

all items may be prepared
gluten or 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 avocado & green
onion // CONTAINS NUTS

CHIPS & SALSA // 6
warm roasted red salsa

COCHINITA NACHOS // 14
mexican pulled pork, pepper jack, salsa, avocado
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 //
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
eppers, shredded carrots & crispy shallots in
HG ranch

SOUPS

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

CURRIED SWEET POTATO
CUP 4 | BOWL 7
topped with fresh pomegranate seeds, crispy
brussels & pumpkin seeds

MEAT & BREAD

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1, kale caesar +1
cup curried sweet potato soup +1, cup bison chili +2
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

BUNLESS BURGER BOWL

roasted portobello mushroom, white cheddar, sunny side egg, smashed avocado,
dill pickles, shredded lettuce, tomato, spicy chile mayo

kobe beef burger // 16 quinoa burger **N** // 14

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 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 // 5
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, 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 * //
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
smashed avocado
valentina aioli *