



APPETIZERS

**Smoky Carrot Hummus** 🌱 • \$14  
fresh veggies & grilled pita bread

**Cheese Sticks** • \$12.5  
served with red sauce

**Chicken Wings** • \$14.5  
tossed in chimichurri, pecorino, fresno chiles

**Cheese Fries** • \$13  
pepper jack, white queso, sour cream, bacon,  
green onion

**Parmesan Kale Dip** • \$13  
just like your favorite spinach dip (only better)

**Crab Rangoon Dip** • \$13  
served with wonton chips

**Street Corn - Avocado Toast** • \$12  
charred corn, avocado, cotija, cilantro, pickled red  
onions, lime, valentina aioli

**Pulled Pork Nachos** • \$16  
pepper jack, white queso, salsa, pico, avocado,  
sour cream, cilantro, green onions, pickled  
jalapeños

**Chips & Salsa** • \$6  
warm roasted red salsa

SALADS

SMALL SALADS

**Classic Caesar** • \$12  
baby romaine, parmesan & toasted  
breadcrumbs

**Wedge** 🌱 • \$13  
tomatoes, bacon, green onion,  
candied pecans, blue cheese dressing

**Shaved Brussels Salad** 🌱 • \$12  
brussels, kale, smoked almonds,  
dried cherries, honey mustard

• Add grilled chicken \$5, grilled shrimp \$7, grilled hanger steak \$12, grilled salmon \$12

ENTRÉE SALADS

**Tuna Poke\*** • \$20  
avocado, cucumber, sushi rice, seaweed salad,  
spicy chile mayo, crushed wasabi peas

**Crispy Chicken Ranch** • \$16.5  
tomatoes, shredded carrots, bacon, charred  
corn, banana peppers, egg, cheddar, avocado,  
green onions, ranch

**Honey Mustard Crispy Chicken** 🌱 • \$16.5  
brussels, kale, smoked almonds, dried cherries,  
honey mustard

**Grilled Chicken Veggie Chopped** 🌱 • \$18  
riced broccoli & cauliflower, roasted beets,  
cucumber, tomatoes, grapes, goat cheese,  
crispy brown rice, candied pecans, dried  
cranberries, tx honey-sherry vinaigrette

**Steak\*** • \$23  
avocado, egg, bacon, tomatoes, green  
onions, blue cheese dressing

LIVING HG • BUILD YOUR OWN BOWL

1 Pick 1 Protein

- Grilled Chicken Breast • \$17
- Wagyu Burger\* • \$17
- The Impossible Burger • \$18
- Grilled Salmon\* • \$22.5
- Grilled Hanger Steak\* • \$24
- Grilled Shrimp • \$17.5
- Mexican Pulled Pork • \$17

2 Pick 2 Bases

- Honey-Garlic Brussels Sprouts
- Sweet Potato Hash
- Chile-Garlic Broccoli
- Grilled Avocado
- Ranchero Beans
- Brown Rice
- Grilled Asparagus
- Roasted Redskin Potatoes
- Green Beans
- Cauliflower Mash

3 Pick 1 Sauce

- Salsa
- Spicy Chile Mayo
- Valentina Aioli
- Chimichurri
- Ranch
- Avocado Mayo

MEAT & BREAD

• served with your choice of fries, tots, ranch salad or fresh fruit +1

BURGERS *all - natural american wagyu beef*

- The Remedy\* • \$15**  
american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

**The Deluxe\* • \$16**  
american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

- The Western\* • \$16**  
sharp white cheddar, bbq sauce, dill pickles, pickled jalapeños, crispy fried onions

**The Ranchito\* • \$16**  
white queso, valentina aioli, pico, pickled jalapeños, avocado, shredded lettuce

CRISPY CHICKEN

- The Buffalo • \$15**  
spicy bualo sauce, blue cheese slaw

**The Californian • \$15**  
brussels - kale slaw, honey mustard, dill pickles

**The Dirty South • \$15**  
honey - butter, dill pickles

- Farmhouse Chicken • \$15**  
grilled chicken,green goddess, arugula, tomato, pickled red onion, smashed avocado

**SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH + \$2**

TACO SHOP

• served with your choice of fries, tots, ranch salad or fresh fruit +1

- FAJITA TACOS**

peppers & onions, pepper jack, shredded lettuce, sour cream, avocado, pico

**Chicken • \$14**  
**Shrimp • \$14**  
**Steak\* • \$15**

- Cochinita Pibil\* • \$14**  
mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles

ENTREES

- Carbonara • \$19.5**  
bacon, peas, pecorino

**Chicken Fried Chicken • \$18**  
mashed potatoes, green beans, chicken gravy
- Steak Frites\* • \$26**  
topped with chimichurri & served with pecorino – herbed fries

KIDS MENU

- Pasta • \$6**  
choice of red sauce or butter & parmesan

• All options below served with choice of fries, fruit or salad

**Fajita Tacos • Steak \$8 or Chicken \$6**  
cheddar cheese, lettuce, sour cream & pico on the side on flour tortillas

**Grilled Cheese • \$6**  
american cheese on griddled bread
- Cheeseburger • \$8**  
kansas city kobe beef burger, american cheese, dill pickles & ketchup

**Chicken Tenders • \$6**  
three pieces fried crispy

# BRUNCH

• Brunch menu available Saturday & Sunday 10:00am-3:00pm

## APPETIZERS

### Smoky Carrot Hummus ⑩ • \$14

fresh veggies & grilled pita bread

### Chicken Wings • \$14.5

tossed in chimichurri, pecorino, fresno chiles

### Crab Rangoon Dip • \$13

tossed in chimichurri, pecorino, fresno chiles

### Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better)

