HG SPLY CO.

NUTRIMENT & SPIRITS

DINNER MENU

all items may be prepared
gluten & dairy free

APPETIZERS

GINGER GARLIC HUMMUS // 12
baby carrots, tomatoes, cucumbers, sweet peppers, french breakfast radishes & uncured bacon chips

COCHINITA NACHOS // 13
traditional mexican pulled pork, pepper jack cheese, salsa, guacamole, cilantro & green onion

OLD BAY STEAMED PEI MUSSELS // 14
old bay tomato broth, chorizo, celery, garlic & crostinis

SWEET & SPICY BERKSHIRE PORK SHORT RIBS // 14
chinese 5 spice & citrus-braised pork ribs, marinated cucumber salad with fresh mint, cilantro & toasted cashews

HG CHIPS & QUESO // 12
spicy vegan queso topped with guacamole, green onion, salsa & cilantro, served with crispy corn tortilla chips

SALADS

grilled TX chicken breast +7 // grilled scottish salmon +11 // farm egg +2.5 // uncured bacon +2.5

CHOPPED SALAD // 17
chopped salad with kale, grilled chicken, crispy pork belly, raw sheep's milk cheese, hard-boiled egg, baby tomatoes, pickled sweet peppers, shredded carrots & crispy shallots in HG lemon-dill ranch dressing

HG KALE CAESAR // 10
kale, warm garlic-chickpea croutons & raw sheep's milk cheese in HG caesar dressing

AHI TUNA POKE // 16
fresh raw tuna with lemon, red onion, jalapeño & avocado over a cucumber-wakame seaweed salad in bragg's aminos vinaigrette & sesame

GREENS & GRAINS // 12
organic baby power greens, wild rice, black & white quinoa, blueberries, dried cranberries, avocado, toasted almonds & hemp seeds in citrus-sherry vinaigrette

MEAT & BREAD

farm egg +2.5 // uncured bacon +2.5 // substitute gluten-free bun +3 // avocado +2

CHEDDAR BACON BURGER // 13
kansas city kobe beef, uncured bacon, sharp white cheddar, caramelized onion, shredded lettuce, tx tomato & lemon-dill ranch dressing on a toasted molasses wheat bun

QUINOA BURGER // 13
housemade quinoa burger, ginger-garlic hummus, smashed avocado, kalamata tapenade, baby spinach & tx tomato on a toasted molasses wheat bun

PULLED PORK TACOS // 11
traditional mexican pulled pork, chile-braised black beans, pepper jack cheese, pineapple pico & pickled red onion on warm corn tortillas, served with chips, guacamole & salsa

JALAPEÑO BRATWURST // 12
grilled all-natural and uncured jalapeño bratwurst with sautéed red pepper & onion, smoked onion mustard & giardiniera on a toasted molasses wheat roll

CLUBBED TURKEY // 13
spicy smoked turkey, uncured bacon, sharp white cheddar, smashed avocado, arugula, tx tomato & garlic aioli on toasted multigrain bread

HOUSE BOWLS

farm egg +2.5 // uncured bacon +2.5 // avocado +2

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

HUNTED

quinoa "meatballs" // 13
grilled TX chicken breast // 15
grilled scottish salmon // 16
kobe beef burger // 14
sauteed TX akaushi beef // 16
grilled TX teres major steak // 17
mexican pulled pork // 14
TX dorper lamb meatballs // 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
black & white quinoa, chile-braised 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 bragg's aminos & sesame, topped with toasted hemp seeds

THE ZUCCHINI "PASTA"
fresh zucchini "pasta" sautéed with garlic blistered grape tomatoes, roasted eggplant, rainbow chard, caramelized onion, pickled sweet pepper & green olive, topped with toasted hemp-oat crumb

THE STACK
TX bibb lettuce & tomato, sweet potato hash, avocado & an over easy farm egg

THE TRUE GRIT
poblano-cauliflower-cashew "grits," sautéed rainbow chard with mushrooms, caramelized onion & herb salad

BUILD YOUR OWN

choose 2 bases:
sweet potato hash
mushroom & cashew quinoa pilaf
chile-braised black beans
grilled zucchini
poblano-cauliflower-cashew "grits"
honey-garlic brussels sprouts
macerated kale salad

choose 1 extra:
salsa
HG lemon-dill ranch dressing
garlic aioli
toasted hemp seeds
guacamole

DINNER ENTREES

OLD BAY GRILLED SHRIMP // 22
spicy red beans & cajun cauliflower rice with niman ranch andouille sausage, celery, pickled collard greens, mustard seed caviar & creole mustard aioli

BRAISED BEEF SHORT RIB // 27
bone-in shortrib served with jalapeño red flannel hash, charred cabbage & red wine braising jus

DELMONICO // 36
coffee crusted all-natural ribeye with crispy brussels sprouts, an over-easy farm egg & horseradish-shallot coconut butter

BRICK CHICKEN // 23
pan-roasted half TX chicken, mushroom & toasted cashew quinoa pilaf with smoked almond romesco

DUCK FRIED "RICE" // 22
orange-chile-honey-glazed duck confit over brussels sprouts & stir-fried cauliflower rice with broccoli, carrot, red onion, red bell pepper, sesame & hemp

TO SHARE // 8

sweet potato hash I mushroom & toasted cashew quinoa pilaf I chile-braised black beans I grilled zucchini I poblano-cauliflower-cashew "grits" I honey-garlic brussels sprouts I macerated kale salad