

LUNCH/DINNER MENU

all items may be prepared
gluten & dairy free

APPETIZERS

SMOKY CARROT HUMMUS **N** // 13.5
fresh veggies & grilled pita bread

STREET CORN – AVOCADO TOAST // 12
charred corn, avocado, cotija, cilantro, pickled red onions,
lime, valentina aioli

ROASTED CHICKEN WINGS **IW** // 15
tossed in chimichurri, pecorino, fresno chiles

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

CRAB RANGOON DIP **IW** // 14
wonton chips

CHIPS & SALSA // 6
warm roasted red salsa

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

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

BISON CHILI FRITO PIE // 14
ground bison, kidney, pinto & black beans, fritos, cheddar,
sour cream, green onion & pickled jalapeños

SALADS & SOUP

grilled TX chicken breast +7 // TX pachi pachi farms egg +2.5 // uncured bacon +2.5

CLASSIC CAESAR // 11
romaine, parmesan & toasted breadcrumbs

SHAVED BRUSSELS **N** // 11
brussels, kale, smoked almonds, dried cherries, honey mustard

WEDGE **N IW** // 12
tomatoes, uncured bacon, green onion, candied pecans, blue
cheese dressing

SALMON POKE // 19
avocado, cucumber, carrot, red onion, tomatoes, sushi rice,
lemon, avocado mayo, crispy rice

TUNA POKE // 20
avocado, cucumber, sushi rice, seaweed salad, spicy chile
mayo, crushed wasabi peas

STEAK & BLUE **IW** // 19
avocado, egg, bacon, tomatoes, green onions, blue cheese
dressing

GRILLED CHICKEN VEGGIE CHOPPED **N** // 17
riced broccoli & cauliflower, roasted beets, cucumber,
tomatoes, grapes, goat cheese, crispy brown rice, candied
pecans, dried cranberries, tx honey -sherry vinaigrette

TACO SALAD **IW** // 17
choice of grilled chicken or mexican ground beef, cheddar,
lettuce, tomatoes, pico, pickled jalapeños, sour cream,
guacamole, crispy flour taco shell

BISON CHILI // CUP: 6 BOWL: 10
ground bison, kidney, pinto & black beans, topped with
cheddar & green onion

TACOS

served with your choice of fries or shaved brussels salad **N**, fresh fruit +1
corn tortillas available upon request

FAJITA TACOS
steak // 16 chicken // 13 shrimp // 14
peppers & onions, pepper jack, shredded lettuce, sour cream,
avocado & pico

PULLED PORK // 13.5
mexican pulled pork, bbq sauce, smoked corn slaw,
dill pickles

MEAT & BREAD

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

THE REMEDY BURGER **IW** // 14
american cheese, creamy mustard, dill pickles, sweet onion,
shredded lettuce, tomato

THE FARMHOUSE BURGER // 15
sharp white cheddar, HG sauce, charred scallions, spicy bread &
butter pickles, thick sliced organic rainwater farms TX tomato

HONEY – MUSTARD CHICKEN // 14.5
crispy chicken breast, brussels & kale slaw, honey mustard &
dill pickles

BUFFALO CHICKEN **IW** // 14.5
crispy chicken breast, spicy buffalo sauce, blue cheese slaw

QUINOA BURGER **N** // 13
housemade quinoa burger, smoky carrot hummus, smashed
avocado, kalamata tapenade, baby spinach & tomato

ROASTED TURKEY // 14.5
shaved all natural - turkey breast, pepper jack cheese,
smashed avocado, pickled red onion, lettuce, tomato &
valentina aioli

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH **IW** +2

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BOWLS

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

HUNTED

grilled TX chicken breast // 16

kansas city kobe beef burger // 15

the impossible burger **IW** // 15

grilled salmon // 22

grilled shrimp // 18

mexican pulled pork // 15

jalapeño bratwurst // 15

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

TX dorper lamb meatballs // 21

grilled TX wagyu sirloin // 19

GATHERED

HG SEASONAL BOWL //

sage & carrot quinoa, roasted delicata squash, cranberry slaw

THE YELLOW CURRY //

sweet potato, cauliflower, kale & grape tomatoes in yellow coconut curry broth topped with cucumber – cilantro – mint relish, green onion & fresno chiles

THE TEX MEX //

quinoa, chile - braised black beans, salsa, sautéed red bell peppers & onions, guacamole & pineapple pico

THE STIR FRY //

broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion

THE STACK //

bibb lettuce, tomato, sweet potato hash, avocado & an over-easy TX pachi pachi farms egg

THE FRIED "RICE" //

cauliflower fried rice with broccoli, napa cabbage, carrots, edamame & green onions, honey – garlic brussels sprouts & a sunny side TX pachi pachi farms egg

THE TRUE GRIT **N** //

cauliflower "grits," sautéed chard, mushrooms, caramelized onions & herb salad

THE ZUCCHINI "PASTA" //

fresh zucchini "pasta" sautéed with garlic, tomato, eggplant, chard, caramelized onion, pickled sweet peppers & green olives

BUILD YOUR OWN

CHOOSE 2 BASES

honey-garlic brussels sprouts

cauliflower "grits" **N**

sweet potato hash

chile-garlic broccoli

grilled avocado

black beans

brown rice

sage & carrot quinoa

shaved brussels salad **N**

roasted delicata squash

CHOOSE 1 EXTRA

salsa

guacamole

spicy chile mayo

garlic aioli

valentina aioli

chimichurri

FAMILY STYLE SIDES

honey – garlic brussels sprouts // 8

cauliflower "grits" **N** // 8

sweet potato hash // 7

chile – garlic broccoli // 8

black beans // 5

brown rice // 5

sage & carrot quinoa // 8

roasted delicata squash // 8

DINNER ENTRÉES

available daily at 5 pm

BEEF SHORT RIB **IW** // 32

red wine braised, bone - in, gnocchi, brussels, carrots, jus, horseradish cream

GRILLED PORK CHOP // 29

maple - dijon glaze, sweet potato hash, bacon - brussels

FILET MIGNON **IW** // 36

7 oz, center - cut angus, grilled asparagus, roasted mushroom - demi

STEAK FRITES // 25

8 oz butcher's cut topped with chimichurri & pecorino – herbed frites

HALIBUT ALMONDINE **N IW** // 32

wild caught pacific halibut filet seared in brown butter, almonds, capers & lemon, served over french beans

CHICKEN FRIED CHICKEN **IW** // 18

sweet potato hash, tx chorizo gravy, spicy southern greens

NY STRIP **IW** // 38

14 oz, center - cut angus, loaded cauliflower mash, veggies, herb butter

SHRIMP CARBONARA **IW** // 24

grilled shrimp, bacon, peas, pecorino

GRILLED SALMON **N** // 26

roasted brussels sprouts, maple - whole grain mustard, herb salad, honey crisp apples, candied pecans