

SHAREABLES & SMALL PLATES

DEVILED EGG TOAST (530 Cal)

Deviled-egg spread perfectly seasoned with dill, smoked paprika and sea salt served on whole-grain artisan toast • 10.0

STICKY-FINGER RIBS (660 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions • 11.0

HUMMUS PLATTER (640 Cal)

Roasted red pepper hummus, seasonal raw vegetable crudités and grilled naan • 11.0

ARTISANAL CHARCUTERIE (870 Cal)

A trio of cheeses, salami, and cured ham with rosemary crostini, fig jam and local honey • 13.0

PULLED PORK SLIDERS (900 Cal)

Smoked pulled pork, Cattlemen's Carolina Tangy Gold BBQ sauce, toasted brioche with bread & butter pickles and harvest apple slaw • 11.0

WINGS YOUR WAY

Choose classic Buffalo (910-1,820 Cal), whiskey-soy BBQ (720-1,440 Cal) or sweet chili-sesame (760-1,520 Cal) 6pc • 6.0 | 9pc • 8.0 | 12pc • 10.0

ON-A-CRUST SHAREABLES

CHIPOTLE BLT FLATBREAD (570 Cal)

Applewood bacon, chipotle red sauce, melted Parmesan and fontina, and fresh tomato topped with zesty ranch dressed romaine • 11.0

MUSHROOM-KALE FLATBREAD (630 Cal)

Tuscan kale, mushrooms, Fresno chilis, and roasted garlic cream sauce topped with melted Parmesan and fontina cheeses • 11.0

BBQ CHICKEN FLATBREAD (650 Cal)

Grilled chicken covered in whiskey-soy BBQ sauce and topped with smoked Gouda cheese, red onion and scallions • 11.0

MARGHERITA FLATBREAD (710 Cal)

Mozzarella, roasted garlic pesto, Roma tomato and basil • 10.0

SOUPS & SALADS

TOMATO AND BASIL BISQUE (460 Cal)

Served with a Gruyère-garlic cheese crisp • 6.0

APPLE-CHEDDAR SALAD (620 Cal)

Apple, Cheddar, maple-walnut crunch, baby arugula and apple cider vinaigrette • 8.0

ASIAN SWEET CHILI CHICKEN SALAD

(690 Cal) Sriracha sweet chili-glazed chicken, almonds, cilantro, mixed greens, and sesame vinaigrette • 9.0

CAESAR SALAD (410 Cal)

Shaved Parmesan, herb croutons, romaine, and Caesar dressing • 8.0

Add chicken (160 Cal) • 5.0 | steak* (320 Cal) • 6.0 | salmon* (360 Cal) • 6.0

SANDWICHES

Burgers and sandwiches served with choice of fries or fruit.

CLASSIC MOBLEY BURGER* (880-1,100 Cal)

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato, and artisan sauce on a sesame seed bun • 11.0

Add aged Cheddar, Gruyère, smoked Gouda or garlic Boursin (80-90 Cal) • 1.0 each | Applewood bacon (80 Cal) • 1.0

GRUYÈRE MUSHROOM BURGER*

(1,090-1,310 Cal) A thick, 100% chuck steak burger with roasted seasonal mushrooms, Gruyère and Applewood bacon on a sesame seed bun • 11.5

GARDEN BURGER (570-790 Cal)

Veggie burger, avocado, arugula, tomato, onion, mayo, griddled rustic roll • 10.0

BISTRO CHICKEN SANDWICH (880-1,100 Cal)

Balsamic glazed chicken, Canadian bacon, mozzarella, arugula, Parmesan aioli • 12.0

OPEN-FACED CAPRESE (610-830 Cal)

Fresh mozzarella, roasted cherry tomato, basil, balsamic glaze and olive oil on an artisan roll • 10.0

STEAK SANDWICH* (890-1,110 Cal)

Grilled and sliced sirloin steak with garlic Boursin cheese, fire-roasted peppers, grilled onion, and chipotle aioli on an artisan roll • 12.0

ENTRÉES

10 OZ. NY STRIP STEAK* (660-1,270 Cal)

Served with choice of two sides • 20.0

STICKY-FINGER RIBS (1,130-1,740 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions, served with choice of two sides • 19.0

CITRUS GRILLED SALMON BOWL* (1,050 Cal)

Grilled salmon atop tomato-braised Tuscan kale, hearty grain blend of quinoa, barley and wild rice, fire-roasted peppers, and grilled lemon finished with smoked yogurt • 19.0

KOREAN-STYLE STEAK BOWL* (1,010 Cal)

Grilled and sliced sirloin steak atop wilted greens, barley, brown rice, green garbanzo beans, and red and white quinoa • 18.0

FUSILLI CARBONARA (630 Cal)

Fusilli, Applewood bacon, Parmesan cream, and garden peas crowned with a poached egg • 17.0
Add chicken (160 Cal) • 4.0 | steak* (320 Cal) • 5.0 | salmon* (360 Cal) • 5.0

GRILLED VEGETABLE PASTA PRIMAVERA

(560 Cal) Cavatappi, Alfredo, grilled vegetables, spinach, tomatoes, shaved Parmesan and fresh basil • 16.0

Add chicken (160 Cal) • 5.0 | steak* (320 Cal) • 6.0 | salmon* (360 Cal) • 6.0

16" PEPPERONI PIZZA

(260 Cal Slice-3,060 Cal Whole)

Mozzarella, provolone, Parmesan and Romano cheeses, pepperoni, and San Marzano tomato sauce • 15.0

Vegetarian

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

Nutrition information is derived and calculated with information provided by manufacturers, vendors, published resources, and/or the USDA Nutrient Database for Standard Reference. Find additional nutritional information at hginutrition.com.

ADD-ONS

SEASONAL VEGETABLE MEDLEY

(30 Cal) • 4.0

KOREAN BBQ MIXED GRAINS

(230 Cal) • 5.0

REDSKIN MASHED POTATOES (170 Cal) • 5.0

GARLIC PARMESAN FRIES (710 Cal) • 6.0

FRENCH FRIES (220 Cal) • 4.0

HOUSE SALAD (150-380 Cal) • 4.0

DESSERTS

MASON JAR CHOCOLATE FUDGE CAKE

(750 Cal) Chocolate mousse, fudge cake and whipped cream drizzled with caramel sauce • 9.0

CARAMEL APPLE GRANNY (650 Cal)

Granny Smith apples, buttery caramel, and toffee, slow-baked in a delightful shortbread crust • 8.0

NEW YORK-STYLE CHEESECAKE (540 Cal)

PHILADELPHIA Cream Cheese cheesecake topped with triple-berry compote • 8.0

ROCKSLIDE BROWNIE (830 Cal)

Chocolate chunk brownie finished with vanilla bean ice cream, kettle-cooked caramel and chocolate sauce • 9.0

THE *garden*
GRILLE & BAR