FROG'S PRINCE' RED BLEND Napa Valley, CA	B 48
THE PRISONER UNSHACKLED CABERNET CA	B 58

BEER

Miller Lite	4.5	Stella Artois	6	Plutonium-239 Coconut Porter	6
Michelob Ultra	4	Coors Light	4	Space Camper Cosmic IPA	6
Shiner Bock	5	True Love Sour	6	Black Cherry White Claw	5
Dos Equis	5	Avery White Rascal	6	Angry Orchard Tallboy Austin	6
Modelo	5	Dallas Blonde	6	Eastciders Original	6
Lone Star	5				