

LUNCH / DINNER MENU

all items may be prepared
gluten & dairy free

APPETIZERS

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

AVOCADO TOAST // 9
whole wheat bread, fresh avocado, extra virgin olive
oil, sea salt, everything bagel seasoning & toasted
sunflower seeds

HG CHIPS & QUESO ^N // 12
spicy vegan queso topped with guacamole &
green onion // CONTAINS NUTS

CHIPS & SALSA // 6
warm roasted red salsa

CHIPS & GUACAMOLE // 10
avocado, cilantro, tomato, red onion, jalapeño, lime

COCHINITA NACHOS // 14
mexican pulled pork, pepper jack, salsa, guacamole,
cilantro & green onion

SALADS

add: grilled TX chicken breast +5 // grilled TX gulf shrimp +7 // grilled scottish salmon +12 //
TX pachi pachi farms 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: TX pachi pachi farms 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, pepper jack, smashed
avocado, pickled red onion, tx bibb lettuce, tomato &
valentina aioli

KIDS MENU

all kids menu items \$4 with the purchase of an adult meal

CHICKEN FRIED RICE // 10
grilled chicken stir fried with brown rice, broccoli, red bell
pepper, red onion, edamame, snap peas & carrots
in tamari & sesame, topped with toasted hemp seeds &
green onions

CHICKEN TACOS // 9
grilled chicken, pepper jack cheese & shredded lettuce in
corn tortillas with choice of french fries
or fruit cup

CHICKEN BOWL // 10
grilled chicken over sweet potato hash &
sautéed broccoli

STEAK BOWL // 13
grilled steak over sweet potato hash & crispy
brussels sprouts

CHEESEBURGER // 9
kansas city kobe beef burger with white cheddar with
choice of french fries or fruit cup

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

jalapeño bratwurst // 15
mexican pulled pork // 15
grilled TX a bar n’ ranch wagyu sirloin* // 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
TX pachi pachi farms 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 TX pachi pachi farms 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

APPETIZERS

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

AVOCADO TOAST // 9
whole wheat bread, fresh avocado, extra virgin olive
oil, sea salt, everything bagel seasoning & toasted
sunflower seeds

HG CHIPS & QUESO **N**// 12
spicy vegan queso topped with guacamole &
green onion // CONTAINS NUTS

CHIPS & SALSA // 6
warm roasted red salsa

CHIPS & GUACAMOLE // 10
avocado, cilantro, tomato, red onion, jalapeño, lime

COCHINITA NACHOS // 14
mexican pulled pork, pepper jack, salsa, guacamole,
cilantro & green onion

HG CRANBERRY-PECAN MUFFINS **N**// 11
warm GF muffins served with housemade strawberry
jam

SALADS

add: grilled TX chicken breast +5 // grilled TX gulf shrimp +7 // grilled scottish salmon
+12 // TX pachi pachi farms 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: TX pachi pachi farms 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
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CRISPY RANCH CHICKEN // 14.5
sharp white cheddar, HG ranch, shredded lettuce &
tomato

TURKEY SANDWICH // 14.5
shaved all - natural turkey, pepper jack, smashed
avocado, pickled red onion, tx bibb lettuce, tomato &
valentina aioli

BREAKFAST

- HG BREAKFAST PLATE * // 13**
two scrambled TX pachi pachi farms eggs, uncured bacon, sweet potato hash, green salad & multi-grain toast with housemade strawberry jam
- CHICKEN FRIED CHICKEN * // 14**
sweet potato hash, two over easy TX pachi pachi farms eggs, mushroom gravy & green salad
- HUEVOS RANCHEROS * // 13**
crispy corn tostadas, chile-braised black beans, salsa, two sunny side TX pachi pachi farms eggs, sweet potato hash, avocado, pickled red onions & cilantro
- HG STEAK & EGGS * // 18**
grilled coffee crusted TX a bar n' ranch wagyu sirloin, two sunny side TX pachi pachi farms eggs, sweet potato hash, green salad & thick sliced rainwater farms organic TX tomatoes with olive oil & sea salt

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

BREAKFAST ON A BUN * // 14
choice of uncured bacon or heritage pork breakfast sausage, scrambled TX pachi Pachi farms eggs, sharp white cheddar, garlic aioli, arugula & tomato

SAUSAGE BREAKFAST TACOS * // 13 heritage pork breakfast sausage, scrambled TX pachi pachi farms 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 TX PACHI PACHI FARMS EGGS * // 5

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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 TX pachi pachi farms 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 TX pachi pachi farms 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 *

DRINKS

THIS MENU IS AVAILABLE FOR CARRYOUT ONLY

Give us a call at 877-832-8723 to order

WINE BY THE BOTTLE

RED

House Red • \$20

Pinot Noir • \$26



WHITE

House White • \$20

Sauvignon Blanc • \$26

Rosé • \$26

SPARKLING

House Sparkling • \$20

SPARKLING PACKAGES

Sparkling Package • \$25

Sparkling Wine, Choice Juice, Strawberries, 4 HG Logo Cups

Baller Package • \$200

Ace of Spades, Choice of 2 Juices, Strawberries

***All proceeds from this package goes back into our Everybody Eats initiative – feeding our community ***

Juice Choices: Orange, Grapefruit, Pineapple

BEER

INDIVIDUAL / 6 PACK

Miller Lite • \$3 / \$10

Dos Equis • \$3 / \$10

Michelob Ultra • \$3 / \$10

Community IPA • \$3 / \$10

White Claw Rotator • \$3 / \$10

High Noon Rotator • \$4 / \$16

SPIRITS TOGO

ALL BOTTLES ARE 375 ML BOTTLES

Vodka • \$20

Gin • \$20

Rum • \$20

Tequila • \$20

Whiskey • \$20

AT HOME COCKTAIL PACKAGES

All packages make 6 servings

These kits come with everything you need to make your favorite signature cocktails at home. All kits come with spirit, mixer, cups, garnishes. (You may substitute the spirit of your choice)

Moscow Mule Package • \$35

without spirit \$15

vodka, lime juice, agave, ginger kombucha, lime wheels

Cucumber Smash Package • \$35

without spirit \$15

vodka, cucumber juice, lime juice, turbinado, mint, lime wheels

Double Under Package • \$35

without spirit \$15

tequila, beet juice, lime juice, rosemary turbinado, lime wheels, salt

Strawberry Smash Package • \$35

without spirit \$15

gin, strawberry-lemon juice, turbinado, mint, lemon wheels

HG
SPLY
CO.

NUTRIMENT & SPIRITS