

SHAREABLES AND SMALL PLATES

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 | \$12

#HUMMUS PLATTER (640 Cal)

Roasted red pepper hummus, seasonal raw vegetable crudité and grilled naan | \$12

ARTISANAL CHARCUTERIE (870Cal)

A trio of cheese, salami, and cured ham with rosemary crostini, fig jam and local honey | \$14

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 | \$12

WINGS YOUR WAY

Choose classic Buffalo (910-1,820 Cal), whiskey-soy (720-1,440 Cal) or sweet chili-sesame (760-1,520 Cal) 6pc \$11 | 9pc \$13 | 12pc \$16

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 | \$14

#MUSHROOM-KALE FLATBREAD (630 Cal)

Tuscan kale, mushrooms, Fresno chilis, and roasted garlic cream sauce topped with melted Parmesan and fontina cheeses | \$14

BBQ CHICKEN FLATBREAD (650 Cal)

Grilled chicken covered in whiskey-soy BBQ sauce and topped with smoked Gouda cheese, red onion and scallions | \$14

#MARGHERITA FLATBREAD (710 Cal)

Mozzarella, roasted garlic pesto, Roma tomato and basil | \$13

SOUPS & SALADS

TOMATO AND BASIL BISQUE (460 Cal)

Served with gruyere-garlic cheese crisp | \$9

#APPLE CHEDDAR SALAD (620 Cal)

Apple, Cheddar, maple- walnut crunch, baby arugula and apple cider vinaigrette | \$13

ASIAN SWEET CHILI CHICKEN SALAD (690 Cal)

Sriracha sweet chili-glazed chicken, almonds, cilantro, mixed greens, and sesame vinaigrette | \$14

CAESAR SALAD (410 Cal)

Shaved parmesan, herb croutons, romaine and Caesar dressing | \$9
Add chicken (160 Cal) \$5 | steak* (320 Cal) \$7

SANDWICHES

Burgers and Sandwiches served with choice fries or fruit

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

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato, artisan sauce on a sesame bun | \$15
Add aged cheddar, Gruyere, smoked Gouda or Garlic Boursin (80-90 Cal) \$2 | Applewood Bacon \$2

GRUYERE MUSHROOM BURGER* (1,090-1,310 Cal)

A thick 100% chuck steak burger with roasted seasonal mushrooms, Gruyere and applewood bacon on a sesame seed bun | \$17

#GARDEN BURGER (570-790 Cal)

Veggie burger, avocado, arugula, tomato, onion, and mayo on a Sesame seed bun | \$16

BISTRO CHICKEN SANDWICH (880-1,100 Cal)

Balsamic glazed chicken, Canadian bacon, mozzarella, arugula, Parmesan aioli | \$15

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 | \$16

ENTREES

12oz. RIB-EYE STEAK * (830-1,440 Cal)

Served with choice of two sides | \$33

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 | \$29

CITRUS GRILLED SALMON BOWL* (1050 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 | \$28

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 | \$28

FUSILLI CARBONARA (560 CAL)

Fusilli, Applewood bacon, Parmesan cream, and garden peas crowned with a poached egg | \$26
Add chicken (160 Cal) \$5 | steak (320 Cal) \$7

GRILLED VEGETABLE PASTA PRIMAVERA (560 Cal)

Cavatappi, Alfredo, grilled vegetables, spinach, tomatoes, shaved parmesan and fresh basil | \$26
Add chicken (160 Cal) \$5 | steak* (320 Cal) \$7

vegetarian

2000 calories a day used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

***Consuming raw or undercooked meats, 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

(30-60 Cal) | \$6

#KOREAN BBQ MIXED GRAINS

(230 Cal) | \$6

#YUKON GOLD MASHED POTATOES

(170 Cal) | \$6

#GARLIC PARMESAN FRIES

(170 Cal) | \$6

#FRENCH FRIES

(220 Cal) | \$6

#HOUSE SALAD

(150-380 Cal) | \$6

DESSERTS

MASON JAR CHOCOLATE FUDGE CAKE (750 Cal)

Chocolate mousse, fudge cake and whipped cream drizzled with caramel sauce | \$8

CARAMEL APPLE GRANNY (650 Cal)

Granny Smith apples, buttery caramel, and toffee slow-baked in a delightful shortbread crust | \$8

NEW YORK-STYLE CHEESECAKE (540 Cal)

PHILADELPHIA Cream Cheese cheesecake topped with triple berry compote | \$8

ROCKSLIDE BROWNIE (830 Cal)

Chocolate chunk brownie finished with vanilla bean ice cream, kettle-cooked caramel and chocolate sauce | \$8