



AT HUNT & GATHER, WE SUPPORT THE *SLOW-FOOD MOVEMENT* BY FOCUSING NOT ONLY ON NUTRITION, BUT ON PRESERVING THE CULTURE OF OUR REGION. WE INVITE YOU TO DINE WITH US AS WE CULTIVATE FINE CUISINE WITH WHOLE, LOCALLY SEASONAL & SUSTAINABLE INGREDIENTS CAREFULLY SOURCED FOR EACH DISH.

HUNTER

**BROKEN ARROW RANCH ELK** 48  
6OZ LEG LOIN FILET, SEARED & SLICED  
OVER CAMPFIRE CHILI SAUCE, CHÈVRE, CILANTRO,  
\*BUTTERMILK CORNBREAD & SEASONAL VEGETABLES  
\*G/F

**599 WEST MAIN FILET MIGNON** 51  
8OZ CENTER-CUT TENDERLOIN, MASHED POTATOES,  
PORT & BLUE DAMSON PLUM DEMI-GLACE,  
MAYTAG BLUE CHEESE & SEASONAL VEGETABLES  
G/F

**APPLEWOOD SMOKED DUCK** 42  
SAUTÉED DUCK BREAST, FANNED ATOP  
LOCAL APRICOT ORCHARD SAUCE, FRESH BERRIES,  
ORANGES, WILD RICE PILAF & SEASONAL VEGETABLES  
G/F, D/F

SPECIAL

**RED RIVER BISON** NIGHTLY ENTRÉE  
*LOCALLY RAISED, GRASS FED*  
\*LIMITED QUANTITY

APPETIZERS

**CAST IRON ASPARAGUS** 14  
ASPARAGUS SPEARS, FIRE ROASTED PEPPERS,  
PINE NUTS AND SMOKED DIJON VINAIGRETTE  
G/F, D/F, VV

**HOUSE SMOKED SALMON PLATEAU** 15  
WHIPPED CHÈVRE, HERB INFUSED OLIVE OIL,  
H&G PICKLED VEGETABLES, FRESH SLICED \*BAGUETTE  
\*G/F

**SOUTH TEXAS ANTELOPE** 18  
SEARED AND SLICED WITH MONTMORENCY CHERRY  
DEMI-GLACE & SEASONAL BERRIES  
G/F, D/F

**CHEESE & CHARCUTERIE BOARD** 27  
CAMEMBERT, BLUE CHEESE & SMOKED GOUDA,  
CHEF CHET'S SOPPRESSATA, MANGALICA AND  
WILD BOAR SALAMI, OLIVES, NUTS,  
CRACKERS & SEASONAL FRUITS  
DRESSED WITH HONEY & APRICOT SYRUP

GATHERER

**SLEEPING RAINBOW PLATE** 30  
SLICED CHILLED FRUITS & SEASONAL VEGETABLES,  
WITH TOSSED GREENS, WARM WILD RICE, AVOCADO  
& PEPITAS WITH FRESH HERB HUMMUS  
G/F, D/F, VV

**WONDERLAND WILD HARVEST** 32  
MARINATED & GRILLED PORTOBELLO MUSHROOM,  
SAUTÉED BABY KALE & SPINACH, ROASTED GARLIC &  
CARAMELIZED ONIONS OVER WILD RICE,  
FINISHED WITH PICKLED CABBAGE, CANDIED WALNUTS,  
SMOKED DIJON VINAIGRETTE  
G/F, D/F, VV

**HIGH MOUNTAIN TROUT** 33  
9OZ GRILLED RED RAINBOW TROUT FILLET  
WITH LEMON TARRAGON TARTAR SAUCE,  
RICE PILAF & SEASONAL VEGETABLES  
G/F

SALAD

**FIELD & ORCHARD SALAD** 15  
ROMAINE, BUTTERCRUNCH LETTUCE,  
SPINACH, TOMATO, AVOCADO, CUCUMBER,  
STRAWBERRIES, CANDIED PECANS, CHÈVRE,  
TOSSED IN HOUSE HERB CITRUS VINAIGRETTE  
G/F, D/F, VV

SOUP

**CHEF'S SOUP OF THE DAY** 9

BREAD BASKET

**FRESH BAKED BREAD** 6  
ASSORTED DINNER ROLLS, POTATO,  
SESAME SEMOLINA & SOURDOUGH WHEAT,  
SERVED WARM, WITH BUTTER

COFFEE, TEA & SOFT DRINKS

COFFEE	SHOOKE	COFFEE	ROASTERS OF TORREY	4
HOT TEA	NUMI	ORGANIC	NESPRESSO	4
ORGANIC	LEMONADE	4	CLUB SODA	3
UNSWEETENED	ICED TEA	3	SWEET ICED TEA	3
SPARKLING	WATER	4	SODAS	3

\*COKE, DIET COKE, ROOT BEER & SPRITE

PLEASE NO SUBSTITUTIONS

HALF PORTION OF TROUT, FILET OR SLEEPING RAINBOW PLATE AVAILABLE FOR CHILDREN UNDER 12

\*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.