

HUNTED

ON THE GRILL

- \$27 NEW YORK STRIP**
Wild mushroom ragout
- \$32 BEEF FILET**
caramelized onions & fennel
- \$25 TEXAS VENISON FLANK**
+Coriander spiced apples
- \$22 BRICK CHICKEN**
Romesco sauce and herb jus
- \$23 HERB CRUSTED AHI TUNA**
Garlic aioli

GRILL RUBS

- ROASTED GARLIC ROSEMARY
- LEMON, THYME, CRACKED PEPPER
- COFFEE ANCHO CHILE
- BUTT RUB BBQ

IN THE PAN

- \$37 BONE-IN RIBEYE**
Salsa verde
- \$19 CRISPY ARTIC CHAR**
Meyer lemon relish
- \$21 BRAISED LAMB SHANK**
Fig mostarda
- \$19 DUCK CONFIT**
Blueberries & plum relish

- GRILLED PINEAPPLE & NECTARINES
- SHOESTRING FRIES
- SWEET POTATO HASH
- QUINOA & PINENUT PILAF W/ OLIVES
- PARSNIP & CELERY ROOT MASH
- BRUSSELS SPROUT CHIPS
- SPICY GARLIC HERB BROCCOLI W/ BACON
- GRILLED SPRING/SUMMER VEGETABLES
- CRISPY BABY ARTICHOKE W/ LEMON & POPPY
- CURRIED CAULIFLOWER

GATHERED \$6

APPETIZERS

\$11 BLOOD ORANGE GLAZED PORK BELLY
Crispy pig's ear, fennel, bourbon-sage apple puree

\$10 SLIDER DUO
Duck confit & foie gras + chopped brisket with horseradish pickles HG BBQ sauce

\$12 MINI PORK SHANKS
Bacon wrapped pork shanks with chipotle-cider glaze and nectarine relish

\$2.5 OYSTERS ON THE HALF
EA Lemon fennel relish

\$14 PALE ALE STEAMED MUSSELS
Garlic aioli, thyme and fries

\$9 GINGER GARLIC HUMMUS
Cucumber, bell pepper, apple, jicama, cauliflower, and bacon chips

\$12 YOU BUILD IT TACO TRIO
lamb, chicken, & beef skewer with green tomato-habanero salsa

\$10 COCHONITA NACHOS
Puerco pibil, avocado, green chile, red onion, salsa HG, queso Oaxaca, and chile

SALADS

\$16 TUNA POKE
Ahi tuna, avocado, green onion, coconut aminos & sesame on napa cabbage & mizuna topped with fried ginger, garlic, and lemon

\$8 APPLE & ORANGE SALAD
Shaved fennel, arugula, hazelnuts, citrus-basil vinaigrette, and local blue cheese

\$11 BABY SPINACH, KALE & QUINOA SALAD
Roasted grapes, almonds, cherry tomato, balsamic honey

\$9 ROASTED BEET SALAD
Bibb lettuce, green goddess dressing, szechuan pecans and bacon

MEAT & BREAD

\$11 HG BLT
pork belly, arugula, marinated tomato, espresso bacon aioli, over easy egg

\$12 80/20 BURGER
Grass-fed and wagyu blend, bacon jam, cheese choice, lettuce, tomato

\$10 CLUBBED CHICKEN
Avocado, bacon, marinated tomato, pickled red onion, bib lettuce, kalamata mayo

\$13 OPEN FACED STEAK
caramelized onion & fennel, grilled peppers, arugula, roast garlic mayo, local blue cheese

\$10 QUINOA BURGER
Baby spinach, marinated tomato, cucumber, tepanade, herb queso blanco

\$11 PULLED (BEEF, CHICKEN, OR PORK)
*Apple slaw, HG BBQ sauce
Add belly or bacon - \$2*

\$10 FRIED PERCH SANDWICH
Spicy remoulade, napa cabbage, horseradish pickles, marinated tomato

CHOOSE FROM EACH CATEGORY TO BUILD YOUR MEAL

BOWLS \$13

1 BASES

QUINOA PILAF
CURRIED CAULIFLOWER
ORGANIC GREENS
SPICY CHICK PEAS
SWEET POTATO HASH
PARSNIP-CELESTRIAC MASH

2 MEATS

DUCK CONFIT
CHICKEN
TUNA
PULLED PORK
BRISKET
STEAK

3 ON TOP

CRISPY ARTICHOKE

GRILLED VEGGIES

SPICY BROCCOLI

WILD MUSHROOM

BRUSSELS SPROUT CHIPS

GUACAMOLE