### Cheese Sticks • \$12.5

served with red sauce

### Cheese Fries • \$13

pepper jack, white queso, sour cream, bacon, green onion

## TOASTS

### Smashed Avocado\* • \$11

sunny side egg, marinated tomato, arugula, chimichurri

### Street Corn - Avocado Toast • \$12

charred corn, avocado, cotija, cilantro, pickled red onions, lime, valentina aioli

### Chips & Salsa • \$6

warm roasted red salsa

### Pulled Pork Nachos • \$16

pepper jack, white queso, salsa, pico, avocado, sour cream, cilantro, green onions, pickled jalapeños

## SALADS

## SMALL SALADS

### Classic Caesar • \$12

baby romaine, parmesan & toasted breadcrumbs

### Wedge ⑩ • \$13

tomatoes, bacon, green onion, candied pecans, blue cheese dressing

• Add grilled chicken \$5, grilled shrimp \$7, steak \$12, grilled salmon \$12

### Shaved Brussels Salad ⑩ • \$12

brussels, kale, smoked almonds, dried cherries, honey mustard

## ENTRÉE SALADS

### Tuna Poke\* • \$20

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

### Crispy Chicken Ranch\* • \$16.5

tomatoes, shredded carrots, bacon, charred corn, banana peppers, egg, cheddar, avocado, green onions, ranch

### Honey Mustard Crispy Chicken ⑩ • \$16.5

brussels, kale, smoked almonds, dried cherries, honey mustard

### Grilled Chicken Veggie Chopped ⑩ • \$18

riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries, tx honey-sherry vinaigrette

### Steak\* • \$23

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

## MEAT & BREAD

• served with choice of fries, tots, ranch salad or fresh fruit +1

## BURGERS

*all - natural american wagyu beef*

### The Remedy\* • \$15

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

### The Deluxe\* • \$16

american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

## CRISPY CHICKEN

### The Californian • \$15

brussels-kale slaw, honey mustard, dill pickles

### The Dirty South • \$15

honey butter, dill pickles

## TEAM FAVORITE

### Farmhouse Chicken • \$15

grilled chicken, green goddess dressing, arugula, tomato, pickled red onion, avocado

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH + \$2

BRUNCH SPECIALTIES

FRUIT & GRAIN

**Yogurt Parfait 🍌 • \$12**  
low-fat greek yogurt, house granola with pecans, almonds & pumpkin seeds, strawberry preserves, fresh berries

**Drunken Grapefruit • \$6**  
tx ruby red grapefruit, 42 below vodka, lime – mint cordial shot

**Smoothie Bowl 🍌 • \$10**  
dragonfruit, mango, banana, coconut milk & pineapple juice smoothie, kiwi, toasted coconut, almonds, hemp, chia

**HG Breakfast of Champions • \$14**  
scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad

**Shrimp & Grits • \$18**  
white cheddar – stone ground grits, charred tomato butter, bacon, fresnos, pickled peppers, greens

**Chorizo Gravy Skillet\* • \$13**  
herb roasted redskins, tx chorizo gravy, two sunny side eggs, chimichurri, green salad, multi – grain toast

**Chicken Fried Chicken • \$17**  
herb roasted redskins, tx chorizo gravy, scrambled eggs, multi - grain toast

**Classic Waffles 🍌 • \$8**  
two buttermilk - pecan waffles, salted butter, vermont maple syrup

CHEF’S FAVORITES

**Huevos Rancheros\* • \$13**  
tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream

**Cornfried Bread • \$14**  
griddled cornmeal cakes, two sunny side eggs, blueberry – maple sausage, salted butter, vermont maple syrup

**Banana - Butter Pecan Waffles 🍌 • \$10**  
two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce

**Berries & Cream Waffles 🍌 • \$10**  
two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

• served with choice of herb roasted redskins, white cheddar –stone ground grits or fresh fruit +1

OMELETS

**Chorizo • \$15**  
tx chorizo, sautéed peppers & onions & sharp white cheddar, multi-grain toast, green salad

**Mom’s • \$14**  
heritage pork breakfast sausage, caramelized onions, american cheese, multi – grain toast, green salad

**Egg White • \$14**  
roasted mushrooms, caramelized onion, spinach, herbed havarti, chimichurri, sliced tomatoes with olive oil & sea salt, green salad

**Standard Breakfast\* • \$13**  
two eggs any style & multi – grain toast with choice of bacon or blueberry – maple sausage links

**Bacon Breakfast On a Bun • \$13**  
bacon, egg, sharp white cheddar, avocado mayo & tomato on brioche

**Breakfast Tacos • \$13**  
bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream, pico

**Steak & Eggs • \$23**  
grilled hanger steak, two sunny side eggs, herb roasted redskins, green salad, sliced organic rainwater farms tx tomatoes with olive oil & sea salt

CLASSIC BREAKFASTS

SIDES

**Multi – Grain Toast • \$3**  
two slices from empire baking co., dallas with salted butter, strawberry preserves

**Herb Roasted Redskins • \$4**  
chimichurri - butter, fresh herbs

**Fresh Fruit • \$4**  
watermelon, pineapple, grapes, berries

**TX Ruby Red Grapefruit • \$3**  
chilled & halved

**White Cheddar - Stone Ground Grits • \$4**  
charred tomato butter, chives

**Bacon • \$4**  
two thick cut slices, cooked crispy

**TX Blueberry – Maple Sausage • \$4**  
two links from miiller’s smokehouse, llano, tx

**TX Eggs • \$3**  
two eggs any style

**Buttermilk – Pecan Waffle 🍌 • \$4**  
salted butter, vermont maple syrup

**TX Chorizo Gravy • \$3**  
fresh cream & beef chorizo from syracuse sausage, ponder, tx