

HBG Salads

Greek Chopped Salad Olives, Cherry Tomatoes
Artichokes, Pickled Peppers, Cucumber, Onion & Feta.....**\$13.00**

Roasted Beet Salad Chimichurri, Candied Pecans, Arugula,
Blue Cheese, Pickled Onion, Balsamic Vinaigrette**\$13.50**

Classic Caesar Salad House Made Dressing & Croutons,
Shaved Grana Padano & Pecorino.....**\$11.00**

Chinese Chicken Salad 5 Spice Peanuts, Soy-Mustard
Dressing, Cilantro, Sesame Chips**\$14.50**

Spanish Tortilla Eggs, Onions & Potatoes Slow Cooked in
Olive Oil; Romesco Sauce on a bed of Baby Arugula.....**\$10.00**

Starters and Soup

6 Crispy Breaded Wings
Spicy Buffalo or BBQ, Blue Cheese, Celery.....**\$11.00**

Brussels Sprouts Maple Balsamic Glazed
Crispy Sprouts, Bacon**\$9.00**


Beer Battered Onion Rings
Need We Say More.....**\$7.00**

Creamy Pumpkin Soup
Pepitas, Olive Oil, Green Onion**\$6.00**

Bacon Chips Lightly Breaded Crispy Bacon
with Chipotle Aioli.....**\$7.00**

HBG Burgers

All Natural Freshly Ground Angus Beef Patty, **medium (red in the center)** it's very juicy and served on garlic toasted Costeaux seeded bun
Grilled Chicken Breast or Garden Burger substitution - no cost

 Classic – Ripe Tomato, Leaf Lettuce, Thin Sliced of Red Onion, Sonoma Brinery Bread & Butter Pickles and Roasted Garlic Aioli With Your Choice of Cheese: Fiscalini White Cheddar, Pepper Jack, American, Blue or Swiss.....	\$12.50
The Bacon Burger Add Thick Applewood Smoked Bacon Strips to the Classic Cheese Burger.....	\$14.50
Swiss Mushroom Burger Sautéed Button Mushrooms under a Blanket of Melted Swiss Cheese.....	\$14.00
Avocado Burger Topped with Grilled Onions and Creamy Hass Avocado.....	\$14.00
Umami Bacon Blue Burger Caramelized Onions, Blue Crumbles; Crowned with Crispy Bacon Chips.....	\$15.50
BBQ Burger Our Smokey BBQ Sauce, Pepper Jack Cheese, Beer Battered Onion Rings.....	\$14.50

Baskets of Fries (enough to share)

Regular Fries... **\$5.00** **Garlic or Chipotle Salt Fries**...**\$5.50** **Truffle-Parmesan Fries**...**\$7.50**

and now for Something Completely Different.....

Grilled Sesame Crusted Salmon Pita Asian Slaw, Pickled Ginger, Wasabi Aioli, Daikon Sprouts.....	\$17.00
Reuben Corned Beef, Pastrami, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Grain Mustard, on Rye; Pickles.....	\$14.00
Crisp Spicy Chicken Sandwich Pickle Brined Breast, Creamy Avocado, Pepper Jack, Pepperoncini.....	\$15.00
BBQ Pulled Pork Sandwich Smoked in House, Cole Slaw, Crispy Onions, Smoked BBQ Sauce; Potato Salad.....	\$14.50
Falafel Vegetarian Fritters of Spiced Chick Peas, Harissa Yogurt, Olive Hummus, Feta, Pickled Onion, Cucumber & Tomato.....	\$13.00
Tangy Mac n' Cheese Fiscalini Cheddar, Parmesan, Bacon, Dijon Mustard, Green Onions.....	\$13.00
N.Y. Steak Frites Grilled 8oz USDA Choice N.Y. Strip Steak, French Fries, Caesar Salad.....	\$24.00
Fish 'N' Chips (Tuesday through Friday) Beer Battered Cod, Fries, House Made Tartar Sauce.....	\$17.50
Chicken & Waffle (Saturday through Monday) with Bourbon Maple Syrup, Sausage Gravy and Cayenne Spiced Pecans .	\$14.50

Sweets & Shakes

Warm Crunchy Bread Pudding Bites Custard Brioche Bread Pudding & Caramel Dipping Sauce **\$6.00** Vanilla,
Chocolate, Orange, Root Beer, or Strawberry Swirl **Sm. \$5.00 / Lg. \$7.00**

For everyone to enjoy their time at HBG, please supervise your children when they leave your table

Share Plate: No Charge, Split Plates: \$2

Water is Only Served by Request

You are welcome to enjoy a bottle of local wine corkage free with your meal

Warning: Consuming raw or undercooked meat, seafood, and eggs may increase the risk of food borne related illness.