



2019 Restaurant Week Menu

All items may be prepared
gluten and dairy free

FIRST COURSE

COCHINTA NACHOS

mexican pulled pork, pepper jack, salsa, guacamole, cilantro & green onion

HG CHIPS AND QUESO

spicy vegan queso topped with guacamole & green onion // CONTAINS NUTS

STREET CORN AVOCADO TOAST

charred corn, avocado, cotija, cilantro, pickled red onions, lime & valentina aioli on toasted sourdough

SHRIMP CEVICHE

marinated shrimp, baby tomatoes, avocado, pickled red onion, cilantro, charred tomato & tomatillo salsas, served with crispy corn tortilla chips

SMOKY CARROT HUMMUS

spicy hummus topped with extra virgin olive oil, smoked almonds & cilantro served with heirloom carrots & cauliflower, baby cucumber, sweet peppers, romanesco, broccoli & grape tomatoes // CONTAINS NUTS

SECOND COURSE

SAUTEED SNAPPER

caramelized squash purée, pan roasted baby zucchini, sunburst squash & charred herb salsa

STEAK FRITES

8-ounce angus butcher's cut, grilled, sliced & topped with chimichurri, served with pecorino-herbed fries

CHICKEN FRIED CHICKEN

cauliflower mash, green beans & mushroom gravy

ROASTED TX CHICKEN

half herb-roasted chicken with redskin potatoes, heirloom carrots & sautéed brussels sprouts

TX SHRIMP AND GRITS

sautéed with uncured bacon, garlic-blistered tomatoes, white wine & lemon over poblano-cauliflower grits // CONTAINS NUTS

THE STIR FRY

broccoli, mushrooms, snap peas, red bell pepper, carrots, edamame & red onion sautéed in tamari & sesame, topped with toasted sesame seeds //add chicken, steak, salmon

THE ZUCCHINI "PASTA"

fresh zucchini "pasta" sautéed with garlic blistered grape tomatoes, roasted eggplant, rainbow chard, caramelized onion, pickled sweet peppers & green olives // add chicken, steak, or salmon

THIRD COURSE

HG BANANA SPLIT

almond milk-ice cream, chocolate, caramel & strawberry sauces, smoked almonds // CONTAINS NUTS

HG BROWNIE

warm chocolate brownie, almond milk-ice cream, chocolate and caramel sauce, smoked almonds //CONTAINS NUTS