

Starters

- “We are all Ukrainians” Borscht** \$10.00
The classic beet, cabbage, beef & vegetable stew \$5 Donation to World Central Kitchen
- Black Bean Soup** Sundried Tomato “Pico de Gallo”, Sour Cream \$7.00
- Beer Battered Onion Rings** with House Made Ranch \$8.00
- Okonomiyaki Tots (HBG’s riff on the Japanese street food)** \$8.50
Crispy Tater Tots topped with a salty-sweet sauce, Kewpie Mayo, Chives, Bonito Fish Flakes
- Mac n’ Cheese** Fiscalini Cheddar, Parmesan, Bacon, Dijon & Green Onions \$13.50
- Crispy Brussels Sprouts** Bacon Crumbles & Maple Balsamic Glaze \$8.00
- Flat Bread** Broccoli, Roasted Lemon, Walnuts, Blue Cheese & Arugula \$13.00
- Crispy Breaded Wings (one pound)** \$12.50
Tossed in **Spicy Buffalo** or **BBQ Sauce**, Blue Cheese or Ranch Dipping Sauce, Celery Sticks

Salads

- Greek Chop Salad** \$12.50
Cucumber, Tomato, Red Onion, Artichoke Hearts, Pepperoncini, Kalamatas, Lettuces & Creamy Sheep Milk Feta, Red Wine Vinaigrette
- Caesar Salad** \$11.00
Romaine Hearts, House Made Dressing & Croutons, Real Shaved Parmigiano Reggiano

Add:

- Chopped Grilled Chicken \$3 Crispy Chicken \$6 Grilled Salmon \$7**
Gyro Slices \$4.5 Falafel Balls \$4.5 Applewood Smoked Bacon Crumbles \$1.5

- Sesame Crusted Salmon Salad** \$18.00
Asian Slaw, Pickled Ginger, Wasabi Aioli, Sprouts, Won-Ton Crisps and Lettuces
- Mediterranean Salad (Choice of Gyro or Falafel)** \$16.00
Thin Sliced Spiced Lamb & Beef Gyro Meat **or** Crisp Vegetarian Chickpea Falafel Balls
On a Mix of Cucumber, Tomato, Red Onion, Pepperoncini, Kalamatas & Lettuces, Tzatziki Dressing

Kid’s Menu - \$7.00 (all come with Fries, Carrot Sticks & Fruit)

Pasta Butter & Parmesan, **Chicken Strips** or **Grilled Cheese**

- Crispy Bread Pudding Bites** Caramel Dipping Sauce \$5.00

HBG Burgers

Half Pound, Freshly Ground, Certified Angus Beef, Grilled **Medium (Red & Very Juicy)**
On a Garlic Herb Butter Toasted Costeaux Bakery Sesame Seeded Bun-
Served on the Side: Tomato, Lettuce, Red Onion, Pickle Slices & Roasted Garlic Aioli

- Classic Burger** \$12.50
Comes with Cheese- **Fiscalini White Cheddar, Pepper Jack, American, Blue** or **Swiss**
- The Bacon Blue Burger** \$15.50
Sweet Caramelized Onions, Blue Crumbles; Crowned with Smoked Thick Bacon Strips
- Swiss Mushroom Burger** \$14.00
Sautéed Button Mushrooms, Blanket of Melted Swiss Cheese on our Griddled Patty
- Creamy Avocado Burger** \$14.50
Topped with Grilled Onions and Crushed Hass Avocado
- Bacon Burger** \$14.00
Add Thick Applewood Smoked Bacon Strips to the Classic Burger; Choice of Cheese

Sub- Garden Burger \$0 Impossible Meat \$2.50 Gluten Free Bun \$2.50

Basket of Fries (enough to share)

French Fries-\$5.50 Garlic Fries-\$6.00 Chipotle Fries-\$6.00
Sweet Potato Fries-\$6.50 Truffle-Parmesan Fries-\$8.00

- Sesame Crusted Salmon Pita Wrap** \$18.00
Asian Slaw, Pickled Ginger, Wasabi Aioli, Daikon Sprouts and Won-Ton Crisps
- Mediterranean Pita Wrap (Choice of Gyro or Falafel)** \$16.00
Thin Sliced Spiced Lamb & Beef Gyro Meat **or** Crisp Vegetarian Chickpea Falafel Balls with: Hummus, Tzatziki and a Mix of Cucumber, Tomato, Red Onion, Pepperoncini and Kalamatas
- BBQ Pulled Pork Sandwich** \$16.00
House Smoked Pork Shoulder, Crispy Onions, HBG BBQ Sauce, side of Cole Slaw
- Reuben** \$16.00
Corned Beef, House Smoked Pastrami, Sauerkraut, Swiss, Grain Mustard, 1000 Island Dressing, Rye; Pickles
- Crisp Spicy Chicken Sandwich** \$16.50
Brined Breast, Creamy Avocado, Pepper Jack, Pepperoncini, Chipotle Aioli
- Fish ‘N’ Chips** \$21.00
Beer Battered Local Cod, Fries, House Made Tartar Sauce
- N.Y. Steak & Fries** \$27.50
Grilled 8 oz USDA Choice New York, Herbed Garlic Butter, French Fries and Caesar Salad